

# GARLIC FESTIVAL

## Grade A Gardens News

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Well, If you haven't realized by now - I've got a garlic obsession. And to celebrate we're having a Garlic Festival, THIS SUNDAY!

Larry Cleverley has always been a good mentor of mine and had always held "Garlicpalooza", and I felt that this was one party that needed to continue. The Festival is free, and open to the public. We will have a live

band, garlic inspired dishes from the areas top chefs, hay rack rides, a Tye-Die station, and photo booth. Sounds like fun to me.

Did everyone survive Week One? I appreciate everyone's flexibility - there were a few hiccups but overall I felt the first drop went well. This week's share has more Spring greens, roots, and eggs! If you were not able to get your knife sharpened last week - Chad, the knife man will be back this week!

This is my fifth season farming full-time. Since 2012, Springs have been warm and things seem to be ahead of 'normal'. This year however, it seems as if we are back to 'normal'. In my planning I had hoped to have strawberries and peas in this week's share, both look to be ready in a week to 10 days - So make sure you look for them in upcoming weeks!

Whitney and I got the tomato plants in last week - we are both quite happy with this field - the plants looked great going in. We're hoping to get them trellised this week which is quite the chore and requires lots of metal moving. The peppers are next on the transplanting list, I selected some unique varieties this season - so let's hope for a good Chile season.

Yesterday was a perfect day to do some weeding, and weeding we did! We were able to make our way around a good portion of the farm. I'm feeling on top of the weeds this season, which I will continue to enjoy while it lasts.

I'm sure most of you follow the food scene around town, but in case you haven't heard - Cheese Bar is opening this Thursday, June 01! It's going to be quite the place and I encourage all of you to check it out. The tap handles were even made by yours truly!

Well that's about all of the news I've got for now. I hope you enjoy this week's share.

My Best,  
Jordan and Crew



*Rupert enjoying his new straw bed in the tomato field.*

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## What's in the Box?

1/2 Dozen - Grade A Eggs  
1 Bunch - Rhubarb  
1 Bunch - Green Garlic  
1 Bunch - Spring Roots  
1 Bunch - Curly Kale  
3 Heads - Assorted Romaine

## Storage Tips

You may still have a lettuce head or two left over from last weeks share. Hopefully it is keeping well for you. Remember, leave the roots, kale, and romaine in the plastic bag in the crisper. I encourage you all to use a little more garlic in your cooking this week. Be sure to check out this weeks recipe!

## Grade A Garlic Festival REMINDER!

Garlic festival is going to be a good time, and I hope you can make it! Bring your own lawn chair or a blanket! We should have plenty of food and beverages.



## Recipe of the Week:

### *RHUBARB VINAIGRETTE*

*Dinner with Julie*

## Ingredients

1 rhubarb stalk, thinly sliced  
2 Tbsp. honey  
2 Tbsp. rice vinegar (red wine or raspberry vinegar would work well too)  
2 tsp. grainy Dijon mustard (or to taste)  
1/4 cup canola or mild olive oil

## Directions

In a small saucepan, simmer the rhubarb with 1/4 - 1/2 cup water for 5 minutes, or until very soft. Remove from heat and set aside to cool. (I've done it warm too, and it's just fine.) Put the rhubarb into a blender with the honey, vinegar and mustard. Pulse until smooth. With the motor running, slowly pour in the oil.

Rhubarb also makes a delicious simple syrup. Just cook down with a little water and sugar, I enjoy adding this to margaritas.

*We welcome your questions, comments, and feedback. Please send us a message or recipe at [GradeAGardens@gmail.com](mailto:GradeAGardens@gmail.com) and follow us on Facebook.*