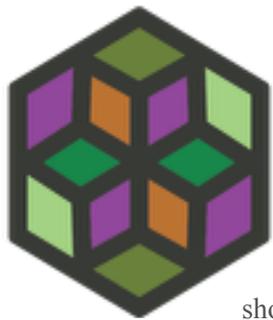


Grade A Gardens News

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Anyone who has stepped outdoors this past week knows one thing. It's HOT! 94 degrees and sunny this past Sunday and we still had a great turn out for our First Annual Garlic Festival. I want to thank all of you who came out. We worked hard to get the fields in tip top shape and it is rewarding to be able to show it off to all of you.

Things move fast this time of year. We are almost done planting the summer crops, and already thinking about Fall crops. Whitney will be taking care of all Fall seeding and planning, while I work on getting this years garlic crop out of the ground. This recent heat and dryness has really made the Scapes curl! The garlic scape season is short one! This season we've got around 40,000 garlic plants in the ground, and they will all produce a scape. We harvest the scapes once they have fully curled, showing "maturity". This now focuses energy into bulb growth. Be sure to identify the cloves on the garlic plant in the share this week, small but delicious!

A little rain would do wonders for the garlic and just about all other crops right now. Being that it is transplanting season, most of the crops have not set deep roots, and need consistent moisture to grow. so do your rain dance! Some pests have began to show up, the Colorado Potato Beetle is top pest on the list. I planted 1,000 lbs of potatoes at Grade A This year, I had around 200 lbs I did not have space for and gave them to my good friend John. The Red Norlands in the share this week are from Johns farm and were planted just before easter. I helped him dig last night and I could not believe how healthy his plants looked this early in the season. New potatoes are one of my favorite crops and I hope you enjoy this taste, theres more to come!

I had a dozen strawberry+rhubarb pies made for the Garlic Festival, the rhubarb came from the farm but the Starwberries came from The Berry Patch in Nevada.

Dean and Judy Henry were some of the nicest people I've met. They let us wander around the farm - it sure is was beautiful. After eating a pound of strawberries before I left, I decided I'd like to get some for you all. They were nice enough to deliver the berried and attend Garlic Festival!

This box does a nice job of representing the time of the year in Iowa. Lettuce season is winding down, and the heads seem to be smaller than what we've put in the share this week. So I decided to cut and blend and make a spring mix. The carrots are coming out of our low tunnel this week, but we've got a nice field of carrots coming on soon, so I hope you enjoy them.

Lastly, the fava beans and peas are setting a nice amount of fruit! Both are still small for this weeks share, but I've heard good things about how healthy fava greens were for you. Try one raw by itself, and throw the rest of the bunch in the pesto recipe.

Whelp, thats going to do it for now, Enjoy the first taste of summer, there are sure to be many more summer tastes to come.

My very best,

Jordan and crew

PS. I cant remember a time I've been more proud of the farm, see page three for a few photos from around the farm.

What's in the Box?

1 Pint- Strawberries (Berry Patch)
1 Pint - Red Norland New Potatoes
1 Bunch - Spring Carrots
1 Bag - Spring Mix
1 Bunch - Red Russian Kale
2 Bunch - Garlic Scapes
1 Bunch - Fava Bean Leaves
1 Stalk - Green Garlic

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!

Happy farmers after a successful Garlic Festival!

The whole Grade A Crew worked their butts off, but could not have had a better time. Again, thanks to all



Recipe of the Week:

Garlic Scape Pesto

Ingredients

- 1/4 cup pine nuts
- 1 cup coarsely chopped garlic scapes*
- 1 bunch Fava Bean Leaves
- Juice and zest of 1/2 lemon
- 1/2 teaspoon salt (or to taste)
- A few generous grinds of black pepper
- 1/2 cup extra virgin olive oil
- 1/4 cup grated Parmigiano Reggiano cheese

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1. In a small, dry pan set over very low heat, lightly toast the pine nuts, stirring or tossing occasionally until just beginning to brown, about 2-3 minutes. Remove from the heat and let cool for a few minutes.
 2. Combine the scapes, pine nuts, lemon juice and zest, salt, and pepper in the bowl of a food processor fitted with the blade attachment. Pulse about 20 times, until fairly well combined. Pour in the olive oil slowly through the feed tube while the motor is running. When the oil is incorporated, transfer the pesto to a bowl and stir in the grated cheese. If you plan to freeze the pesto, wait to add the cheese until after you've defrosted it.

We welcome your questions, comments, and feedback. Please send us a message or recipe at GradeAGardens@gmail.com and follow us on Facebook.

