



Grade A Gardens

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I know all you may hear about in the News are things about Trump and Putin, but down here on the ground, things are DRY! Another week without a drop of moisture from the sky, son of a gun. Whitney and I joke that when it rains, we'll spend the day dancing it, when it rains.... Lucky for us, we have access to water. Although its expensive, it is reliable!

Thats about all of the "Downer Debbie" I have in me this week, because all in all - the farm looks great. And although I am tired of moving hoses and setting up irrigation, there are few weeds on the farm. This will be the last week for most "Spring crop." The peas were here and gone in a flash, two decent harvests is all. Peas thrive in cool wet weather, and we just haven't had it. Enjoy the taste in this weeks share, try the recipe! Sitting down and shelling peas is how I relax. I'm hoping the Fava Beans will show up in the next week or two.

The garlic is swelling and looks as if harvest will be 'on time' this season, right around the 4th of July. In preparation of garlic harvest, I have decided to take that week of the CSA OFF! This allows us to plant our Fall crops, harvest the garlic, and catch up on things around the farm. I will send out plenty of reminders over the coming weeks.

The carrots in this week share are the first from the outside beds, we had nice germination and they needed a thinning. Ideally carrots like to be seeded every inch in the row - and mine are about every 1/4 inch - making for tiny carrots! They sure make a good snack, roasted or eaten raw!

We were able to get the majority of the Tomato trellis set up on Friday - I am quite excited for the tomatoes this season, they continue to look great and are enjoying the heat. I planted "Sub Arctic Plenty" also known as the worlds earliest tomato, in one of my high-tunnels for an early crop, From the looks of it I may have tomatoes for you all in a couple weeks!

Along with the Tomatoes; the Melon, Squash, and Cucumbers are growing quite well. The verdict is still out on the Peppers, they have looked odd this year - but seem to be growing out of their funk. I hope to have the Okra, Sweet Potatoes, more cucumbers and Winter Squash in the ground in the next week or two.

Looking into the near future - The Cabbage, Broccoli, and Cauliflower are close! With a little more water, and slightly cooler temps I think we will have nice harvests in all of the above.

What did you guys think of the strawberries? I was hoping to put them in the share again today but it sounds like the weather has been hard on the berries as well. My friends from Berry Patch said they only had 6 good picking days this season, and normally its well over 20 good picking days! Wacky Weather could be the new norm.

Got plenty of scapes now?? So do I! Have no fear, they keep for a month at least. Use them any where you'd use garlic - they are tasty, and great for you! All for now.

Be good,

Jordan and Crew



Shell your peas! These can be lightly cooked in butter with garlic scapes! Yum!

What's in the Box?

1/2 Dozen - Grade A Eggs
1/2 Pound - Shelling Peas
1 Pint - Red Norland/ Red Gold New Potatoes
1 Bunch - Spring Carrots
1 Bunch - Onions
1 Bag - Spring Mix
1 Bunch - Cooking Greens
2 Bunch - Garlic Scapes
2 Stalk - Green Garlic

Storage Tips

I hope you are all getting through the potatoes! They are small but delicious, I enjoying sautéing them in olive oil, butter and garlic scapes. Eat them quickly, their skins are not tough and won't keep long. Keep the peas in the plastic bag until ready to be shelled. The carrots, onions, cooking greens, and garlic can be kept in the bag in the crisper.

Full moon and a Wild Rooster!

We all know a full moon can make humans and animals act a little different. Heres a photo of the Rooster a few days ago during the full moon. He would not get off the 4 wheeler, and was ready to take it for a spin!



Recipe of the Week:

Spring Peas and Bratta with Garlic Toast

Ingredients

- Shelling Peas
- Burrata Cheese from the Cheese Shop
- Baguette
- Garlic
- Salt and Pepper to Taste
- Olive Oil

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1. Slice bread, place on a baking sheet. Drizzle olive oil and place in the oven. Broil until toasted.
 2. Once toasted, rub green garlic on the bread.
 3. On a plate, spread burrata.
 4. Shell peas and mix with burrata.
 5. Top pea and cheese mixture on bread
 6. Enjoy!



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

