



The Great Garlic Harvest

In your share:

Lettuce Mix
Beets & Greens
Turnips & Greens
Summer Squash
Head Lettuce
Spring Onions
Cucumbers
Garlic Scapes
Chard & Kale
Radishes
Kohlrabi

In the PYO:

Dill
Cilantro
Oregano
Thyme
Sage
Lovage
Mint
Chives
Nasturtiums
Calendula
Corn Cockle
Lupine
Yarrow
Gaillardia
Wild Flowers

How do we celebrate July 4th here on the farm? By harvesting garlic, of course! The garlic is all grown up and ready to harvest, and harvesting we have been! Pitchforks in hand, we loosen the soil around the base of the garlic stalk, then another field hand comes along and lifts the bulb and the stalk out of the ground, shakes off the dirt, and adds it to the harvest basket. From the basket, the garlic makes its way down into the cool, shady lower barn to be sorted, bunched and strung up to dry.

Over the next few weeks, the bulbs will dry out and the bunches will come down from the rafters. We'll separate the bulb from the stalk, compost the dried green tops and trim up the roots from the crinkly dry skin of the bulbs. Before you know it, there will be hearty and incredibly flavorful Red Wiggler garlic in your share!

Not all of the garlic bulbs will become aromatic beauties on your table, as some will become seed garlic for next year's crop. We'll set aside a portion of this harvest, and come October, we will separate the bulbs into cloves and plant the cloves in the beds we've prepared for their over-winter stay. Next spring, the garlic greens will be some of the first things popping out of the ground! So enjoy the last of the garlic scapes, and know that the garlic itself is not so terribly far behind.

Scarecrow reminder: We are collecting old clothing to dress our scarecrows again this year. Please bring us your worn out shirts, pants, hats and the like. Thanks!!

Bring on the Grater...

Some vegetables are more challenging than others from the beginning, while others develop into a challenge after enough pile up in your refrigerator. The solution- pull out the grater! Whether you are tired of roasting beets or unsure about a zucchini as big as your arm, grating the vegetables can make them easier to handle. Add fresh grated beets to your salads, or combine grated beets and turnips with summer squash and zucchini for the sauté or the pancake recipe. Cooking times may vary slightly, but grating them all to the same size is a great cooking equalizer. Happy combining!

Recipes

Sauteed Grated Zucchini

from *The Art of Simple Food* by Alice Waters

Rinse, dry and trim the ends of:

1 pound zucchini

Grate on the large holes of a box grater. Layer the zucchini into a mixing bowl, salting each layer lightly, and let stand for 20 minutes or so. (Gauge the salt by taste; the zucchini should taste highly seasoned but not salty.)

Drain the zucchini in a sieve or colander, squeezing tightly to remove as much liquid as possible. Into a heavy-bottomed sauté pan, over medium high heat, pour:

2 tablespoons olive oil or butter

Add the drained zucchini and sauté, tossing frequently until lightly browned, about 7 minutes. Spread it out in the pan with a wooden spoon to help it brown. When the squash is cooked take the pan off the heat and stir in:

3 tablespoons coarsely chopped fresh marjoram leaves (or leaves and flowers) or any other fresh herb

1 garlic clove pounded to a puree

Serve hot or at room temperature.

Zucchini-Orange Bread

from *Cooking Light*

Bread:

3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1/4 teaspoon baking soda
1 cup granulated sugar
3 eggs
1/3 cup vegetable oil
1 tablespoon grated orange rind
1 tablespoon fresh orange juice
2 cups grated zucchini
1/2 cup chopped walnuts

Glaze:

1/2 cup powdered sugar
2 tablespoons fresh orange juice

Preheat oven to 350°. Grease and flour two 8 x 4 inch pans.

Combine flour, salt, baking powder and baking soda together in a bowl.

Beat eggs, oil, vanilla, and sugar together in a large bowl. Make a well in the center of the mixture.

Combine sugar, egg, oil, orange rind & juice until smooth. Add wet ingredients to dry, stirring just until moist. Fold in the zucchini and walnuts. Pour batter into prepared pans. Bake for 40 to 60 minutes, or until tester inserted in the center comes out clean. Cool in pan on rack for 20 minutes. Remove bread from pan, and completely cool.

To prepare the glaze, combine powdered sugar and juice with a whisk. Drizzle evenly over warm loaves. Cool completely on wire rack.

Zucchini Pancakes

4 cups shredded zucchini (and/or shredded yellow squash)

1 tsp. kosher salt, divided

2 large eggs, lightly beaten

1/3 cup all-purpose flour

1/2 tsp. baking powder

2 cloves garlic, minced

1 tsp. dried basil

2 Tbsp. extra virgin olive oil

Place zucchini and 1/2 tsp. kosher salt in a colander. Drain for ten minutes, pressing down with paper towels to push out all the excess water. Whisk the remaining 1/2 tsp. salt and eggs together in a large mixing bowl. Add the flour, baking powder, garlic, basil and zucchini. Mix until all the ingredients are well combined.

Place the olive oil in a large nonstick frying pan and heat over medium-high heat. When the pan is hot, drop the zucchini mixture by rounded tablespoons. Flatten gently with a fork. Cook 2 minutes or until golden brown around the edges. Flip and cook another two minutes. Remove to a plate and cover with foil to keep warm. Serve immediately.