

News from the farm: The spring was fair, mild, forgiving, and at times just plain old hot! And then there were well timed rains followed by more mild. If you are an orchardist you'll know that, while the garden suffered from all the mixed messages, the fruit thrived. We're seeing amazing fruit set on the apples, pears, kiwi, plums, blueberries, peaches and more. It's no surprise then, that this is our first sizable harvest of our Centennial Crab Apple. Check your box for the most adorable, little apples you've ever seen. Those Centennials are unique because, although they are technically a crab apple, they lack the usual sour that makes their counterparts inedible. Beneath its rosy apricot skin, the crisp flesh has a delicious sweet-tart taste. The 1 1/2- to 2-inch oblong fruits can be eaten--core and all--in two or three bites. They also make good applesauce and pies. We're so excited to have a good harvest of fruit and share in the bounty with you! Enjoy!

Here's what's in your box: Beets, Cucumber, Fennel Bulb, Centennial Crab Apple, Sprouting Broccoli, Salad Mix, & Black Kale

Did you know? Acme Valley is home to a vast array of talented farmers and I love to gloat about all the good work going on close to my home. A friend and fellow farmer has invested several years into mastering the art of farming with a team of oxen. Early May, the heifer calved and, now that the calf is more independent, mom is still producing loads and loads of milk! This is the clean, sweet, rich, raw, grass-based organic milk. Now, legally, it can't be sold as human-grade drinking milk. However, if you have a cat that might enjoy a gallon every week, more power to your cat! If you'd like to learn about the benefits of drinking grass-fed, raw milk check out [this link here](#). And if your cat would like to contact the farmer, please give me a poke via email. Thanks!

Quote:

My mission in life is not merely to survive, but to thrive; and to do so with some passion, some compassion, some humor, and some style.

-Maya Angelou-

RECIPE: ROASTED FENNEL PESTO WITH FENNEL FRONDS, TOASTED ALMONDS, AND GARLIC

Ingredients

- 1 cup chopped fennel bulb from one medium bulb (about 4 ounces)
- 1 cup extra-virgin olive oil, plus more for drizzling
- 1/2 cup skinned slivered almonds
- 3/4 cup loosely packed fennel fronds
- 2 medium cloves garlic
- salt

Directions

1. Preheat oven to 400°F. On a rimmed baking sheet, toss fennel with a drizzle of olive oil and roast, stirring occasionally, until softened and lightly browned, about 12 minutes. Meanwhile, scatter almonds on another rimmed baking sheet and bake, tossing occasionally, until lightly toasted, about 5 minutes. Let fennel and almonds cool slightly.
2. Using an immersion blender, regular blender, or food processor, pulse roasted fennel with fennel fronds, garlic, and 1/2 cup olive oil until a puree forms. Add almonds and 1/4 olive oil and pulse until pureed. Add remaining 1/4 cup olive oil, season with salt, and pulse quickly to combine. Use right away or refrigerate for up to 3 days.