

News from the farm: This time of year, we're usually celebrating the start of "true summer" after what seems like an eternity of rain and cool weather begrudgingly known as Juneuary. With only two light rains over the past several months, this growing season has been a wake-up call in terms of water and our dependency on it to grow food with relative ease (emphasis on *relative!*). I admit I've been fooling myself into thinking that we were immune to the water problems that California is facing; but the truth is that we all share the same planet and there are no isolated natural or man-made disasters. Consequences look much more like a Jacobs Ladder than a bubble. I don't know what the answer is but I'm keenly aware of the problem and it's doubly concerning in terms of food security and our families livelihood too.

Here's what's in your box: bunched basil, summer squash, rainbow carrots, sprouting broccoli, rainbow chard, salad mix, fennel bulb, fava beans, raspberries

Did you know? The statewide snowpack level is less than 10 percent of normal, and about one-fifth of the state's rivers and streams are at record low levels, prompting Gov. Jay Inslee to declare a statewide drought emergency on May 15. He said agriculture, wildlife and communities with small water systems will be hit hardest.

The declaration allows the Department of Ecology to buy and lease water for farmers, protect salmon and help those facing hardships, but the agency is still waiting for the money. The state Senate approved \$18 million over two years in emergency drought relief as the first special session closed Thursday, but the House hasn't taken action yet.

"This is the worst snowpack we've seen since we started collecting data in the 1930s," said Scott Pattee, a water supply specialist with the Natural Resources Conservation Service. "The state is in a drought, even though we've had a normal water year."

Quote:

Our relationship with nature is more one of being than having. We are nature: we do not have nature.

Steven Harper

Recipe:

Shaved Summer Squash Salad

Ingredients

- 3 tablespoons whole almonds
- 1 pound summer squash (a mix of green and yellow)
- 2 1/2 tablespoons extra-virgin olive oil
- 2 tablespoons fresh lemon juice
- 1 minced garlic clove
- Kosher salt and freshly ground black pepper
- Salad Mix

Preparation

- Roast almonds and coarsely crush. Meanwhile, trim the ends off summer squash. Using a vegetable peeler, thinly slice the squash lengthwise into strips and transfer to a large bowl.
- In a small bowl, whisk together extra-virgin olive oil, fresh lemon juice, minced garlic clove, and kosher salt to taste. Pour dressing over squash. Let stand for a few minutes, then add a few handfuls of salad mix. Shave a little Pecorino over the squash and toss. Season with kosher salt and freshly ground black pepper. Garnish with the crushed almonds.