

News from the farm: After a very challenging spring, summer is shaping up to be a smoother ride already. While I do find it odd that ALL of our PNW berries are ripening at the exact same time this year, I'm relieved to see that our kale, chard, and collards have finally pushed out of whatever 'state of confusion' they were stuck in for the last 6 weeks and are actually growing. If only our vegetables could talk, I'm sure they'd be mumbling about planned walk-outs, strikes, and more serious measures if these harsh conditions continue.

For someone that spends a good deal of time outdoors watching the signs of the seasons carefully as if my paycheck depends on it, (oh right, it does!) I can confidently say that our weather is less and less consistent and predictable by the year. The spring and fall transitions are increasingly extreme. The transplanting dates I've used in the past are constantly outdated and need improvising with new seasons. I have no doubt that humans are impacting the rate of change, but I also have no doubt that if we can steer the ship in one direction we certainly are capable of steering it in another. Small, consistent, repeated effort over a long stretch of time can make a powerful impact. Don't underestimate your strength.

Here's what's in your box: Swiss Chard, Carrots, Sugar Snap Peas, Blueberries, Fresh Garlic, & Salad Mix

Did you know? Chances are you typically see heads of garlic in dried form, their ivory cloves enclosed in a papery husk. But, as dried things usually go, those heads of garlic were once full of life and moisture, only freshly dug out from the ground in which they sprouted and grew. The flavor of fresh garlic cloves is subtle and vibrant and the odor doesn't linger on your breath for days at a time. And, its only available for a short, sliver of time each year--right now as it happens--so take full advantage of this opportunity.→

Quote:

**The drops of rain make a hole in the stone,
not by violence, but by oft falling.**

Lucretius

Recipe: Fresh Garlic, How I Love Thee

The **stalk** part at the top I slice off, and use as I would a section of leek, sautéed with other vegetables, or in a soup or broth. Next, it is time to separate the **cloves** from one another: they are sheathed in a fleshy, **waxy membrane**, which I tear open to free the actual cloves, smooth-skinned and satiny. I keep the cloves in a small ramekin in the fridge door, ready to be used over the next few days. I usually cut them into **translucent slices** with a knife and either fry them until golden in a little oil, to be set aside and added back into the finished dish, or use them raw in salads.

As for the membranes, I turn them into a rather delicious **cream of garlic**. To do this, I bring water to a simmer in a small pan, throw in the membranes, and drain them as soon as the water comes back to a simmer. I let the membranes cool and drain for an hour or so, then process them with half their weight in good olive oil (i.e. I weigh the amount of drained garlic membranes, divide that weight by two, and measure that weight in olive oil), and salt to taste.

This produces a surprisingly butter-colored, mayonnaise-like **spread** that is quite handy to keep in the door of the fridge: you can add it to vinaigrettes and other salad dressings, blend it into a stir-fry of vegetables as a finishing touch, or dollop it onto a piece of fish or meat. It also works splendidly on canapés and other crostini, on its own or to support other ingredients.

Enjoy!