

News from the farm: Welcome to week two of our CSA! It feels like summer has been in full bloom for over a month already which is little disorienting. It seems like we should have tomatoes and basil in our boxes based on the sunshine and heat alone. But, by the calendar, it should be high time for spinach, kale, cabbage, and other fair weathered garden friends.

Early in the spring, when the weather seemed warmer than usual, we debated whether or not to get a jump start on our growing season. Ultimately, we decided to wait it out and plant by our established schedule. The risk of a killing frost seemed like too big a gamble to take and we knew we had to be prepared for a hard frost thru the middle of May.

As it turns out, there was a 3 day snow extravaganza on Mt Baker (my boys were psyched!) and we were glad we waited. Some of the coastal farmers that have a more moderated micro-climate probably did just fine in that cool weather, but our proximity to the mountain would have been troublesome for many of our field crops.

In any case, if it feels like summer but your box looks like spring, that's why :)

Here's what's in your box: Carrots, Hakuri Turnip (give it a fair chance! chefs LOVE it), Collard Greens, Head Lettuce, Sugar Snap Peas, Sprouting Broccoli, Scallions, Fresh Garlic, Shiitake Mushrooms, Fennel Bulb

Did you know? Also called salad turnips, Hakurei turnips are a mild-tasting Japanese turnip. In the summer months the turnips will have the greens attached in the CSA share boxes. The delicate turnip greens are great when cooked, they can be combined with other greens and braised with garlic and olive oil. Hakurei turnips can be enjoyed raw or cooked. Grilling the halves like this brings out the best of both versions – they are still crisp but the char adds a nice flavor. While the turnips are grilling, sauté the greens with or without crushed red pepper.

Just let it be. You may as well; it is. Everything moves in and out at its own time. You have no control. You never did; you never will. -Byron Katie

Recipe: Turnip Frittata with Greens

2 large turnips shredded
1/2 bunch of greens like collards
8 fresh local eggs
1/4 cup milk
1/2 cup (large handful) shredded white cheddar
2 minced cloves garlic
1/2 minced onion
2-3 tablespoons butter or oil

Prepare the turnips. Preheat the oven to 425. Shred two turnips with a box grater. Next, cook the excess moisture out: Melt 2Tb butter over medium heat. Add onion, turnips, about a 1/2 tsp salt, and a few grinds of black pepper. Mix evenly then use a spatula to flatten, cook for about 5 minutes or until there is a lot of water surrounding the turnips. Carefully pour off water. Cook 3-4 minutes longer to brown the veggies. Remove from heat and set aside.

Prepare the greens. Wash. Remove stems, roll into a tight bundle, and slice finely into shreds. Briefly sauté the garlic over medium heat with a bit of olive oil, then add the kale. Sprinkle with salt and pepper, then cover 3-5 minutes until the kale starts to break down. Remove from pan.

While the kale is cooking. Beat the 8 eggs in a stand mixer or by hand with the 1/4 cup of milk. Add a sprinkle of salt + pepper

Cook the frittata. Add a smidge more butter to the pan (about 1/2 tablespoon), melt over medium heat. Add the egg mixture and cook on the stove, stirring briefly, until beginning to set, about 1 minute. Remove from the heat. Spoon the turnip mixture evenly over the eggs. Top with kale, then the cheese. Bake at 425 degrees until egg is set, about 15 minutes. Cool for 5 minutes, cut into wedges and serve. Yummm....