

News from the farm: Welcome to the beginning of something wonderful! The entire farm crew is excited to kick off our CSA season and we're thankful that you've joined us.

This season is already off to a great start thanks to all the beautiful, relatively dry weather we've been experiencing. All of our crops are putting on good growth and things are generally going according to schedule.

As the season gets underway, it's rewarding to see all of our behind-the-scenes work come to fruition. We've spent the better part of the last year planning for expansion and now we're implementing a 100% growth on both the vegetable and livestock side of our operation. Things are exciting, sometimes stressful, but overwhelmingly positive.

You've probably noticed that we have a new website. The backend of the website is a very powerful tool that is helping me stay organized and connected with you! I'm loving it. In the field, we've also got some old equipment that is new to us. We're using an Allis G cultivating tractor from the 1950's along with attachments made specifically to help with the tedious task of weeding. Oh sweet relief. What an ingenious idea.

There's so much more to talk about but I'll have to wait until next week. Until then enjoy the harvest and cheers to a new season and a new beginning.

Here's what's in your box: Bunched Red Beets, Green Cabbage, Salad Mix, Asparagus, Easter Egg Radish, Fresh Garlic, Kale, & Bunched Thyme

Did you know? • Asparagus can be green, white or purple. • To store asparagus, wrap the stem ends in damp paper towels for several days. To extend the life, refrigerate stalks, tips up in a cup of shallow water. • Fresh garlic has a higher water content and is less concentrated than dry or storage garlic. • Say no way to garlic breath. Since fresh garlic is less concentrated it is milder in flavor, has less of a bite. It will leave your breath fresh and, uh, sociable so dig in and enjoy!

Nobody can go back and start a new beginning, but anyone can start today and make a new ending.
- Maria Robinson

Recipe:

Beet, Carrot and Cabbage Slaw Salad

3 medium beets, peeled

3 medium carrots

1 head of cabbage

1/2 onion

Dressing:

3/4 cup white wine vinegar

2 tablespoons of Dijon mustard

1 teaspoon honey

1-2 heads of fresh garlic, minced

1 teaspoon fresh thyme

Salt and pepper to taste

3/4 cup olive oil

In a food processor, shred beets, carrots, onion and cabbage and place in a large bowl. In a small bowl add vinegar, mustard, honey, garlic, thyme and salt and pepper. Whisk to combine. Stream in 3/4 cup of olive oil, whisking at the same time to emulsify. Pour dressing over salad ingredients, toss, and refrigerate for an hour or so before eating.

Check out our recipe library online!

www.ospreyhillfarm.com > Our CSA > Recipes