

News from the farm: Summer storms!! Just Monday the air was dead-still and unusually warm-- imagine how ironic it felt to be working in a greenhouse that day. Buy today, the heat has lifted and as I sit here typing, the rain is coming down in a steady rhythm preceded by a few rounds of call and response by the lightning and thunder. Summer rain means two things: 1) I won't have to water my plant starts in the morning and 2) Geoff won't have to worry about field irrigation. I love it when the farm takes care of itself!

The rain and cool weather are also coming at a pretty ideal time for us since we just sowed the last summer-seeded crops that we plan to harvest and sell into the fall and winter. Geoff walked nearly a mile and a half, up and down the length of the garden, with the hand seeder sowing a total of 37 beds. Each bed is 225' long and we typically plant three rows per bed. That's a lot of seeding! The hope is that the cool, wet weather will help to germinate the seeds quickly and not be too wet to wash the seeds right on out of the soil. We'll keep you posted on the success rate... Fingers are definitely crossed over here as timing a fall crop is either miss or hit. Hoping for a big hit!

Here's what's in your box: Napa cabbage, carrots, strawberries, basil, cherry tomatoes, sweet purple peppers, walla walla sweet onions, fava beans, & kale

Did you know?

Kimchi is a spicy Korean side-dish, sort of like the hottest cole slaw you've ever eaten. And I happen to be addicted to it. Yum. Traditional kimchi can take several days to make. However, for a quick at-home version, combine a few cups of chopped napa cabbage, a tablespoon of Sambal Olek (or your favorite hot sauce), 3 tablespoons of rice wine vinegar, 4 sliced cloves of garlic, and a healthy pinch of salt. Stir well, chill overnight and then eat right out of the bowl!

"Like a welcome summer rain, humor may suddenly cleanse and cool the earth, the air and you." ~Langston Hughes

In memory of Robbin Williams who made me laugh.

Recipe:

Panzanella with Cherry Tomatoes and Bell Peppers

Ingredients:

- Crusty bread, cut into bite-size pieces (3 cups; substitute gluten-free bread if desired)
- 1 tablespoon extra-virgin olive oil
- 1 pint cherry tomatoes
- 1 purple bell pepper
- ½ onion
- 1 garlic clove
- 1 tablespoon fresh basil leaves
- ⅓ cup chopped almonds
- 3 tablespoons sherry vinegar
- 3 tablespoons olive oil
- salt & pepper

What To Do

1. Preheat an oven to 450F.
2. On a rimmed baking sheet, toss bread with 1 tablespoon olive oil and season with salt and ground pepper. Spread the bread in a single layer and bake until golden brown, about 7 minutes.
3. Meanwhile, prepare the vegetables: wash the vegetables. Cut the cherry tomatoes in half. Dice the bell peppers. Thinly slice half onion. Finely dice one clove garlic. Chop enough for 1 tablespoon fresh basil leaves. Chop enough for ⅓ cup chopped almonds.
4. Make the dressing: in a small bowl or canning jar, combine remaining 3 tablespoons olive oil, 3 tablespoons sherry vinegar, and diced garlic. Season with salt and pepper and whisk together (or shake jar vigorously).
5. In a large bowl, add together all components: chopped vegetables, dressing, almonds, basil, and toasted bread. Best eaten about 20 minutes after assembling. Leftovers are delicious, but bread will become soggy after a few hours.

*Check out the recipe section on our website for a fantastically [basic Pesto recipe](#). Pesto is simple to make and can be stored in the freezer for up to a year.