

### News from the farm:

This week's been a blur. The pace on the farm has been quick and we're steadily gaining speed so I'm looking forward to this holiday weekend. We'll be barbecuing and cooking ourselves into a frenzy with all of the abundance that is coming out of the garden.

We'll be grilling some of our chicken and garlic scapes on the Weber. I'll make a dash out to Barleans for some crab. A heavily scented pasta dish with abundant fresh garlic, basil, red onions, and olive oil for a side. And then there's the quintessential cherry-- the true mark of summer.

Each CSA season, I like to add some fun & variety to the boxes with a touch of stone fruit from the east side. We've got a connection with a lovely organic orchardists at Sunnyslope Ranch and we like to support their family farm. But this year, we didn't have to go so far. Our friends at Cloud Mountain--right here in Whatcom County--had huge successes with their cherry crop! My husband, Geoff, worked at Cloud Mountain while we were building up our own farm. He helped install the cherry planting and the massive tunnels that protect them so it's neat to see the success that they've had.

Enjoy the holiday and have fun cooking! Feel free to share your meal ideas with me. I love to hear about what kind of dishes you create with your CSA share.

**Here's what's in your box:** Fresh Garlic--var. Purple Italian, Collard Greens, Sugar Snap Peas, Romaine Lettuce, Bunched Carrots, Loose Leaf Arugula, Local Cherries from Cloud Mountain, Garlic Scapes, & Basil

### Did you know?

According to the US Census, there are 6 states in which the value of broiler chicken production was estimated at \$1 billion or greater between December 2010 and November 2011. There is a good chance that one of these states — Georgia, Arkansas, North Carolina, Alabama, Mississippi or Texas — is the source of your barbecued chicken. Whoa! This statistic does not apply to the good people of Whatcom & Skagit Counties. This region is seeing strong growth in local, pastured poultry production. This is good news for the health of both consumers and livestock. *Thank you for choosing local!*

### Quote:

“You have to love a nation that celebrates its independence every July 4, not with a parade of guns, tanks, and soldiers who file by the White House in a show of strength and muscle, but with family picnics where kids throw Frisbees, the potato salad gets iffy, and the flies die from happiness.”

Erma Bombeck

### Recipe:

There is a fantastic blog post tied to this recipe. Lots of good photos & a great story. [Here's the link.](#)

#### Dilly Pickled Garlic Scapes

- 3 lbs fresh garlic scapes, grassy tops removed
  - 16 heads fresh dill
  - A sprinkle of dried dill seed
  - A few garlic cloves if you feel like adding them
  - 1/2 cup canning or pickling salt
  - 4 cups white vinegar (5% acidity)
  - 4 cups water
  - 8 small piquin chiles or other hot, dried smoked peppers (optional)
  - Whole peppercorns
- Makes about 8 pints
- Wash and dry the scapes. If you're planning to slice them, now is the time. I couldn't decide – they looked so pretty wound into coils in the jars, but they take up a lot more space that way. I ended up with a mixture of wound scapes and cut pieces.
- Working with sterilized jars, place 2 dill heads, a sprinkling of dill seed, a few peppercorns, a chile and, if using, the garlic cloves, into each jar. Place the scapes inside the jars, packing them tightly but leaving about 1/2 inch at the top.
- In a large saucepan combine the vinegar, water and pickling salt over medium heat. Stir well to dissolve the salt, and bring to a boil. Pour hot liquid over the scapes, again leaving about 1/2 inch at the top. Place lids on the canning jars, tighten the bands and then process them in a boiling hot water bath for 7-10 minutes. The water should completely cover the jars, and either during the processing or very soon after, the centers of the jars will pop down, indicating that they are sealed.
- Enjoy!