



BLUE GOOSE NEWS

From Our Hands to Your Table
JULY 14 - 16, 2020 – WEEK 6

From the Farmer's Daughter...

Happy 6th week of CSA! We had a busy week last week - this season is flying by! On Thursday evening I was able to rally up a troop of people to help harvest all the garlic. All of it. In one evening. Now we have filled up the Great Wall of Garlic once again!

After that long day, I took off for a relaxing camping weekend with my friend and her family. They asked if I could bring some cucumbers to munch on and green onions to cook with. Well, I was not sure exactly how much to bring, and I figured it was better to have too much than too little, so I took a lot. We ended up making a cucumber salad with the extras and everyone loved it!

On Sunday, I got home just in time for the birthday party we were celebrating for my pap, two of my brothers, and me. We cooked with so many veggies. We had Radish Spread, Linguini Salad with Cucumbers, Bok Choy Salad, our own Veggie Log (zucchini, peas, kohlrabi, garlic scapes, and green onions wrapped in foil on the grill), and Zucchini Chocolate Cake. Mind you, we had burgers on the side. And it's all gone!

During the party, we got a heavy rainstorm with some hail so the Swiss chard may look a little rough but it still tastes delicious! Especially in Swiss Chard Lemon Salad, recommended by a customer. I made it for supper one night with some chicken, my dad loved it and wants me to make it again. But I do not know if I'll have time this week if it's as busy as last week! Now that we got some much needed rain, the plants are shooting up as well as the weeds so there is a lot of weeding to do!

I cannot wait to keep busy on the farm this week! Hope you're enjoying these summer days!

Thank you for eating the seasons with us,

Sarah Farabaugh 



The Great Wall of Garlic 2020!



Sarah's Supper Night!

This Week

Zucchini

Refrigerate

Try Zucchini Crisp - it uses 8 cups of zucchini!
p.1 of recipes on the website

Cucumbers

Refrigerate

Try Creamy Cucumber Salad
p. 1 of recipes on the website

Basil

Set out on counter - snip and add flavor to anything

Scallions

Refrigerate – use just like onions

Head Lettuce

Refrigerate in bag

Try a watermelon, feta cheese, and balsamic vinaigrette salad

Swiss Chard

Refrigerate

Try Swiss Chard Lemon Salad
p. 1 of recipes on website

Radish

Refrigerate - add to Swiss Chard Lemon Salad

Peas

Refrigerate in bag
Add to Veggie Log...if they last that long!

Next Week (Our Best Guess)

Zucchini
Cucumber
Beets
Kale
Scallions

