



## ONE IN A MILLION

Sometimes you are in the right place at just the right time, and so it was when Jose snapped this picture Saturday morning. I mean, you couldn't plan it any better; truly, this photo is one in a million. Keri had texted me just a few minutes earlier sending me her pictures of the balloons. And when I went outside to take Beau for a quick run, the first thing I heard was the sound of the flame in the ballon that was flying past the house. Don't know what it is about hot air balloons, but they always thrill me like a child with a new toy. Saturday morning, 4 balloons landed on or next to our farm, and it was a site to behold! Last week we had just finished mowing all of field 8, so there was a large open space for them to land, talk about timing!

In this picture you can see the guys busy planting 21,000 Scout Onion starts. We grew Scout Onions a few years back, when Jim Eldon from Fiddler's Green Farm diverted about 20,000 of his starts to us, he had over ordered. I never thought I would get excited about an onion, until we grew Scout. They are considered a Spanish style onion, producing "jumbo to colossal" bulbs. They hold very well, 3 to 4 months. I found them to be a very versatile onion, not too pungent, slightly sweet and I used them in everything. I think that first year we grew them I made French Onion Soup for dinner 4 nights in one week over the Christmas holiday. Onions are slow growers, these guys will take just over 100 days to fully mature. The great thing with onions, just like garlic, once they size up a little, you start harvesting "Spring Onions" to thin the the field a bit. We plant them fairly tight, so as the bulbs get bigger you need



to make some room, and of course that gives us an early crop to harvest.

Last week we also got about 4,000 Galine Eggplant starts. We grew these last year, and they produced exceptionally well for us. The size, for the most part, was not too giant, and the plants produced like crazy. Galines take about 60 day to fully mature, so hopefully we will have eggplant by the end of July. Everything will be really late this year, but that's farming and life in our ever changing climate. Right now I am grateful that we have a week + of mild temps heading our way.

## LAVENDER HARVEST

I have been giving a lot of thought to our lavender harvest this year, and have come to the conclusion that we need to go back to the original style, everyone out in the field working with the crew. It has been tricky trying to figure

out how to make this essential working weekend happen with COVID, plus really hot weather, so we switched it all up. But given how much work goes into it, we need to get that drying room filled. I just walked the field and saw the very first blooms, so exciting! Unfortunately, Father's Day weekend tends to be the best weekend for lavender but a bad weekend for y'all. I am shooting for the weekend of June 23rd-25th. Come up Friday afternoon/night or very early Saturday morning. Breakfast together, get to work no later than 8 am to beat the heat! Lunch is served in the house, go back out to bundle more, dinner in the house or potentially down the road at Ruhstaller. Breakfast Sunday morning followed by a few more hours of work. We will feed you lunch and send you on your way, bellies full, hearts full and souls soothed by the heavenly scent of the field. This is a full on working weekend and is not kid appropriate, and as always, we can not have dogs on the farm. PLEASE EMAIL ME if you want more info and if you can join us! I am looking for about 20 good workers, you can bring friends. Thanks Lorraine

# RECIPES AND IDEAS FROM LORRAINE

## Light Spring Minestrone Soup

Recipe found on [Pickled Plum](#)

If you ordered asparagus and carrots to come with your box this week, this recipe is perfect for you, but even if you didn't this is a great way to use favas and turnips.

At this point, many of the favas are getting quite large and may need to be peeled. To do that, take the beans out of the pod, then put them into salted boiling water for 2 minutes, then drain and put into ice water to cool quickly. Then you can pinch them out of

their thicker skin. Many of them will still be pretty small, so you may not need to do this step. I would also add some cubed celeriac.

2 TB Extra Virgin Olive Oil

1 large Leek (white parts chopped)

2 medium Carrots (peeled and chopped)

2 Turnips (peeled and chopped)

1 cup freshly cooked Fava Beans

1/2 cup Brown Rice

1 TB dried Chives, I would use the fresh from the box

3 sprigs fresh Thyme

1 Bay Leaf

1/2 tsp ground Black Pepper

6 cups Water

2 tsp Salt

8 stalks Asparagus (chopped)

2 TB fresh Dill (chopped)

Lemon wedges (for serving)

In a large pot over medium high heat, add olive oil and leeks and cook for 2 minutes. Add carrots and turnips and cook for 2 minutes. Add fava beans, rice, dried chives, thyme, bay leaf, ground black pepper, water and kosher salt and bring to a boil. Lower the heat, cover and simmer for 40 minutes. Add asparagus and simmer for an additional 5 minutes. Turn the heat off, add dill, stir and serve with lemon wedges.

## Stir Fry with Sugar Snap Peas & Bok Choy

Recipe from [food.com](#) by Paula G

The pork tenderloin in this recipe is optional, making it fully vegetarian. To be honest, as I have not seen this week's box yet, it is possible what you are getting is Mei Qing, which Jose also calls bok choy, but that will work too.

For The Sauce

2 TB Vegetable Stock

1 TB Hoisin Sauce

1 TB Soy Sauce

2 tsp Sesame Oil

1 tsp Honey

1 -2 Garlic Cloves, finely minced

1 TB freshly grated Ginger

For The Stir Fry

Vegetable Oil

1 medium Sweet Onion, thinly sliced

1 1/2 cups sliced Red Bell Pepper

1 1/2 cups Green Bell Pepper

2 cups Sugar Snap Peas

2 baby Bok Choy

1 1/2 cups dried Shiitake Mushrooms, reconstituted and drainer

6 oz cooked Pork Tenderloin, thinly sliced

Green Onion, sliced for garnish

In a small dish, whisk together the sauce ingredients and set aside. In a large wok or skillet heat add a small amount of vegetable oil and heat over medium high heat. When a drop of water sizzles in the pan add the onions and cook until lightly browned. Stir in the peppers and peas. Cut the baby bok choy in fourths lengthwise and then in 1 inch lengths. Add to wok and stir-fry until the bok choy begins to turn dark green, about 3 minutes. Add drained mushrooms, sliced pork if using and sauce. Cook just until warmed through.

### This Week's Box

\*Fava Beans

\*Bok Choy

\*Kale

\*Green Garlic

\*Turnips

\*Strawberries

\*Sugar Snap Peas

Chives

Celeriac

Dill

Spinach

\* = Items in Box for 2

## Strawberry Parfait

Recipe by David Tanis from NYT Cooking

I know most of you just eat the berries right from the box, but if you can hold off, this dessert sounds amazingly delicious.

1 pint Strawberries, trimmed and sliced (about 2 cups)

1 Lemon, zested, plus 1 TB Lemon Juice

1/4cup Confectioners' Sugar

1/2cup Whipping Cream

1cup fresh Ricotta

Put strawberries in a bowl and add 1 tablespoon lemon juice. Toss with 2 tablespoons confectioners' sugar and set aside. Make the ricotta cream: In a medium bowl, beat whipping cream with a whisk until soft peaks form. Add the remaining 2 tablespoons confectioners' sugar, then fold in ricotta and lemon zest. Spoon the strawberries into 4 dessert glasses. Top with ricotta cream and smooth to cover. Refrigerate for up to 6 hours, but serve at cool room temperature.