



**RED  
DOG  
FARM**



Farm Newsletter

**Session 2 - Week 1**

**June 6, 2012**



*Red Dog crew and Straughn-Morse friends celebrate at Ajax Cafe*

**In your share this week:**

Baby Carrots  
Baby Pac Choi  
Green Onions  
Salad Mix  
French Breakfast Radish  
Baby Arugula

**Welcome to Session 2!**



Just a reminder that with the session change too often comes confusion at the pick-up site. If you don't find your name on the clipboard list, even if you are positive you signed up, PLEASE don't take a share! Call 732-0223 with any questions or concerns and I will figure it out. If you still want to sign up for Session 2, we do still have room available. Ask us about pro-rating the cost for joining in late. Thanks!

## News on the Farm

I (Erin) have much to share about the goings-on at Red Dog Farm this week: For starters, Karyn turns 34 today! Woop-woop! Another year older and wiser in the world. Lucky are we to know this brilliant woman and not only work along side her as friends and employees, but also - and you get to be on on this too, dear CSA members - be reaping the weekly benefits of her ever-growing farm wisdom in the form of produce!

Also, our fields are now producing more than spring greens and we are starting to see splashes of color with our sweet baby carrots, delicate green onions and ravishing red & white french breakfast radishes! What a joy it is, not only to eat, but also to be finally harvesting something new!

And even though a dismal weather forecast may keep us from doing many needed farm chores this week, we will definitely be finishing our third permanent greenhouse! Our tomatoes are oh so ready for a home and jealous of their brothers and sisters they saw getting transplanted in Greenhouse #2 two weeks ago. This building process has taken many hands including our entire 7-person crew as well as many work-traders and Karyn's very handy Fix-It Man, Andy. Of course we also enlisted the help of our ever trusty canine Rupert Dandelion. He kept our farm-turn-construction crew on track and took naps for us when we were feeling tired from drilling the umpteenth drill, above our heads, through metal piping.

The last (but certainly not the least) of this week's farm buzz is all about a fine celebration you may have seen advertised about town. Hanni, Caitlin and Brandon have been working diligently to organize the first ever **Olympic Peninsula Young Farmer Mixer** (see below for details)- a gathering of fellow farmers, farm/er lovers, farmer friends, farmer supporters and families. And not only a gathering, folks, but a potluck and contradance! It's a family friendly event for all that is motivated by a desire to keep farmers connected with one another and their communities so that they will feel more rejuvenated whilst spending long hours in the field, sometimes



separated from community and fellow growers. Don't be deterred by the event being titled "*Young Farmer Mixer!*" All ages are welcome! However, that brings me to my next topic. What exactly is meant by the term "young farmer?" Do you hear that term very often? Maybe because of my age (30) and my current occupation (farmer) it's something that seems to blip across my radar often. So, just in case your radar seems to be picking up on that recurring "blip," I feel like bringing a little clarity to the definition.

## Who are "Young Farmers?"

Over the past 10 years a movement of people (often young in years, college educated and looking for meaningful work) interested in learning the lost art of working the soil, raising animals and growing vegetables without the aid of much machinery, large amounts of acreage, or the use of chemicals has been gaining momentum all across the United States. A lot of these people happen to be in their 20s and are more-often-than-not learning to farm through farm internships where they are mentored by older farmers (who often had no mentor themselves) who want to pass on what they know to those with stronger backs and sturdier knees and perhaps with even better ideas on how to make our food-system more efficient. This movement of people has started to be referred to as "young farmers." Young, however, is used loosely.

Some farmers (and farm interns) are just out of high school or college. Some are young at heart (but may be in the middle or later part of life). Some farmers are young in experience in the agrarian arts but old in years. And still some are young in years (like Karyn) but "old" in experience (16 years farming). This generation of "young farmers" varies greatly. And I think that's needed as variation is the spice of life! We need more growers (no matter what their age) interested in doing what it takes to feed people in ways that prioritize the health of our soil, ecosystem, family, self and community.

"Young Farmer Mixers" are gatherings that have started to crop up around the United States (initiated by the National Young Farmer's Coalition) in response to a need for community and sharing centered around farming. Like any new movement, it is made strong in numbers. It's hard to stick with anything - no matter how noble and how important - if you feel like you're alone. "Young Farmer Mixers" are not only for the young - but rather to keep a *young movement* alive and at the cutting-edge.





This young movement has old roots that reach back generation, upon generation, upon generation. After taking up farming in 2009, I found myself so much more to talk about with my Grannie (in her 80s) than we had prior to my farming interest. She would tell me about being the one in charge of cutting parsley in the winter from the family winter garden as a little girl in Pennsylvania. She recounted stories of saving tomato seeds in her kitchen. Her father composted. Her mother canned. These are not new ideas. But the movement is new, and it needs to be reminded of its old roots.

So, come one, come all to the Quimper Grange Hall this Saturday - and come *especially* if you are past the middle-ish years and you remember a time when growing vegetables and raising animals was just a way of life. Us young-uns need your stories and your encouragement! Bring a dish to share, swing your partner, meet some new faces of folks growing food in your community, hang out with your friends and neighbors, have a rootbeer float, and enjoy some local flare!

**Young Farmer Mixer. Quimper Grange Hall. Port Townsend.**

**Saturday, June 9. 4:30pm! Dancing starts at 7:30pm\*\*!**

**\*\*there is a charge for dancing (\$6 adult, \$3 kids), but not for the mixer**

Contact Red Dog Farm crew member, Brandon, if you need more information:  
[btwickes@gmail.com](mailto:btwickes@gmail.com)

For further information about this movement of "young" folks, check out the following links:

The Greenhorns. A grassroots organization representing and connecting new farmers across the county: <http://thegreenhorns.wordpress.com/>

NPR article from this last December: <http://www.npr.org/blogs/thesalt/2011/12/12/143459793/who-are-the-young-farmers-of-generation-organic>

**Thanks, Hanni!**

Each week we alternate writing the newsletter, and last week's creative and entertaining interview (of Red Doggers Brandon and Caitlin) was written by Hanni. We will try to let you know who's writing each week so you can become better acquainted with each of our "voices." Great work, Hanni!



Enjoy your veggies!  
Erin

## Recipes

### **Laura's Choi (aka *It's all in the way your chop it*)**

- Garlic, sliced thin
- Choi, quartered or halved, depending on the size
- Sesame oil
- Soy sauce
- Sesame seeds

Saute the garlic and choy in the oil until tender. Remove from heat and toss with soy sauce and sesame oil.

## Irresistible Salad

*After hearing Brandon's description of the salad he's been eating all week, I thought no one could ever get sick of this medley:*

- Salad Mix or Arugula or both
- Fresh sliced pears
- Crumbled bacon
- Blue cheese crumbles
- Candied Walnuts
- Vinaigrette dressing

Toss it all together and eat.



## Joy of Cooking Blue Cheese Dressing

*Excellent with on top of salad with carrots and spicy-flavored chicken*

- 1 cup mayonnaise
- 1/2 cup sour cream
- 1/4 cup chopped parsley
- 1- 2 Tbs lemon juice
- 1 tsp. minced garlic
- 6 dashes Worcestershire sauce (optional)
- Salt and black pepper to taste
- Pinch of red ground pepper to taste
- 4 ounces blue cheese

Put everything except the blue cheese in the food processor and run until smooth. Add the cheese and mix well. According to three of us on the crew, this is the best blue cheese dressing ever!



**RED  
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Farm Newsletter

**Session 2 - Week 2**

**June 13, 2012**



*Erin Jakubek gets hard core: drilling through metal above her head*

## **In your share this week:**

Baby carrots  
Salad Mix  
Arugula  
Stir-fry Mix  
Green Garlic  
Red Radishes  
Rhubarb  
Easter Egg Radishes (large only)  
Broccoli (large only)





## Introducing You to Another of the RDF Crew

### **Who is That Lady with the Radiant Smile?**

You may recognize her as having greeted you at the Corner Store this winter or passing a bunch of radishes to you at the Port Townsend or Chimacum Farmers' Market this season. Who is she, you're still asking? Erin!

She hails from Ketchikan, Alaska, home to what she often refers to as 'her people' and a place she beautifully describes as nestled in the Tongass Rainforest. Luckily she has found community here in the Center Valley and stuck around for a full season at the farm after working part time this winter. With a wonderfully warm, sharing and inquisitive nature and tendency to break into song, Erin adds effortless grace to the field and it's been a joy getting to work alongside her, both in the fields and at the market.

### **What is your most vivid farming memory?**

That would be a toss-up between having to herd 6 sheep from a corral to a barn as an apprentice at Butler Green Farm. The last sheep freaked out as five people were trying to corral it into the barn and I was the one who leaped on the sheep and got dragged through mud and shit, but it was a success. We got it into the barn. Or the 23 lb. cabbage I grew in Alaska that was spray painted gold for a party. I refused to participate in that, we could have made so much sauerkraut.

### **What is your favorite song to sing in the field?**

Sowing on the Mountain by Woodie Guthrie or anything from "The Sound of Music"

### **Why farming?**

I could answer this in so many ways. I want to do work where I can find deep meaning in what I do as well as physical work that engages my body. I want to do something that does a lot of good for the most people and farming is the first thing I've felt passionate about and once I found that I felt that I had to keep doing it.





### **Why Red Dog Farm?**

I wanted to work for a young farmer but one who had a lot of experience. I also wanted to work for someone with a lot of organization and Karyn has that. I wanted to be closer to my former farming community but learning from someone new. There was a lot of hype about Red Dog Farm and how the land was acquired and I wanted to learn more about a community that supported a farmer the way Jefferson County has.

### **What does your dream farm look like?**

Near the ocean. 5 to 10 acres. Vegetables, flowers, and animals. And I live on it.

### **What is your favorite farming activity?**

That's probably a tie between up-potting and harvesting greens with no weeds.

### **What is your least favorite farming activity?**

Moving irrigation pipes in the mud and rain although it isn't as bad when it is sunny.

### **Who are inspirational farming figures to you?**

Betsy Wittick of Laughing Crow Farm on Bainbridge Island and Aaron and Dana Steege-Jackson of Around the Table Farm in Poulsbo.

Finally, I played a little word association game with Erin to round out the interview. I gave her a word and she humored me with the first word that came to mind.

**Greenhouse...**hot.

**Market...**SO. FUN!

**Remay...**annoying.

**Muck...**mud.

**Footwear...**stinky.

**Fertility...**alive.

**Tractor...**loud.

**Karyn...**awesome.

**Humus...**rich.

**Flaming Parrot (it's a tulip variety)...**bird.

**Nightshade...**delicious.

**Chimacum...**community.

**Dirt...**needed.

So let's all raise our salad forks to the fortune we have for Erin's commitment to the farm, community and food movement!

.hanni e. witzig.



## Calling for Recipes!

Do you have any great recipes you'd like to share? We'd love to include them in the newsletter. Especially recipes heavy on seasonal produce, or highlighting one or more produce items. I'd love to do some experimenting with smoothies made with leafy greens. Are you an avid smoothie maker? Send your favorite green smoothie recipe or any other recipe our way. Thanks!

## Recipes

### **Bitter Greens with Sweet Onions and Tart Cheese**

This week's stir fry greens or arugula would work wonderfully in this recipe. And substitute a portion of the sliced onion with minced scallions for a addition to any meal.

- 2 tablespoons olive oil
- 4 cups sliced onion (a sweet variety like Vidalia or Maui, if available)
- 3 large bunches fresh greens, coarsely chopped
- salt to taste
- 1/2 cup to 3/4 pound feta cheese, crumbled

Heat oil in a large, deep skillet or Dutch oven. Add the onion and salt lightly. Saute over high heat for about 5 minutes, then turn the heat to medium, cover, and let the onion cook until very tender.

Add the greens in batches, sprinkling lightly with salt after each addition. When all the greens have wilted, stir in the feta, and cook for about 2 minutes longer. Taste to adjust salt. (Some feta cheeses are saltier than others). Transfer to a platter, and grind on a generous amount of black pepper. Serve hot or warm, on or next to pasta or grains, or by itself.

from Mollie Katzen's [Vegetable Heaven](#)



## Rhubarb Relish

2 cups sugar  
1/2 cup cider vinegar  
2 cups chopped Rhubarb  
3 Tbs. water  
One small-sized piece of ginger, sliced  
1 tsp. grated nutmeg  
1/4 tsp. black pepper  
Pinch salt

In a saucepan, combine all ingredients. Cook over medium heat for 30 minutes or until thickened, stirring occasionally. Cool; store in the refrigerator. Relish is a nice condiment to poultry, pork or beef.





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Farm Newsletter

**Session 2, Week 3**

**June 20, 2012**



*Caitlin, Ben and Brandon harvesting green garlic*

## **In your share this week:**

Hakurei Turnips  
Garlic Scapes  
Baby Spinach  
Salad Mix  
Carrots  
Snow Peas  
Lacinato Kale  
Easter Egg Radish (small only)  
Pink Radish (large only)  
Rainbow Chard (large only)



## Happy Solstice!

Tomorrow is the longest day of the year, and here in the PNW it is very long indeed! Even with my long farmer hours, these days I find myself going to bed and waking up both with lightness in the sky. We have a lot of the season left before us, but still the summer solstice always feels like a transition point; the long season crops are in the ground, all the markets have started up, the crew is all trained and capable, and maybe if we're really lucky we'll start to get a little heat!

Keeping inspired this time of year is essential and the best way for me seems to be hearing from other grower's experiences. I just finished reading a really good book, which I'd highly recommend to anyone who wants an insider glimpse on what it's like to be a production farmer. The book is "Turn Here Sweet Corn" by Atina Diffley. It is the first person account of her life as a farmer in the mid-West. While she endured some obstacles I personally haven't come up against, I still was struck by how her language evoked exactly how I feel about the farming life. I only wish I was as eloquent as she! This book was an easy page-turner (essential for any summer read) as well as heart-warming and educational. I got my copy from [growingformarket.com](http://growingformarket.com) but I am sure it is available elsewhere.

Here on the farm we are putting in long days to bring in the early harvest and get our summer crops off to a good start. We are finally catching up from some spring delays. And our early summer harvest is taking off! You will start to see that in your shares, if you hadn't already noticed. Hakurei turnips are one of my early summer favorites. If you are new to them, don't be put off by the fact that they are turnips. They are sweet and juicy and are best eaten raw out of hand like an apple.

Garlic scapes, while the most sought-after pickle ingredient by some, may be new to others. Garlic scapes are the flower buds the hardneck garlic plant. We pull each scape so that the garlic bulb will continue to grow big, rather than have the plant put energy into making seeds. Which is good news for you since garlic scapes are delicious! They have a mild garlic flavor and are best prepared simply to highlight their distinct shape, texture and flavor.



Most of the other veggies this week will be familiar to you, but see our recipes below for more inspirational ideas.

I hope you have a great week and eat all your veggies!  
Karyn

## Recipes

### Barbecued Garlic Scapes

Toss Garlic Scapes in olive oil, balsamic vinegar, salt and pepper. Let marinate for a couple minutes to an hour. Throw on the grill and cook until just tender. Eat whole like asparagus.

### Picnic Hakureis

- 1 bunch Hakurei Turnips
- 1 tsp salt
- 1 sp sugar

Chop the turnips into quarters. Sprinkle with salt and sugar. Marinate in the fridge. Serve as a snack or a side dish at a picnic.

### Carrot, Turnip and Snow Pea Melange *newyorktimes.com*

- 2 large, firm white turnips, about 1/2 pound
- 3 large carrots, about 1/2 pound
- 1/2 pound fresh snow peas
- 1 tablespoon olive oil
- 2 tablespoons chopped onions
- Salt and freshly ground black pepper to taste
- 2 teaspoons red-wine vinegar
- 2 tablespoons chopped fresh coriander or parsley





Scrape and trim the turnips. Cut them in half crosswise into 1/4-inch slices. Stack the slices, and cut them into batons 1/4-inch wide. Scrape the carrots and cut them into 1 1/2-inch lengths. Then cut the pieces into 1/4-inch slices, and then into batons the same size as the turnips. Trim off and discard the tips of the snow peas. Heat the oil in a heavy skillet, and add the turnips and carrots. Cook, stirring, about 1 minute. Add the onions and cook until wilted, about 1 minute. Add the snow peas, salt and pepper, and cook, stirring, for about 4 minutes or until tender. Add the vinegar and coriander, cook briefly, toss and stir well.

YIELD: 4 servings

NOTE: The vegetables should not be overcooked.

## Green Apple, Cheese, and Chard Oven Omelet

*recipe by "The Splendid Table" Thanks Adele!*

- 1 bunch (5 stalks) **Swiss chard**, stems and leaves separated (or any other green)
- "good-tasting" **extra virgin olive oil**
- 2 medium **onions**, cut into 1-inch dice
- 1 large **garlic** clove, minced
- 1/4 cup **water**
- 1/2 large **Granny Smith apple**, peeled, cored and cut into 1/2-inch dice
- 5 large **eggs**
- 3/4 cup **milk**
- 1/8 teaspoon freshly grated **nutmeg**
- 1/8 teaspoon **salt**
- 1 cup freshly grated **Parmigiano-Reggiano**, **Asaigo** or **Fontinella** cheese
- 1 cup shredded **Muenster** or **Monterey Jack** cheese
- **salt** and freshly ground **black pepper**, to taste

Preheat the oven to 350°F. Chop the chard stems into 1-inch pieces, then chop the leaves the same way. Film a 10-inch skillet (with an ovenproof handle) with oil, and heat over medium-high heat. Add the onions, chard stems and a little salt and pepper. Saute until the vegetables are golden brown.



Stir in the garlic and chard leaves into two batches. (As the first batch wilts, add the second.) Add the water, and stir over medium-high heat until the leaves look like cooked spinach and the liquid has evaporated. Then stir in the apple and remove the skillet from the heat.

In a bowl, beat together the eggs, milk, nutmeg, salt and pepper and 2/3 cup of each of the cheeses. Pour the mixture over the cooked greens. Sprinkle with the remaining cheeses, cover with foil, and bake for 30 minutes. Uncover and bake for 10 to 15 minutes more, or until a knife inserted into the center comes out with only a few bits of creamy egg and cheese clinging to it.

Let the omelet stand for 5 to 10 minutes and cut it into wedges.



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Farm Newsletter

## Session 2, Week 4



*Laura collects Hakurei turnips during harvest*





## In your share this week:

French Breakfast Radishes  
Green Butter Lettuce  
Snow Peas  
Hakurei Turnips  
Carrots  
Green Garlic  
Rainbow Chard  
Baby Pac Choi  
Spinach (large only)  
Arugula (large only)  
Red Butter Lettuce (large only)

## Juneuary

Well, folks, it's here. Summer has arrived in all it's rainy, overcast glory! Do you remember the weather this past Friday? Incredible. The crew harvested in the constant down-pour all day, each gaining at least a pound or two in water and mud weight. At one point we were harvesting in an area where the irrigation pipes were pumping hard, splattering our waterproof hoods every few minutes. But no matter. We were wet already. What was a little more water? A little after lunch-time that day, we hit the point of no return realizing we were only going to get more wet. At that point there seemed to be an obvious shift in everyone's moods from annoyance and grumpiness to jubilation and high-spiritedness. It always feels so refreshing to embrace a seemingly negative situation that's out of your control. Plus, our skin got a little reprieve from the sun and the wells were tapped a little less for the next few days....storing up for our glorious, hot, sunny weather that I am sure is just around the corner. But just in case that sun is not around the corner, I think it might be wise for me to invest in some rain gear that's actually water proof and without holes.

But enough about weather.



## Transformations

At Red Dog we are getting to that final transplanting push and have veggie and flower seeds, bulbs or transplants in almost all of our 13 cultivated acres. Yeee-haw! Karyn, Ben, and Brandon have been champs on the tractor this past week cultivating, weeding and fertilizing with lime and chicken manure. All the green houses are planted and our big beef tomatoes in greenhouse #2 are pruned, tied up, weeded and ready to party. We are also seeing the fruits of our labor in the bunched green department which gets me pretty jazzed. The second week of May we were transplanting six 250 ft. long beds (3 rows each) of lacinato kale into crusty, tough soil and now we have a glorious kale forest! The soil may have felt tough at the time, but it was full of plentiful microbial activity and rich with organic matter. I think I'm only just beginning to realize the magic of this old peat bog (what the land was historically).

I'm consuming large quantities of our beautiful hakurei turnips on a regular basis. So sweet, and refreshing! I've yet to do anything much more creative than eating them raw. Have any of you? Our potatoes are finally all in, the pea bushes are gaining momentum, our strawberries and basil - tucked neatly into their black plastic beds - are rearing to go, and we are seeing the first signs of flowers on some cape daisies and lupines. This is the first farm I've worked for that I will get to play part in harvesting flowers and I'm really looking forward to that! And head lettuce! How could I forget that?! Ta-da! It's here - those melt-in-your-mouth butter lettuce heads. Deeelish!

With longer days and more to do we are so thankful for our group of work-trade volunteers - who come on Wednesday and Thursdays - with their hard working hands and bodies and great attitudes! They bring fresh energy and vigor and it's always fun to have different perspectives and backgrounds to spice up our field conversations. Yahoo for work-traders!

## To Market, to market

The farmer's markets were fantastic this weekend! Hardly a drop of liquid sunshine fell in Port Townsend or Chimacum (during the market time) and the sun shown



bright on Sunday bringing shiny, happy, appreciative Washingtonians into the Chimacum Corner Farmstand parking lot. Our Wednesday evening market is now up and running in downtown Port Townsend (3-6pm, Polk Street) and I hear that is going well too. I will rotate into working my first Wednesday market this evening. Stop on by the market for fresh mid-weekly produce and other food goods. This market is limited to only food vendors and is a little more low-key if you are one of those that enjoys a calmer, less hustle-bustle market experience. We are such lucky people to have access to so much good, fresh food all throughout the week!

Stayed tuned for next week's newsletter where Hanni does her fourth and final Red Dog field crew interview with Ben Tansey!

Enjoy your abundance, my fellow veggie-eaters!  
It's a pleasure growing for you!  
~ Erin

## Recipes

### Red, White and Green Quinoa Salad

- 2/3 cup cooked quinoa
- 1/4 cup thinly sliced Radishes
- 2 Tbs. thinly sliced Snow Peas
- 1 ounce goat cheese, crumbled
- 1 Tbs. lime juice
- 1 Tbs. olive oil

Toss all ingredients together. Serves one person.





## Roasted Turnips and Carrots

I had this for dinner alongside grilled ling cod last week- unbelievable!

Hakurei Turnips  
Carrots  
Olive oil  
Green Garlic

Quarter the turnips. Cut the carrots into 1" chunks. Slice the green garlic. Toss with olive oil, salt and pepper. Roast at 350 degrees for about 20 minutes, or until just barely tender.

## Thai Pac Choi

- 4-5 "heads" of baby Pac Choi
- 1 Tbsp. coconut oil or other vegetable oil
- STIR-FRY SAUCE:
- 2 Tbsp. oyster-flavored sauce
- 2 Tbsp. soy sauce
- 2 Tbsp. fish sauce
- 2 Tbsp. sweet Thai chili sauce
- 2 Tbsp. brown sugar

Slice the choy into strips. Heat oil in pan and stir-fry for a minute or two. Add the sauce and stir fry another couple minutes. Serve hot.



**RED  
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Farm Newsletter

**Session 2, Week 5**

**July 4, 2012**



*Ben Tansey rockin' the safety glasses*

## **In your share this week:**

Snap Peas  
Red Butter Lettuce  
Collard Greens  
Garlic Scapes  
Green Onions  
Hakurei Turnip  
Kohlrabi  
Arugula (large only)  
Pac Choi (large only)



Cilantro (large only)

## **Pick-up Today as normal!**

### **The Farm Family: Furthering our Exploration of the Red Dog Crew**

When asked by curious friends, family or community members, how the work is going at the farm I find myself smiling, even chuckling sometimes, at how great things are. This exuberance is motivated by feeling fulfilled by productive days of work, abundant harvests, a much anticipated summer on the Sound and a stare-worthy backdrop of the mountains and Center Valley. But it's also sourced by being able to do all this work with such a stellar crew. It's easy to refer to my co-workers as a family, we spend oodles of time together and the repetitive nature of farming lends itself to both casual and intimate conversations. Every time Ben Tansey, who is in the spotlight for this week's crew member interview, chimes in, I can't help but think that if Red Dog Farm life were a sitcom, and each of us filled a quirky role for this hungry-for-sun bunch, he'd be the enduring uncle, quiet at times, but as one friend accurately described him "uproariously" funny, in the most proportionate doses.

Ben originated in Washington, D.C. (possibly inspiring questions such as "who is your favorite founding father?"), but traveled on to the Midwest where he received an undergraduate degree in Africana Studies from Grinnel College in Iowa and a Masters Degree from the University of Madison-Wisconsin in Environmental Studies with an emphasis on Water Resource Management. Well spoken, easy going and possessing a tendency towards laughter, Ben found his way into farming when he decided he wanted to do something more interesting than continue working in the mail room of a state agency. His first season farming was at Young Earth Farm, a CSA and Market Garden, in central Wisconsin and we're very excited he followed his curiosity for farming all the way to the Puget Sound and Red Dog Farm.

**What differences have you noticed between farming in the Northwest compared to the Midwest?**





It's cold here. It's a different kind of cold here than in the Midwest, and it's a lot wetter. And it has been interesting working with a great crew as opposed to working solo.

**How do you see farming fitting into your life in twenty-five years?**

I will always grow food for myself, but I have no idea where my future paychecks will come from.

**What is your favorite Red Dog Farm task?**

I enjoy variety in work. I enjoy speed hoeing and then stopping to look up (a very disorienting experience). It's been cool getting trained on the tractor and I like grabbing fist fulls of weeds and yanking on them and then saying "get outta here weeds!"

**What is your least Red Dog Farm task?**

Hand spreading Nutri-Rich which is a pelleted form of dried poultry waste we use to fertilize our crops. And talking about what I don't like to do. \* To note, Ben had a really hard time answering this question, falling in line with his character of hard working and never one to complain.

**What does your dream farm look like and what is it called?**

A small vegetable garden, rural with lots of woodland to source my firewood, pasture for animals and grains for feed, a nice little vineyard or orchard and so many people around to do all the work. It is named Fruits of Labor Farm.

**What is your sensory experience driving the tractor?**

It is overwhelming to all of the sense. Vibrating, deafening and really gassy.

**Finally, I thought I would play a quick anthropomorphic type game with Ben, listing a vegetable and having him give me a human characteristic he associates with it:**

**Swiss Chard:** Mark Ruffalo (the actor)

**Carrots:** Leggy

**Kohlrabi:** Bald head

**Cherry Tomatoes:** Eyeballs

**Garlic Scapes:** Graceful, like a swan's neck



He's like a real life gentleman farmer- calm atop the tractor, a steady hand at harvest, neatly mustachioed, clad in a wide brimmed hat and kerchief around his neck. Be on the lookout at a Wednesday Market here or there to meet yet another Red Dogger who has brought a high quality and depth to the crew this season.

## Save the Date: CSA Party

We are tentatively scheduling a CSA Party at the Farm for the afternoon of Sunday, August 5th. Does that work for your schedule? If not, please suggest another date/time! We'd really love to give you and your families a chance to come out to see the farm, enjoy some food with the farm crew, walk our fields and have a few laughs. More info to follow.

# Victual Inspiration

## Roasted Kohlrabi

Although they are delicious raw, toss in your Hakureis with this recipe, and you've got a savory treat!

- Kohlrabi, peeled and cubed
- Hakurei Turnips, greens removed and cubed
- Garlic Scapes, minced
- Olive oil
- Fresh cracked pepper and salt to taste
- Parmesan cheese

Preheat oven to 425, toss veggies with oil and salt and pepper to taste. Roast until soft, then coat with Parmesan cheese!

Try this over a fire or on the grill by wrapping all the ingredients in tinfoil, being sure to check every 5 minutes for done-ness.



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**Farm Newsletter**

## **Baked Potato and Pea Samosa**

From Mark Bittman's "How to Cook Everything Vegetarian"

- 1 lb. Peeled potatoes (3-4 cups)
- ½ -1 cup chopped snap peas
- 2 tbs. neutral oil
- 1 small onion, finely chopped
- Salt and freshly ground black pepper
- 1 medium carrot, finely chopped
- 1 stalk celery, finely chopped
- 2 tbs. minced garlic (substitute ¼ scapes here if you like!)
- 2 tbs. peeled and minced fresh ginger
- 2 cups coconut milk
- 2 tbs. garam masala or curry powder
- 2 cups all purpose flour
- 2 tbs. cold butter, plus more for greasing the pans
- 2 tbs. yogurt

1. Put the oil in a deep skillet or medium pot over medium heat. When hot, add the onion, sprinkle with salt and pepper, and cook, stirring occasionally until golden, 2-3 minutes. Add the carrot, celery, garlic, and ginger and keep cooking and stirring until all the vegetables start to wilt and are fragrant, another 3 to 5 minutes.

2. Add the potatoes, coconut milk and garam masala to the pan with enough water to cover the potatoes by ½ inch. Turn the heat to high. When the mixture begins to boil, lower the heat so it bubbles gently. Cover and cook, stirring every so often, until the potatoes are tender, 20 minutes or so, checking to make sure they're not too dry or too wet. Mash the potatoes roughly, stir in peas and set aside to cool.

3. While the veggies are cooking, combine the flour with a large pinch of salt, the butter and the yogurt in a food processor, turn on the machine and a few seconds later add ½ cup water. Let the machine run, adding a little more water if necessary, until a dough ball forms. Knead the dough for a moment by hand, adding a little more flour if necessary, wrap it in plastic, and refrigerate for at least 30 minutes.

4. Preheat the oven to 350 degrees. Lightly grease a couple of baking sheets or line them with parchment paper. Sprinkle a work surface with flour, then divide the dough into quarters. Cover three of the pieces and divide the fourth into 6 pieces;





roll each piece into a round ball. Roll each ball out to a 3-inch diameter. When you have rolled out the first six, put about 1 Tbs. of the filling in the center of each. Brush the rim(you can use your fingertip)with a little water, then fold over and seal. Put the samosas-about 1 inch apart-on the prepared baking sheets. Keep covered with plastic while you repeat with the remaining dough. Bake until golden brown, turning as needed, and serve hot with a yogurt dipping sauce (combining yogurt, minced scallion and garlic, salt and pepper and lemon juice).

## **Garlic Scape Pesto**

- 2 bunches Garlic Scapes
- 1/3 cup pistachios
- 1/3 cup grated Parmesan cheese
- 1/3 cup olive oil
- Salt and pepper to taste

Process everything in a food processor to desired consistency. Delicious on pasta, toast, pizza or as a veggie dip.



**RED  
DOG  
FARM**



Farm Newsletter

**Session 2, Week 6**

**July 11, 2012**



*Karyn, new pup, and Rupert*

## **In your share this week:**

Basil  
Salad Mix  
Red Russian Kale  
Snap Peas  
Snow Peas  
Fresh Garlic  
Broccoli  
Romaine Lettuce (large only)  
Pink Radish (large only)



**RED  
DOG  
FARM**



**Farm Newsletter**

## **New Arrival**

The big news at Red Dog this week is: THE NEW PUPPY IS HERE! And oh glory, is she *cute*! A little black, brown and white bundle of joy to add to our crew! She comes from a litter of collie puppies sired by Rupert Dandelion. She is 9 weeks old, full of curiosity and is of yet without a name. Any suggestions you may have will be taken into consideration. And did I mention she's cute? SO. ADORABLE.

However, while we are enthralled with her sweetness, she is enthralled with Ru's every move (much to his dismay). It is our hope that Ru will quickly teach his young pup the ways of the farm, but right now our her mind is promptly being blown by the vastness of her surroundings and it's a little hard for her to focus on much of anything for too long. Three days ago she hadn't left the property she was born at on West Valley Road in Chimacum and now she has moved five miles away and has twenty-three acres of new smells, plants, and equipment to discover - say nothing of the constant stream of new people and birds to keep in check! She is dwarfed by tall grass and most crops, but we are doing our best to keep an eye out for her. It is often difficult to remember to focus on the task at hand instead of her sweet, little puppy face, but we are up for the challenge.

## **Play Time**

Maintaining a healthy balance of work and play can get tricky for farmers in the height of the season. But our crew is making a valiant effort by taking up playing a couple games of kick-ball a month. It is one heckuva good time despite small, competitive outbursts. This week we are amping up for our second 2012 game of farmer kickball happening tomorrow! The Red Dog Crew may not have been in top technical form a couple weeks ago when we made our summer debut at the Grant Street Elementary playground. But look out for us this week! After a solid work day and a good dinner under our belts, I'm pretty sure we'll be turning some heads as our dirty-carhartt-rubber-boot wearing crew displays our skills at H.J. Carrol Park. With First Game Jitters out of our system, and a home-field advantage, we'll be unstoppable, even against Jeff's (of Finn River Farm) sneaky fake-out throws.





## It's All About the Little Things

Noticing and appreciating the little beauties in the day to day are what really make my life enjoyable and keep me in a constant state of awe and wonder. So, I wanted to let you in on some of those little gems that make me not only appreciative to be working at Red Dog, but - without being too dramatic - thankful to be alive:

The overpowering smell of freshly harvested basil wafting through the packing shed; the feel of warm mud between my toes and I move irrigation pipes barefoot at the end of a hot day; the proud feeling I get (for being a farmer) when I deliver a box of produce to a cafe or a customer comes to purchase produce at the farm stand in the middle of the day and gives me a wave or a smile; being able to get first dibs on as much beautiful produce as we want...we can see when the flat-leaf Italian parsley is the most tender or the arugula is in it's prime. We may not have 401Ks, but we eat like royalty; having six therapists (a.k.a. coworkers) to witness your life day after day and offer up advice and a listening ear to your daily happenings, life questions and various struggles while working hard and getting a lot accomplished; being able to simultaneously laugh hard, challenge your body's strength and stamina, and engage your mind; feeling understood as you work alongside people with similar ideals, passions and values; catching a whiff of warmed soil and horseradish as my face tilts close to the ground to lift the sides of the hoop house plastic; being blasted with tomato-scented humidity when raising the sides of the greenhouse; spraying off piles of muddy radishes to reveal sparkling purple, red and white globes; looking up from harvesting or weeding to catch sight of the Olympic mountains towering over rows of various shades of green vegetables. Little beauties abound!

I could write more, but I know you are all busy people and have vegetables to cook, so I'll let you to it.

-Erin

## CSA Party: Sunday, July 29th 3- 6pm

Please join us for an afternoon of fun on the farm! We'll have strawberry short cakes, veggie sushi rolling, and fun games for kids of all ages. Please bring a potluck dish



to share. We'll provide the drinks. Feel free to bring friends, visiting relatives, etc. Please no dogs. We look forward to meeting and catching up with you!

**Please note:** Date change from last week's newsletter.

## Cleaning Person Needed!

We need someone to clean for about 2-3 hours every other week in trade for Dog Bones. Anyone interested? [karyn@reddogfarm.net](mailto:karyn@reddogfarm.net) or (360)732-0223

## Recipes

### Peas with Basil and Garlic

Snap the ends off of some peas (snow or snap). Chop the garlic, skins and all. Saute the garlic in a little olive oil for just a couple minutes. Add the peas for just a minute or two, stirring often. Remove from heat. Add in the chopped basil and toss. Season with salt and pepper. Serve immediately.

### Fresh Garlic is a Treat

Fresh garlic is so great because you can eat the entire bulb! No peeling necessary. The papers are full of water, making them tender, and they are imbued with a mild garlic flavor. To prepare, simply chop up the entire bulb and use a little more by volume than called for in recipes. The tops are great for soups. Use as you would leek tops.

**Here's a great recipe I found online for making a pastry crust using greens. Fill it with quiche (recipe below) or any other savory filling:**

### Greens Pastry Shell

-Howard, Tucson CSA



Yes, putting greens into a quiche is a great way to use them. But putting them into the pie shell, ingenious! Double up on your greens by putting them in the shell and the filling. This is a great opportunity to use up any greens that may be clogging your veggie drawer. Make more than one, because they freeze easy, too.

- 1 pound greens and their stems (to date, I've successfully used every green we get)
- 2 – 3 Tablespoons butter (veg oil works, but isn't as flavorful)
- 3/4 cup all purpose flour
- 3/4 cup bread crumbs (bran also works; either wheat or oat)
- optional herbs (dill, celery seed,)

Pre-heat oven to 375°. Lightly oil a 9 inch pie plate. Chop greens (or pulse in food processor) until they are finely minced (if stems are tough, you could remove, but I've not had a problem with them). Melt butter in a heavy skillet and add greens. Saute until soft, then transfer to a bowl and mix in flour, bread crumbs, and herbs. Press mixture into the pie plate, using a fork or spatula to spread evenly and then forming the edges with your fingers. Bake for 15 to 20 minutes. At that point you can refrigerate or freeze for later use, or without cooling, use it for a quiche (since the oven's hot, why not?)

### **To make Quiche**

- 1 Winter Greens Pastry Shell (see above)
- 1/2 Pound Grated Cheese (Swiss, Cheddar, etc.)
- Enough Sauteed greens, onions, peppers to fill Winter Greens Pastry Shell
- 3 eggs
- 1 cup milk or soy milk

Sprinkle grated cheese on bottom of shell. Fill to the top with mixture of sautéed greens, onions, peppers, more herbs, etc. Beat eggs with milk (or soy milk) and pour over greens. Bake at 375° for about 30 minutes, or until center is firm. I haven't seasoned with salt or pepper; there seem to be plenty of good flavor enhancers in there naturally.





**RED  
DOG  
FARM**



Farm Newsletter

**Session 2, Week 7**

**July 18, 2012**



*Chard harvest on a sunny afternoon*

## **In your share this week:**

**Strawberries  
Red Butter Lettuce  
Fava Beans  
Beet Greens  
Hakurei Turnips  
Garlic  
Arugula  
Snap Peas  
Raspberries (large only)**



## Lightning Strikes

Harvest day last Friday was the most extreme weather event of my farming career. By about 10:30am, three and a half hours into our packed harvest day, I called a mid-morning break after we saw a lightning bolt hit the ground in the hay field, less than a 1/4 mile to the north of where we all were working in the wide open field. Jaws dropped as I suggested the break, even though almost everyone was immensely relieved to head for cover. The Red Dog Farm crew has harvested in snow, hail, over a foot deep of mud, 70 mph winds, 106 degree weather, 15 degree weather. But last Friday's 18 hour lightning and thunder storm topped them all! Granted, we only took less than an hour off, as in that short time the storm appeared to no longer be directly overhead. Still we spent the remaining nine hours slogging through the harvest list, our knees shaking with every boom of thunder. It was an exhausting day, to say the least.

Growing up around here, I have little to no experience with lightning. What is safe? Is it better to be in an open field or in a metal pole barn? Is it safe to have your hands in a tub of water washing produce? Luckily we have a number of folks more experienced with lightning storms. Laura taught us all the safe lightning pose; squat down, heels touching, elbows on knees, fingers touching and lifted above your head. Every time I felt the hair on the back of my neck stand up on edge, I was down in this pose. It felt like a combo of yoga and supplication to the lightning gods. I made it through alive, so I suppose there was something to it.

In addition to terror, the storm brought us unusual July rainfall and tons of free nitrogen. Did you know that lightning fixes atmospheric nitrogen into the soil during an electric storm? We figure that with the bolt actually touching down so close, we got a few extra pounds per acre to boot. Already we have noticed that all the plants on the farm- crops and weeds alike- are thrumming with vigor and new growth. As I empathize with the hay farmers around me, most of whom lost collectively many thousand bales of hay to the unexpected rain Thursday night, we all agree on a few things: the weather rules us, the loss hurts less when you can commiserate with your neighbors, and you have to look for the bright side of every disaster: in this case free nitrogen and a recharge to the ground water.

-Karyn



## **Sana, One Grounded Lady**

Our then-newest employee, Sana Gomes, experienced her first day amidst this storm. My goodness is she tough! She was the only among us who didn't want to leave the field during the electric storm. At the end of the eleven plus hour work day, I asked Sana how she was doing. She answered in her steady voice, "Well, I wouldn't want to run a marathon or anything. But, pretty good." Sana will be working at the weekly Chimacum Farmers Markets on Sundays. Stop on by to say hello!

## **Sorry this is so late!**

I try to get the newsletter out Wednesday AM, but sometimes I miss the deadline. Please know that your shares are always ready and waiting for you, newsletter or not. I'll keep trying to get better at this!

## **Session 2 Draws to a Close in 2 Weeks**

Next week is the last week in Session 2. I will be sending out confirmation emails in a week and a half to remind you that you signed up for Session 3. I would highly recommend continuing on as our berry crops (strawberries and raspberries) are just now coming on along with tomatoes, beans and other heat-loving crops. Session 3 is the largest session as it is packed with produce that most people especially love. Share cost is \$230 s/ \$345 l for nine weeks. To sign up, send in a completed membership form and a check. Call or email for more details: (360)732-0223/ [karyn@reddogfarm.net](mailto:karyn@reddogfarm.net)

## **Party! Party! Party!**

Come to our CSA Party!

WHEN: Sunday, July 29th 3- 6pm

WHERE: Red Dog Farm (406 Center Rd., Chimacum)

WHO: All 2012 CSA Members, their families and friends

WHAT: Get to know you farmers, enjoy a fun afternoon, soak up the Chimacum sun

BRING: A potluck dish to share





We'll provide: Drinks (alcoholic and non-alcoholic), plates, cutlery, veggie sushi ingredients, berry shortcake, farmers, games.

We can't wait to get to know better the people we're feeding. We hope you'll join us!

## Recipes

### Pasta with Favas, Arugula and Garlic

To prepare favas: shell the beans from the thick cushion-like pod. From here you can go one of 2 ways:

Farmer-style: Use as is!

Gourmet-style: Bring a pot of water to boil. Blanch the beans for 30 seconds. Dunk into cold water. Slip the the beans out of their "skins". Now you can use them.

- Pasta
- Favas, prepared
- Garlic, minced
- Arugula, washed and chopped
- Salt and pepper
- Parmesan cheese

While the pasta cooks, Saute the garlic and fava beans in olive oil over medium heat. Season with salt and pepper. Drain the pasta. Toss the beans with the pasta. Immediately toss in the fresh arugula. The heat from the pasta will wilt the greens. Serve with Parmesan cheese. Yum!



**RED  
DOG  
FARM**



**Farm Newsletter**

## **BEET GREEN CHOPPED SALAD** // Serves 4 as a side

- 1 bunch of beet greens
- 4 scallions, white and light green parts
- 1 cup cooked and cooled quinoa
- 1 small avocado, diced
- 1/4 cup toasted sunflower seeds

// tahini dressing //

- 2 Tbsp. tahini
- 1 Tbsp. lemon juice
- 1 Tbsp. apple cider vinegar
- 1-2 tsp. agave nectar, depending on desired sweetness
- 3 Tbsp. water, or as needed
- hefty pinch of salt and pepper
- 1 clove of garlic finely minced
- 1 Tbsp. extra virgin olive oil
- 1 Tbsp. finely chopped chives

Clean and dry the greens. Chop the greens and baby beets and put them in a large mixing bowl.

To prepare the dressing, whisk together the tahini, lemon juice, vinegar, agave and water. Mix in the garlic, hearty pinch of salt and pepper and drizzle in the olive oil while whisking. Add more water if you prefer it thinner. Mix in the chives. Adjust to your taste and set aside.

Thinly slice the scallions. Add the scallions, quinoa and avocado to the mixing bowl and toss with a generous amount of dressing. Sprinkle in the sunflower seeds, give it one more toss.

I prefer mine to sit a few minutes before digging in. Will keep up in the fridge for two days.



**RED  
DOG  
FARM**



Farm Newsletter

**Session 2, Week 8**

**July 25, 2012**



*Red Dog Farm Crew in early July: Karyn, Ben, Brandon, Erin, Laura, Hanni, Caitlin  
photo by Deb Swanson*

## **In your share this week:**

Strawberries  
Raspberries  
Green Beans  
Carrots  
Romaine Lettuce  
Spinach  
Green Butter Lettuce (large only)  
Italian Parsley (large only)  
Cabbage (large only)





# Lettuce and Attempts at Lyricism

To begin...

An excerpt from the poem "*Prayers and Sayings of the Mad Farmer*"

by Wendell Berry

XIII

**Don't worry and fret about the crops. After you have done all you can for them, let them stand in the weather on their own.**

**If the crop of any one year was all, a man would have to cut his throat every time it hailed.**

**But the *real* products of any year's work are the farmer's mind and the cropland itself.**

**If he raises a good crop at the cost of belittling himself and diminishing the ground, he has gained nothing. He will have to begin over again the next spring, worse off than before.**

**Let him receive the season's increment into his mind. Let him work it into the soil.**

**The finest growth that farmland can produce is a careful farmer.**

**Make the human race a better head. Make the world a better piece of ground.**

Farmers...we're in our bodies, aware of ourselves just as frequently as a new young mother-to-be.

Feeling our puffy, sleep filled eyes as we rise with the sun, wool sweaters across our shoulders as the rain persists into July, the burn in our backs from hoeing as we save the newest succession of beans from a growing carpet of weeds, our stomach filled



with salad because we just cannot conjure up the energy or motivation to prepare anything more complicated for dinner tonight.

But the beauty of the ever-present body aches and pleasures (eating an over-ripened strawberry right off the plant) our work affords, is the balance it offers our minds. Space, in field and repetition of task, for personal contemplation, scheming, daydreaming and strategizing. And intimate working conditions to throw back and forth with work-mates ideas, songs, stories and farming dreams and doldrums.

And better yet! When the labor of our hands meets the emotive centers of our brains-humbled by the power of an unexpected lightning storm, satisfaction in seeing your produce featured on a local menu, and joy in providing food for your friends and neighbors-I become more inspired by Wendell Berry's words on this seemingly simple thing called farming and what it has evolved into for me and the communities it nourishes and supports.

**To end...**

**More inspiring words from “*Prayers and Sayings of the Mad Farmer*” by Wendell Berry, who so adequately captures and reflects the intellect and wisdom your local farmer has found in food and fortune.**

**IX**

**Sowing the seed,  
my hand is one with the earth.**

**Wanting the seed to grow,  
my mind is one with the light.**

**Hoeing the crop,  
my hands are one with the rain.**

**Having cared for the plants,  
my mind is one with the air.**



**Hungry and trusting,  
my mind is one with the earth.**

**Eating the fruit,  
my body is one with the earth.**

Happy eating, y'all!

Hanni

## **Reminder: CSA Party this Sunday!**

**July 29th 3- 6pm at Red Dog Farm**

If you participated in any part of the 2012 program, please come on down!

Highlights include: berry shortcake, veggie sushi rolling, meeting your farmers and the new puppy

Please bring a potluck dish to share

Drinks and eating utensils supplied.

We hope you can make it!

Call 732-0223 for questions or directions

## **Last Week of Session 2**

It's not too late to sign up for Session 3. But I need to hear from you by Monday if you don't want to miss the first share. Thanks for all who participated in Session 2! It has been a funny year and you all were real good sports about the late berries. Hope you enjoyed the bounty of what did come out of our fields. As always, it's a pleasure feeding you!

## **RASPBERRIES Are In!**

You'll get some in your share tomorrow, but if you want more to put up, stop by our market booth at the Wednesday Farmers Market. We'll be selling flats for \$36. For current CSA members, you get an additional 10% off, so only \$32.40 for you! We're





not sure how long we'll have these available so don't delay. We'll have some at Red Dog's Farmstand as well.

# Recipes!

## **Strawberries and Cream Biscuits from [smittenkitchen.com](http://smittenkitchen.com)**

Last year, I shared a [cake in which strawberries would ideally almost melt into the batter](#), leaving jammy puddles in their wake. Needless to say, that inspired these. What I learned from the comments is that baked goods like this — where you want the strawberries to almost melt — really work best with the more fragile berries you'd pick yourself or get at a farmer's market, preferably when they're almost or actually overripe. Grocery store strawberries — firmer stock, designed for long-distance shipping — will also be delicious here, but they're less likely to melt and trickle.

- 2 1/4 cups (280 grams) all-purpose flour
- 1 tablespoon (15 grams) aluminum-free baking powder
- 1/4 cup (50 grams) granulated sugar
- 1/2 teaspoon table salt
- 6 tablespoons (85 grams) cold, unsalted butter
- 1 cup (about 130 grams) chopped very ripe strawberries (I quarter small or medium ones and further chop larger ones)
- 1 cup heavy cream

Preheat oven to 425 degrees. Line a large baking sheet with parchment paper.

In the bottom of a large, wide-ish bowl, whisk flours, baking powder, sugar and salt together. Add butter, either by cutting it in with two knives or a pastry blender (alternatively, you can freeze the butter and grate it in on the large holes of a box grater; a tip I learned from you guys) cut it into the flour mixture with a pastry blender, breaking it up until the mixture resembles a crumbly meal with tiny pea-sized bits of butter about. Gently stir in the strawberries, so that they are coated in dry ingredient, then stir in heavy cream. (I like to use a rubber spatula to gently lift



and turn the ingredients over each other.) When you've mixed it in as best as you can with the spatula, go ahead and knead it once or twice in the bowl, to create one mass. Do not worry about getting the dough evenly mixed. It's far more important that the dough is not overworked.

Generously flour your counter. With as few movements as possible, transfer your dough to the counter, generously flour the top of it and with your hands or a rolling pin, gently roll or press the dough out to a 3/4-inch thickness. Cut into 2 1/2-inch circles with a floured biscuit cutter or top edge of a drinking glass, pressing straight down and not twisting (this makes for nice layered edges) as you cut. Carefully transfer scones to prepared baking sheet, leaving a couple inches between each.

You can re-roll the scraps of dough, but don't freak out over how wet the dough becomes as the strawberries have had more time to release their juice. They'll still bake up wonderfully.

Bake the scones for 12 to 15 minutes, until bronzed at the edges and the strawberry juices are trickling out of the biscuits in places. Cool in pan for a minute, then transfer to a cooling rack. Serve warm or at room temperature.

Do ahead: Biscuits are generally best the day they are baked. However, if you wish to get a head start on them, you can make them, arrange them on your parchment-lined sheet and freeze them. If you're prepping just one day in advance, cover the tray with plastic wrap and bake them the day you need them. If you're preparing them more than one day in advance, once they are frozen, transfer them to a freezer bag or container. Bring them back to a parchment-lined sheet when you're ready to bake them. No need to defrost the frozen, unbaked scones, just add 2 to 3 minutes to your baking time.

## **Vibrant Tasty Green Bean Recipe** from [101cookbooks.com](http://101cookbooks.com)

*The following recipe is best made just before serving time. But as I mentioned in the main post you can make/prepare this ahead of time by cooking the leeks and dill first and setting them aside. Instead of cooking the green beans in the skillet, blanch them in a pot of boiling, well-salted water for about a minute. Drain the beans and dunk them in a large bowl of ice water to stop the cooking. Drain and place the beans in a*



*bag or bowl in the refrigerator until ready to use. When ready, combine the components - you can do it at room temperature, or heated quickly in a skillet or pan.*

4 leeks, well washed, root end and tops trimmed, sliced lengthwise into quarters and then chopped into 1/2-inch segments (see photo in main post)

1/3 cup fresh dill, well chopped

3/4 pound green beans, tops and tails trimmed and cut into 1-inch segments

extra-virgin olive oil

fine-grain sea salt

In a large thick-bottomed skillet of medium-high heat add a generous splash of olive oil, a generous pinch of salt and the leeks. Stir until the leeks are coated and glossy. Cook, stirring regularly until a lot of the leeks are golden and crispy. I stir every minute or two in the beginning, and more often as they brown using a metal spatula. All in all it takes me roughly 7 - 10 minutes to brown the leeks. At this point stir in the dill, and then stir in the green beans. Cook for a couple more minutes - just until the the beans brighten up and lose that raw bite. Turn out into a bowl or onto a platter and serve immediately. If you want to prepare these green beans ahead of time - read the head notes.

*Serves about 6.*

Top these beans on this week's lettuce with shredded carrots and your favorite vinaigrette and nuts and you've got a glorious salad!

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