

RED DOG FARM Newsletter



Native tree planting at Red Dog Farm

In your share this week:

Salad Mix

Spinach

Purple Carrots

Parsnips

Yukon Gold Potatoes

Yay! Spring! Well sort of anyway. The grass is growing FAST, the crops are germinating (sprouting), and it is CSA season again!

Over the past couple of months I found myself wishing a couple times that I had a newsletter to write just so I could brag about the amazing birds who have visited the farm on a regular basis. We've had a gorgeous blue heron who seemed to favor the boggy south side of the vegetable field. Every time I headed that way I wouldn't notice the large graceful bird until she took up in flight. Then there were the bald eagles, a pair who caught rodent aplenty from the pasture and wetland and even landed on the ground a couple times. There was a day when a pair of ravens, mating or fighting I don't know, spiraled to the ground, completely distracted by their interaction. There have been barn owls at night, white ghosts flitting through the eerie dark sky. And last, but not least, the trumpet swans; the regal, snow white swans, 40 of whom spent most of March in the field just to the north of the farm. These creatures are huge! Rupert (my dog) would watch them but never dared to approach. He seemed to view them as even larger animals that they actually are. I suspect he knows of their fierce protective abilities. I loved watching the swans; their conversations with one another, their funny P-trap necks, their elegance, their

apparent utter contentment at once again having found a boggy patch of grass to set up shop for awhile. I cannot tell you how blessed I feel to experience the wild birds in and around the farm.

Now with the water receding there is less bird activity, or perhaps I have just been too busy to notice! These days the farm crew and I have been working hard in the greenhouse seeding starts, working on the restoration project along Chimacum Creek, shoveling gravel onto the road, and weeding our very large patch of strawberries, among other things.

Despite the excessive rain, I'd say the season is off to a very promising start. Last week's farmers market was a huge success. We are fairly caught up on the always unending to-do list, and we have a great crew of workers lined up for this season! I look forward to telling you more about the crew members in future newsletters.

Welcome back! I hope you enjoy your first share!

Recipes

Savory Parsnip Pie, *adapted from Laura Llewellyn's recipe*

2 large Parsnips (about 1 lb.)

1 Onion or Shallot

2 Tbs. butter

2 tsp. dried thyme

¼ tsp salt

1 egg

¼ cup tahini

¼ cup milk

Juice of 1 lemon

1 pie crust

¼ cup chopped nuts

Steam the parsnip until tender. Sauté the onion or shallot and thyme and salt in the butter. Set aside.

Puree the steamed parsnips with the egg, tahini, milk and lemon. Add in the onions and mix well.

Pour into the prepared pie crust. Top with chopped nuts. Bake at 350 degrees for one hour.

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RED DOG FARM Newsletter



It's Tulip Time!

In your share this week:

Stir-fry Mix
Curly Parsley
Yukon Gold Potatoes
Tulips
Baby Green Chard (large only)
Green Garlic (large only)

They say April showers bring May flowers, but in my experience, April showers just bring more showers in May and the tulips come regardless in April. "They" must not be in our lovely PNW. The tulips are so fun this time of year- their cheerful color and sense of abundance are much needed to break up the grayness. The tulips were extremely late in maturing this year, by almost three weeks. When they're late, they come on fast and furious. That means these next four weeks are going to be tulips madness at harvest time!

I wanted to introduce to you Laura Llewellyn, Field Crew Manager at Red Dog this year. Laura started in early March and has already made herself an indispensable part of the Red Dog Farm team. Laura hails from Pennsylvania, but has lived in the PNW for the past seven years. She has been farming since 2005 and hasn't looked back since. She's worked on a number of farms in Olympia and on the Kitsap Peninsula, in addition to farms further afield. Some of Laura's greatest attributes are her lively personality and her love of farming. If you are ever out in the field with her (say weeding strawberries this upcoming Monday 8am-noon at the Red Dog work party, for instance) you're sure to be asked, "If you were a vegetable, what kind would you be?" So, start thinking of a good answer now and come find out on Monday what Laura's vegetable self would be!

Green Garlic is the baby garlic of spring and can be eaten like green onions. The whole plant is edible, simply trim off the roots and the very tips of the leaves (where they start to yellow). Everything in between gets chopped and either cooked or eaten raw. It has a mild garlic flavor but very little spice.

Recipes

Greens Quiche with Potato Crust

Crust:

4 cups raw potatoes, coarsely shredded
1/2 c. onion, diced
1 egg, beaten
1 c. flour
1/2 tsp. salt

Filling:

1/2 lb. Stir-fry Mix, Chard, or any green you have on hand
2 Green Garlic, or 1 leek or 1/2 onion
1 Tbs. butter
1/4 tsp. pepper
1/2 tsp salt
1 1/3 cups Milk
3 eggs
12 oz. cheese, grated or crumbled

Combine the crust ingredients and press into a well-greased, 10-inch pie plate. Press good. Bake at 400 degrees for about 10 minutes, then remove from oven and reduce oven temperature to 350 degrees. Layer about half the grated cheese in the bottom of the crust.

In a large pan, sauté the chopped garlic, onion, or leek in the butter with the salt and pepper until tender. Add in the finely chopped, washed greens. Sauté until tender and greatly reduced in volume. Arrange in the potato crust. Whisk the eggs and milk together and pour over the greens in the crust. Top with the remaining cheese. Bake at 350 degrees for 35 to 40 minutes more.

RED DOG FARM Newsletter



Strawberry weeding crew: Randy, Emily, Oli, Alicia, Laura (Crew Manager), Joel (Crew member), Katie, Kelley, Karyn (farmer) and Linden.

In your share this week:

Salad Mix
Green Garlic
Turnip Raab
Tulips
Italian Parsley (large only)
Cabbage Raab (large only)
Stir-fry Mix (large only)

Monday's strawberry weeding work party was a huge success! Thanks to an awesome group of volunteers and to my mom for cooking the most delicious pot roast EVER! Together we weeded a huge patch of strawberries in just four hours, and as you can see by the mountain of weeds in the garden cart (one of many loads), our efforts were visibly rewarding.

It finally feels like we are making some real forward progress on the farm. The fields have dried out enough that I have about three acres of ground in various stages of preparation for planting. We have also begun, just two days ago, to plant out our kale transplants. They have been patiently waiting for us to get the soil ready and now at last we are able to plop them in the ground. They look happy as clams spaced out at one foot apart and with plenty of room to stretch their roots and grow.

After reading the list of veggies in your share this week, you may be wondering "What is Raab?" The local interpretation is any flower bud of an edible plant in the brassica family. You may have heard of broccoli raab, or rapini, which is actually more closely related to turnip than to broccoli.

As the crew and I were preparing for market on Friday by harvesting turnip raab, cabbage raab and green kale raab, we were joking about the morally gray area of raab. You see, raab is the by-product of over-wintered brassica plants. For example, we planted turnips in the fall, and now the turnips that we didn't get to harvest have bolted and now have transformed into a whole new vegetable. It's the same situation for the allium family, only they are called scapes, such as leek or garlic scapes.

In the spring time, especially with the earlier opening of markets, farmers are pushed to come up with more creative ways to bring produce to the table of customers. While walking around the market last Saturday I counted at least eight different kinds of raab, varying from kales, cabbages, turnips and even rutabagas! I love that raabs are so accepted here and truly embraced by the community. We sold nearly 50 bunches at market last week! I think it shows that not only the farmers, but also the community around here are a little on the wild side and definitely willing to go the extra mile to eat locally, even when all the greens are bolting. If raab is new to you, be sure to read the cooking suggestions below and don't be afraid to try the wilder side of some familiar vegetables.

Green Garlic is the baby garlic of spring and can be eaten like green onions. The whole plant is edible, simply trim off the roots and the very tips of the leaves (where they start to yellow). Everything in between gets chopped and either cooked or eaten raw. It has a mild garlic flavor but very little spice.

Raab of any variety can be eaten raw, steamed, sautéed, or in soups. My favorite method is very simple: steam whole until just lightly cooked, then squeeze a fresh lemon over them and eat as finger food. The key to raab is that the whole thing can be eaten, stem and all. Occasionally, you may have to trim off the bottom if the stems seem woody. Enjoy!

Recipes

Pasta with Raab and Green Garlic

8 oz. pasta, any kind
3-4 Green Garlic stalks, chopped
2 Tbs. olive oil
2 oz. grated Parmesan cheese
Sea salt and pepper to taste

Bring to a boil 3 quarts water with 1 tablespoon salt. While water heats, rinse broccoli raab and trim off any dried or tough stem ends. (All parts of the plant--stems, leaves, and buds are good, but thick stems should be peeled.) Drop raab into boiling water and cook for 2-3 minutes (several minutes longer for large stems). Lift out with tongs or slotted spoon and drain, leaving water on heat. Add pasta to boiling water and cook according to package directions. While pasta cooks, heat oil in a skillet (medium heat). Add garlic, stirring occasionally, and cook for 2 - 3 minutes without browning. While garlic cooks, chop raab into 2 inch lengths. Add to garlic, stir to mix well, and cook until raab is just tender--a few minutes. Salt to taste. Drain pasta and put in serving dish, topped with raab and garlic. Sprinkle cheese on top of pasta or serve along side.

Parsley Pesto

1 bunch Parsley
¾ cup walnuts
1 tsp fennel seed
¼ cup olive oil
Salt and pepper to taste

Food process all ingredients. Serve on pasta or as a spread on sandwiches or bread.

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Week 4 Session 1 CSA Newsletter

April 27, 2011

RED DOG FARM Newsletter



Laura "BCSing" the garlic paths.

In your share this week:

Spinach
Chives
Rhubarb
Cabbage Raab
Yukon Gold Potatoes

The swallows are back! Every year around this time Rupert impatiently waits for the day when the swallows' familiar flight can be seen darting in and around the barn. And again this year, he has not been disappointed. The first swallows were spotted last Wednesday. As soon as the first one arrived, it picked the prime nest building spot- the very top of the west facing eave on the barn. When you stop by the farm over the next weeks, check out the west barn eaves (facing the farmstand) as they fill up with the latest swallow housing development.

The infusion of sun and warmth last week was a real boon for the farm. We were able to get lots of transplants in the ground including kales, collards, chards, lettuce and broccoli. There is still a lot more to go and the cooperation of the elements would be much appreciated! This week we have some ground opened up to transplant the leeks, Walla Walla onions and shallots, so that should keep the crew busy for awhile.

We are now a farm crew of five! That's me (Karyn, the farmer), Laura (crew manager), and crew members: Joel, Kyra and Zach. I'm excited to introduce our fabulous crew to you over the next months.

There is a Chimacum planting event this Saturday. Read below for the details:

Dig your hands in the dirt and help create a vibrant new community gathering space and herb garden at the Chimacum Corner Farmstand on Saturday, April 30th starting at 1:30 pm. Bring your kids, friends and neighbors to this fun, social event. You'll learn to plant herb starts which you can watch grow all summer long. Bring your favorite gardening tool if you have one and wear clothes you're prepared to get dirty in. If the weather looks questionable, call Wendie Dyson, Project Manager at 360-379-4718. This event is free and open to all. Join us at the Chimacum Corner Farmstand at the junction of Hwy 19 and Center Road in Chimacum. <http://chimacumcorner.com/community-garden-events-page>

Raab of any variety can be eaten raw, steamed, sautéed, or in soups. My favorite method is very simple: steam whole until just lightly cooked, then squeeze a fresh lemon over them and eat as finger food. The key to raab is that the whole thing can be eaten, stem and all. Occasionally, you may have to trim off the bottom if the stems seem woody. Enjoy!

Recipes

Apple, Potato, Gorgonzola Soup

This amazing comfort soup was made for us by Laura for lunch last week. I can't recommend it enough. Delicious and perfect to get you through this chilly weather.

1 small onion or leek
2 cloves garlic
1 Tbs. butter
Salt and pepper to taste
2 lb. Potatoes
1 large apple
Water
2 cups milk
1 cup gorgonzola cheese
2 Tbs. minced chives

In a soup pot, sauté the onion or leek in butter. Add the garlic, towards the end. Add in chopped potatoes and apple. Add just enough water to barely cover the potatoes. Season with salt and pepper. Bring to the boil, then reduce to a simmer and cook until tender. Add in the milk and let warm. Remove from heat. Mash or food process half the soup and combine with the un-mashed half. Salt to taste. Serve into bowls adding a generous helping of gorgonzola to each. Sprinkle on minced chives.

For the simple, healthful dinner:

Baked Yukon Gold Potato

Steamed Cabbage Raab

For extra protein, top the potato with beans. Be sure to sprinkle on a healthy amount of fresh minced chives!

And for dessert...

Rhubarb Sauce

2 Tbs. butter

4 cups Rhubarb

½ cup sugar

In large skillet, melt butter over high heat. Stir in rhubarb and sugar and continue to cook, stirring constantly, until tender, 5 to 10 minutes. Serve warm over ice cream, pancakes, French toast, or roast meat.

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Week 5 Session 1 CSA Newsletter

May 4, 2011

RED DOG FARM Newsletter



Joel moving seedlings in the greenhouse.

In your share this week:

Salad Mix

Baby Pac Choi

Red Russian Kale Raab
Tulips
French Breakfast Radishes (large only)

I want to introduce to you our first crew member in 2011, Joel Sokoloff. Joel comes to us most recently from Persephone Farm in Indianola, where he was an apprentice for the 2010 season. Although he originally hails from Deerfield, Illinois, he has lived for many years in Oregon before moving to Washington and considers himself a thriving Northwest transplant. Which is appropriate, because when asked what his favorite farm job is, his answer was transplanting! He particularly enjoys looking back at the long rows he's just planted to see the progress he has made. Joel's quirky sense of humor and serious work ethic are quickly making him an indispensable part of the Red Dog team. Joel works every other Saturday market in Port Townsend; stop by to wish him well and say hello!

I want to remind you that all current CSA members get a 10% discount at our market booth and farmstand. The discount applies for all Red Dog produce, plants, flowers and t-shirts. The produce, unfortunately, does not extend to the eggs, beef, and cheese in the farmstand. So if you need a little extra, in addition to your weekly share, stop by the market or farmstand to stock up. Just remind us you're a current CSA member, as we sometimes forget.

This Saturday at the market, in honor of Mother's Day, we will be offering a Mom's tulip sale of \$1 off a dozen stems. If you are a mom, are buying tulips for your mom, or are buying tulips for any mom, a dozen stems are yours for \$9 (normally \$10). For CSA members, take another 10% off that. Now there's no excuse not to bring your mom flowers!

Another good reason to stop by the market or farmstand is to stock up on eggs! Eggs are generally considered a symbol of spring with their promise of new life. In addition, springtime is when pastured hens have lots of green things to munch on, yielding magnificent bright yellow yolks which are super high in omega 3's. And spring is when chickens produce the most eggs, making it the most seasonally appropriate time to indulge. So, try making an egg dish in place of meat for dinner one night (quiche or omelets are a good bet), take egg salad for lunch, and of course eggs for breakfast are always a good way to start the day. At the market, Dharma Ridge Farm, Finnriver Farm, Wildwood Farm, Serendipity Farm, Compass Rose Farm, and probably others, all have dozens of beautiful eggs available. At the Red Dog Farmstand, we have Spring Rain Farm eggs, which are certified organic, large, and with the proudest, brightest yellow yolks you can imagine. Eggs also make great gifts, as I know from experience. Everyone is always delighted to receive a dozen fresh, local eggs!

Laura's latest word invention, raab-a-riffic, has been bouncing around my head all day. I just love the way it rolls off my tongue. And this spring truly has been raabariffic. Although, as we noted today as we were harvesting Red Russian Kale Raab for you and the Co-op, the raabs do seem to be coming closer to their end. So, enjoy them while they last!

Recipes

Healthy Breakfast

½ bunch Raab, chopped

1-2 eggs

Butter or olive oil

¼ avocado (optional)

Salt and pepper to taste

Steam the raab until tender. Meanwhile, cook the egg(s) in your favorite style, I recommend over easy. Arrange the greens on a plate. Top with the egg(s) and sliced avocado. Enjoy! This low-carb breakfast will keep you going 'til lunchtime.

What Karyn ate for dinner tonight...

Miso Soup

2 cups water

2 baby Pac Choi, sliced in half

Handful chopped onion (leeks, chives, scallions, whatever you have on hand works just fine)

1 bundle bean thread noodles (available at QFC)

1 can sardines (you could get a lot fancier than this)

Couple spoonfuls of miso (I LOVE South River Garlic Red Pepper Miso, found in the cooler at the Co-op)

Bring the water to boil. Add the veggies and noodles. Simmer for 2 or 3 minutes. Remove from heat. Add the miso to a small amount of water, then mix into the soup. Add the sardines on top and serve. Healthy dinner for one in five minutes! Perfect for farmers and other busy people of all walks of life.

HAPPY MOTHER'S DAY!

And a special big thank you to my mom for all her support, love and kindness. Thanks Mom!

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RED DOG FARM Newsletter



Andy setting up the new Einbock spider-tined weeder

In your share this week:

Salad Mix
Radishes (Red or Easter Egg)
Green Swiss Chard
Tulips
Stir-fry Mix (large only)
Curly Parsley (large only)

This is the last week for tulips! We are running low and hope to see the last of them gone within the week. So enjoy these beauties while they're here! I am always so excited to see the tulips come in, and so relieved to be done with them. Yet another landmark of my farm year!

A couple weeks ago, my brand new Einbock spider-tined weeder arrived in a freight truck, shipped all the way from Germany! This contraption is for cultivating the tiny weeds in a bed before planting the bed. I've only used it a few times so far, and it is fabulous! The picture above shows the weeder before the tines got put on.

Andy, who has been an incredible friend and farm supporter since my Old Tarboo days, comes to my rescue time after time in the equipment department. Not only does he problem solve, fabricate, and repair, he is an amazing teacher. Sometimes I reflect back on how little I knew about engines, farm equipment, problem-solving on old machinery, and just basic physics before I met Andy. This humble fellow has given me an incredible base of knowledge to be able to keep the equipment ticking along at the farm. I have learned from him not to give up too easily, as, according to Andy, every problem is fixable. Thank you Andy for teaching me how to fix things, and sometimes just doing it for me when I don't have the time!

Finally, in its third year of life, the asparagus plants are starting to produce! I just ate the first tender spears ever from these plants and they are amazing! I regret to tell you that it is unlikely there will be enough for CSA this season. Fortunately though, asparagus live for up to 100 years with increasing yields over time, so there will be many to share in coming years. Consider it an incentive to continue with the early spring CSA!

Chimacum Farmers Market Begins Sunday!

And continues every Sunday from 10am- 2pm through October at the Chimacum Corner.

Weekly highlights include local produce, plant starts, flowers, eggs, chickens, beef, wool and fleece, cheese, bagels, knife sharpening, cider, jams, baked goods and more from over 30 local vendors!

Opening Chimacum Market Day:

Chicken Bingo! with prizes for kids

Backyard Poultry Workshop with Jean Ball

The Steve Grandinetti Band

We'll hope to see you at the corner!

Recipes

Swiss Chard with Garbanzo Beans and Tomatoes- *www.allrecipes.com*

2 tablespoons olive oil

1 shallot, chopped

2 green onions, chopped

1/2 cup garbanzo beans, drained

Salt and pepper to taste

1 bunch Swiss chard, rinsed and chopped

1 tomato, sliced

1/2 lemon, juiced

Heat olive oil in a large skillet. Stir in shallot and green onions; cook and stir for 3 to 5 minutes, or until soft and fragrant. Stir in garbanzo beans, and season with salt and pepper; heat through. Place chard in pan, and cook until wilted. Add tomato slices, squeeze lemon juice over greens, and heat through. Plate, and season with salt and pepper to taste.

Glazed Radishes- *Gourmet, April 1991*

1 lb. (about 2 bunches) Radishes, trimmed

1 Tbs. butter

1 tsp. sugar

1/2 tsp. salt

2 Tbs. fresh minced Parsley

In a heavy saucepan wide enough to hold the radishes in one layer cook the radishes in the butter with the sugar and the salt over moderately low heat, stirring, for 1 minute. Add 1/2 cup water, simmer the radishes, covered, for 10 to 15 minutes, or until they are tender, and boil them, uncovered, shaking the pan occasionally, until the liquid has been reduced to a glaze. Cook the radishes over moderate heat, swirling them, until they are coated with the glaze and sprinkle them with the parsley.

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Week 7 Session 1 CSA Newsletter

May 18, 2011

RED DOG FARM Newsletter



Meet Kyra Williams

In your share this week:

Salad Mix
Hakurei Turnips
Red Dandelion Greens
Green Garlic
Spinach
Cabbage Raab (large only)

Although we share the same last name and our first names differ by only one letter, Kyra and I have no relation, other than being part of the awesome 2011 Red Dogger crew. Kyra is full of spunk and pizzazz and brings to the farm a joyful willingness to work hard. She was born

and raised in the southwest corner of Vermont, although comes to us most recently from Missoula, Montana, where she was the Farm to College Coordinator of University of Montana. This year is her first full season on a farm, although she has worked on two other farms for short periods previously. She moved to the northwest to be close to friends from college and to live in a green clime once again. Kyra's answer to what's her favorite task on the farm: Anything, as long as it's sunny! I'm with her there. Kyra has taken on washing and packing on harvest days. Everything that makes its way into your CSA boxes, farmer's markets tables, and Co-op display racks has been carefully washed and packed by Kyra. This is a perfect job for her as she is incredibly detail oriented and loves the opportunity to become a master! Kyra is indeed becoming a highly masterful and integral part of our farm crew. Come meet Kyra at PT Saturday markets. She'll be there every other week, alternating with Joel.

One Week Left in Session 1

Session 2 begins Wed, June 1st. So, if you haven't yet signed up, do so now to avoid missing even a single week of scrumptious, healthy produce from Red Dog Farm. We are also accepting new members, in case you feel inspired to spread the word. Highlights for Session 2 include strawberries, snap peas, new potatoes, carrots, broccoli, sweet peas, greens of all sorts, and a whole lot more! Small shares are \$180 and large \$270.

This Weekend: No PT Market, Come to Chimacum!

Rhody Fest trumps the Saturday market in Port Townsend. It's as good excuse as you'll ever get to take a Sunday drive out to Chimacum to check out the farmers market from 10am-2pm. And, if you haven't yet visited the new Corner Store, they are now open Sundays as well. After the total bust of last week's opening Chimacum market, all the vendors could use a really solid market day. Come out to show your support!

Recipes

Dandelion and Spinach Salad with Hot Bacon Dressing

The sweet, rich dressing is a perfect accompaniment to bitter dandelion greens.

1 bunch Dandelion Greens
1/4 lb. Spinach leaves
2 boiled eggs, sliced
Crumbled blue cheese (optional)
1 tbsp. chopped onion
2 strips bacon
1 tsp. flour
2-3 tsp. sugar
1/4 tsp. prepared mustard
1/4 c. vinegar
1/4 c. water

Wash dandelion and spinach leaves, roughly chop or tear into bite sized pieces. Cook bacon and crumble into small pieces. Sauté onion in bacon drippings. Add flour and blend with the

drippings. Add sugar, mustard, vinegar and water. Heat to boiling then simmer 2 minutes. Pour over the spinach and toss to coat well. Sprinkle eggs and optional cheese over top as garnish.

Hakurei Turnips Yay! These delicious creamy white roots are best enjoyed raw. There is nothing quite like them; even the name turnip doesn't do them justice. Eat them whole as a snack or sliced in salads. Don't forget to eat the greens as well! They are super high in vitamin C and delicious. I recommend lightly steaming them.

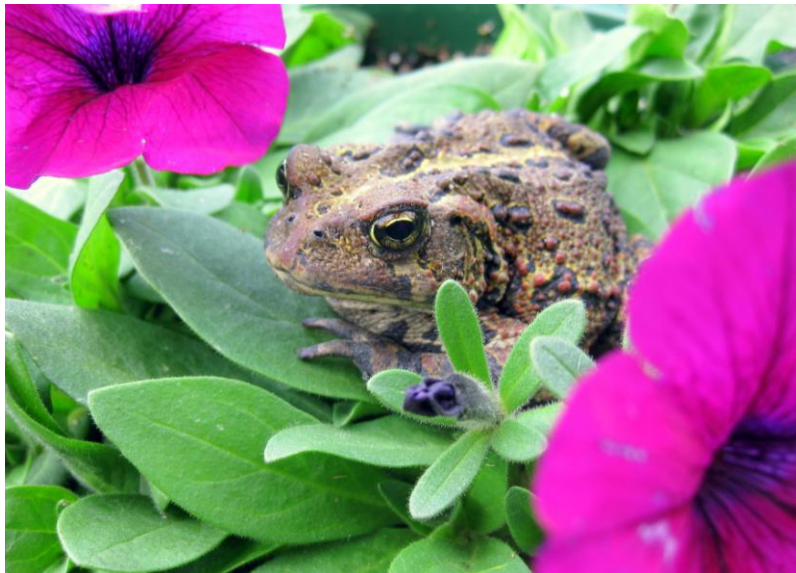
Green Garlic is the baby version of garlic. We plant a hundred or so feet of small cloves really close together to harvest early as green garlic. These young garlic plants have a mild garlic flavor and can be used like spring onions, either cooked or raw. The leaves are edible as well, so only peel off the tough yellow outer paper and leaf tips.

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Week 8 Session 1 CSA Newsletter

May 25, 2011

RED DOG FARM Newsletter



Red Dog Farm has many scaly friends.

In your share this week:

Arugula
Pea Greens
Hakurei Turnips
Cress
Salad Mix
Green Chard (large only)

Green Garlic (large only)

The farm is going great guns! The crew and I have been working long hours to get crops in the ground and it feels good! We now have about 4 of the 13 acres planted. So far, we have in the ground: arugula, beets, broccoli, cabbage, carrots, cauliflower, fava beans, garlic, green beans, cilantro, parsley, kale, kohlrabi, leeks, lettuce, pac choi, peas, radishes, salad mix, scallions, shallots, spinach, strawberries, Swiss chard and turnips. What a delicious-sounding line-up! Today, we are planting the first tomatoes into the greenhouse, a perfect job for a drizzly day. The tomato starts are at their prime and ready to spread their roots a little deeper and wider. It always feels like such a landmark to transition the greenhouse from Spring greens to tomatoes, but a welcome one!

This last week has been full of events that have pulled me away from farm work, unusual for this time of year. I hosted two tours at the farm, one for the Master Gardeners and one for Tilth Producers. Last night I got to hear Wendell Berry speak in Port Townsend- a fun adventure that many of my farm crew and other local farmers joined me in. This morning, I spoke at the Jefferson Land Trust annual breakfast. And then, tomorrow I have my organic inspection. When it rains it pours! Luckily these events are happening this week, and not last week, when I really needed to prioritize field work.

Tree Frogs have taken over the greenhouse! Well, really I've only seen a small handful. I love how they surprise me as I cut salad mix, hopping away in their erratic, bright green-bodied way.

Some of you may be wondering what the small bunches of greens are in the share this week. Let me introduce pea greens, cress and arugula. Pea greens are the tender new shoot of a pea plant. They taste a lot like peas, and are best when very fresh. They can be eaten raw or lightly sautéed. I prefer to eat them raw, either in salad, or as a snack by the handful. Cress is closely related to water cress and has a similar peppery flavor. Loved by Brits on tea sandwiches with butter, they are known to lend a sharp flavor to any dish. The recipe I included is one of my all-time favorites. The contrast of sweet, tart grapefruit with peppery cress and creamy, cool goat cheese is a perfect balance.

Arugula is an Italian green. It is best in its baby stage, when it's still really tender and relatively mild. The bar none best way to prepare arugula is wilted, the in-between stage between raw and cooked. Delicious piled high on just-cooked fare, such as eggs or pizza, or tossed into hot pasta, such as this recipe suggests. Hope you enjoy the sampling!

Last Week for Session 1

Session 2 begins next Wed, June 1st. So, if you haven't yet signed up, do so now to avoid missing even a single week of scrumptious, healthy produce from Red Dog Farm. We are also accepting new members, in case you feel inspired to spread the word. Highlights for Session 2 include strawberries, snap peas, new potatoes, carrots, broccoli, sweet peas, greens of all sorts, and a whole lot more! Small shares are \$180 and large \$270.

Recipes

Pea Tendrils Salad with Radishes and Feta Cheese- www.sidewalkshoes.blogspot.com

Juice of one lime
2 teaspoons honey
1/4 cup extra virgin olive oil
Salt and fresh ground pepper to taste
2 cups frozen petit peas, thawed
1/2 bunch Hakurei Turnips, quartered and thinly sliced
1 cup crumbled feta cheese
3 cups fresh pea tendrils

Whisk together dressing ingredients. Place salad ingredients in a large bowl, pour dressing over and toss.

Cress Grapefruit Salad

1 bunch Cress
1 grapefruit
1 log Mystery Bay plain chevre

Wash the cress and cut the leaves from the base. Wash the leaves again, if necessary. Cut the grapefruit in half. Juice one half and pour over the cress leaves. With the other half, cut into segments and toss in with the cress. Arrange on salad plates. Crumble the cheese and drizzle with olive oil. Perfection!

Linguine with Arugula, Pine Nuts and Parmesan Cheese- *Bon Appetit*

1 lb. linguine
1/2 cup olive oil
2 bunches Arugula
1 cup freshly grated Parmesan cheese
1/2 cup pine nuts, toasted

Cook linguine in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally.

Meanwhile, heat oil in heavy large skillet over medium heat. Add arugula and stir until just wilted, about 30 seconds. Remove from heat.

Drain pasta and return to pot. Add arugula and toss well. Add 1 cup Parmesan and salt and pepper to taste; toss well. Transfer to bowl. Sprinkle with pine nuts. Serve immediately, passing additional Parmesan separately. Serves 6.

