



# BLACKBROOK FARM

827 15th St, Clayton, WI 54004 | 828-702-0444 | blackbrookfarmstead.com | blackbrook.farm.llc@gmail.com

## Hello Members!

This week we are happy to have a little more color other than green in there for you with the kohlrabi, turnips and scallions. This past week or so has been pretty tough, as many farms were flooded all over Minnesota and Wisconsin. Luckily, none of our crops got washed out, but that does not mean we don't have crop damage, lower yields and standing water in our fields. We hope you are happy with these first boxes, as we know this spring has proved to see some of that "sharing in the risk" for all of our CSA members because of this record wet year. But I have to admit, we are pretty dang satisfied with what is going in the boxes after mucking through the spring nervous that this time would never come! Most crops are looking pretty good, but things like our first succession of broccoli and the napa cabbage took a really hard hit. However, summer crops are growing fast and looking great!

Tomorrow we plan to do the big undertaking of trellising our field tomatoes. Our crew of 6 will conquer it no doubt, but some of our tomato plants are so big they are laying down on their sides! We picked the first cucumbers out of one of our high tunnels on Monday, and are hoping to have at least 1 or 2 cucumbers for you next week. The cherry tomatoes have lots of green fruit on them and every day we look in there hoping to see some color. Not yet, but soon. It looks like our second succession of broccoli is heading up and we hope to have broccoli in the boxes next week, as well. So, all in all, we are pretty happy with the way things are shaping up, despite the crazy weather conditions.

On another note, we want to give a

## What's in the Box:

**Kohlrabi-** These are a bit small for this time of year, but it took a hit from being in a low spot with all the rain. Great eaten raw or sauteed. Recipe Included.

**Purple Scallions-** These zesty spring onions are excellent in burritos, eggs or raw on salad. WASH AGAIN!! We were harvesting in the rain and they got pretty muddy even though we soaked them and sprayed them.

**Winter/Redbor Kale Bunch- FULL SHARE ONLY-** Nice and tender and sweet. store in crisper in a plastic bag.

**Cilantro-** We always get really excited when cilantro is ready around here. We celebrated by having big burritos for lunch! This is powerfull stuff! stores well in a plastic bag in fridge.

**Spring Mix-** This is a new custom mix we made from all the good lettuces out there. We are really happy with it so far. Hope you are, too! Prewashed, but it never hurts to give it another spin. Keeps for well over a week in bag.

**Salad Turnips-** These are not the prettiest of turnips out there, but organic produce sometimes has this issue with pests. We covered them with row cover and kept them happy, but the worms still came and chomped on them., but we didn't want to keep them from you just because of thier look, because thier taste is supreme! Top and store in bag in frdige. Tops are edible, too. Recipe Included.

**Head Lettuce-** We grew this alongside the cucumbers in the one of our high tunnels. It looks a lot better than the lettuce from last week that came from the field. Some of the heads are really big and some are medium. Sylvesta Butterhead, Helvius Romaine and a few Red Oscarde in there, too.

**Garlic Scapes-** These are the flowers off the tops of garlic. If you are a veteren CSA member than you know what these are! They taste and smell



Box #2 FULL SHARE



The girls (and a couple guys) eating away at their pasture

## Radish and/or Spring Turnip Salad

From First Light Farm  
 12 small radishes thinly sliced  
 3 small salad/spring turnips, thinly sliced  
 1/4 teaspoon toasted sesame oil  
 1/2 teaspoon rice vinegar  
 juice of half a lime  
 1 tablespoon chopped scallions  
 coarse kosher or sea salt, to taste  
 Combine all ingredients in a bowl, and stir gently but thoroughly to combine and coat all the slices. Taste and season with salt

## Box #2

little shout out to Ayla's mom, Nancy Graden, who is offering herbal shares through our CSA and others this year. In your box (we were about 20 short, so some of you did not get one) you will find a really nice flyer that explains what she is offering. As an herbalist, she has a small apothecary outside of Amery, where she grows and harvests or wildcrafts most of the herbs that she uses in her teas, tinctures, salves, sprays and other products. We consider her our doctor around this house! Please read the flyer and check out her website at <http://www.redcloverapothecary.com/> for more information. Her first share will be offered in mid-July and would be delivered with your veggie share from us at the same location.

Have a great week! And thank you for choosing us!

Your Farmers,  
James and Ayla

### PORK SHARES:

Our hogs are still small yet, but it's never too soon to make sure you get a spot in our pork shares! This year we are raising 10 heritage hogs for members (and one for us!). We are offering full, half and quarter shares for later this fall. The price is reduced the larger the portion you order, so getting a couple of families together to buy a whole or half is the best deal. Our hogs are raised and rotated on pasture, so they always have fresh roots and grubs to eat. We feed them organic, non-gmo grain ration that has a mixture of oats, corn and flax in it. They are also already feasting on lots of our "seconds" vegetables like radishes, turnips and lettuce! Half of our hogs are Red Wattle and the other half are a Hampshire/Yorkshire cross, which are all heritage breeds. In your pork share, you can expect

like garlic. They need to be picked in order for the bulb to grow large, otherwise the plant energy goes into flowering. Eat the whole thing. Great in eggs! Recipe Included.

**Radishes-FULL SHARE ONLY-** These great big bunches pack a spicy punch this week! Stores well in fridge if topped and put in a bag or a jar of water. Recipe included.

cured bacon, delicious pork chops, a ham, ham hocks, sausage, ribs, steak, and roasts.

If you are interested in saving a spot for pork this fall, we ask that you pay what is the approx. half down price by check to Blackbrook Farm. When the hogs are finished out and we know the actual weight we will subtract the amount you paid down for your share.

### Here is the weight/pricing break down for our pork:

Whole Hog: finished weight is about 140 lbs at 5.5= \$770 (half down amount \$385)

½ hog: Finished weight is about 70 lbs at 5.80 = 406 (half down amount \$203)

¼ hog: Finished weight is about 35 lbs at 6.25 = 218.75 (Half down amount \$110)

### Boxes and egg cartons:

I emailed you all about returning boxes this week, but one can never be reminded enough! Please return your box to your dropsite each week so that we can continue to reuse them. A good way to remember to do this is by bringing a canvas or reusable bag with you to your dropsite. Then you can unload all those fresh veggies into your bag and never even bring your box home! Egg Share members: Please return your ½ dozen egg share cartons, as well. Thanks for keeping this operation as sustainable as possible!

(you'll need salt — start with a little pinch and gradually add it until the flavors "pop" as much as you like.)

### Fabulous Kohlrabi Fridge Pickles

From Crossroads Community Farm

- one large kohlrabi
- 1/4 C rice wine vinegar (or other white vinegar such as champagne or tarragon)
- 2 t fresh dill

1. Peel kohlrabi and thinly slice into half-moons.
2. Place slices into serving bowl or storage container. Cover with 1/4 c seasoned rice wine vinegar, adding more if necessary to cover kohlrabi halfway.
3. Add black pepper to taste and chopped dill, tarragon, or chives. If fresh isn't available use 1 t. dried dill.
4. Cover and refrigerate until cold, about 2-3 hours. Eat straight from the fridge with anything! These pickles will keep at least 1 week and the recipe can be doubled.

### Garlic Farm Legacy Scape Pesto Recipe

From the Garlic Farm

- 1 cup (or less) freshly grated Parmesan cheese or other sharp Italian cheese
  - 1-2 tablespoons freshly squeezed lime or lemon juice, adjusted to taste
  - 1/4 pound roughly chopped scapes
  - 1/2 cup olive oil
  - salt to taste
- Puree scapes, olive oil, and juice in a blender or food processor until nearly smooth. Gently stir in the cheese or gingerly pulse the cheese into the mixture; take it easy as you mix in the cheese to avoid making the pesto gummy by overblending. Taste and then adjust juice and salt to taste. Use within two or three days.

### What in store for next week?

these are some of the crops we are hoping for next week:

- Pea shoots
- Snap peas
- Spinach
- Arugula
- Broccoli
- Swiss chard
- Radishes
- Cucumbers
- Kohlrabi
- Scallions