

Broad Branch Farm, Ltd.
15848 Twp. Rd 500N
Wyoming, IL 61491
Anita: 309-231-9290
Brian: 309-231-9280

Broad Branch Farm
Community Supported Agriculture Program
June 7, 2018
www.broadbranchfarm.com

Dates to Remember

Tuesday, June 19th
Online Orders Due by 9 a.m.*

Thursday, June 21
Next CSA Delivery

* Add extra items to your delivery

Vegetable Share

Lettuce Blend

Extremely tender leaves. With the recent heat, the lettuces are being grown under shade and that makes them very tender. We handled these leaves leaf by leaf and we hope they arrive on your table in fabulous condition.

Bok Choy

If we could eliminate one pest in the garden, it would be the flea beetle. They cause the little holes you see in some of the leaves. Sometimes we leave on a leaf that has several holes because the rib is so beautiful. The holes are cosmetic – we wish they weren't there but it beats eating food with pesticides. These heads were harvested Wednesday morning.

Garlic Scapes

The seed head of hard neck garlic, the garlic scape is a once per year treat. They have a delicious mild garlic flavor and the entire scape is edible. Like asparagus, it can have a woody end but we try to break them at a tender part of the stem. Use anywhere you would use fresh garlic. Check out the RECIPE below for Brian's **Garlic Scape and Dill Creamy Dressing**.

Baby Beets

We have a good stand of beets and these little roots are just the thinnings allowing the rest of the beets some elbow room to grow. Beet Greens do not hold well – eat these soon in a salad or wilt them and toss with creamy feta and a splash of balsamic. The roots will be sweet and delicious. Don't even peel them – they are young and tender.

Fresh Dill

Beautiful flavor - harvested Wednesday morning.

Greens Bunch

A bunch containing Red Russian Kale and our favorite purple Mizuna.

Creamy Garlic Scape and Dill Dressing

1 - 16 oz container organic sour cream
1 or 2 green onions, coarsely chopped
3 or 4 garlic scapes, coarsely chopped
¼ cup coarsely chopped dill
2 T organic Olive Oil
1 T organic Apple Cider Vinegar
Salt and Pepper

Combine onions, garlic scapes, dill, olive oil, vinegar and 2 T sour cream in food processor OR in deep bowl. Whirl up ingredients in food processor or use your stick blender and mix until finely chopped.

Add remaining sour cream and stir to combine. Salt and freshly ground pepper to taste. Use as vegetable dip, sauce or salad dressing. Better the next day after flavors infuse the sour cream. Delicious!

Farm News

Welcome to the 2018 CSA season! With winter hanging on late into spring, it feels like this first CSA delivery has come up quickly. It was a long, drawn out winter, about a week of lovely 70's and then temps began to climb. Ironically, we had to hold off grazing our pastures until May 15 this year. That is an entire month longer than 2017. The grass was delayed due to the cold temps. Anxious as we were to get the cattle grazing, putting them on too soon will set the pasture back for the rest of the season. So, we begged for warmer weather and we got it – too hot! But, we did the right thing and the pastures are lush.

That's May for you. It's our least favorite growing month. Of course, we love all the growth in May, the flowering trees and birds singing their hearts out. And, you mostly don't need your wool hats anymore. But, when you're trying to get work done, it's a roll of the dice. You don't know if you're hot, cold, flooded or lacking rain. It can all happen in May and usually does. So much work to cram into 31 days!

Our lives will certainly get easier when we move to our new farm by Chillicothe. Reading over our first CSA newsletter one year ago in June 2017, we remarked our move to the new farm would happen in the late fall. Well, it still hasn't happened.

We live at our Wyoming homestead and commute to work at the new place just northwest of Chillicothe. Our new home is nearly done but the road to completion is long and slow. We're so anxious to make the move to this beautiful farm where the garden and pastures are literally a few steps out the door and the threat of conventional ag is zero.

The good news? The home is beautiful and the passive solar design is functioning as expected. The abundant south windows make you feel like you're outdoors even when inside. It is bright and sunny in the cold months chasing those winter blues away. This will be an extremely energy efficient, comfortable home for our family. It is a place where this organic farm and family can flourish and we plan to enjoy every moment. At our annual Field Day in September, we hope you will come and tour this special place.

Our next CSA delivery is June 21 and those of you will Meat Shares will receive your first delivery UNLESS you have a Custom schedule.

Until then, enjoy this good food!