

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 14, 2018  
www.broadbranchfarm.com

## Dates to Remember

**Tuesday, June 26th**  
Online Orders Due by 9 a.m.\*

**Thursday, June 28**  
Next CSA Delivery

\* Add extra items to your delivery

## Vegetable Share

### **Leaf Lettuce**

The early onset of the heat and humidity is not being kind to our lettuces. These leaves are beautiful but the plants are showing signs of heat stress. That's early for this planting which usually thrives until end of June and beyond. Harvested Wednesday morning.

### **Bok Choy**

Best way to use bok choy is to 'harvest' the outer ribs as needed refrigerating the remaining for later use. Chop and saute or sprinkle over your salads.

### **Garlic Scapes**

The curly, strange looking item in your box today is the seed head of hard neck garlic. They have a delicious 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**. Harvested Wednesday morning.

### **Root Bundle**

Combination of red radishes, Hakurei Turnips and baby carrots. Harvested Tuesday morning.

### **Fresh Dill**

Beautiful flavor - harvested Wednesday morning.

### **Green Garlic**

Fresh, uncured garlic harvested Wednesday morning. The entire stalk is edible, however, the greens are most likely to be tender enough to eat. The stalk will have garlic punch and you can use it like ginger root – cut into pieces to flavor a dish but remove before eating.

### **Greens Bunch**

A bunch containing Red Russian Kale and Bright Lights Swiss Chard. Harvested Tuesday morning.

## **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 hitting 90's in May. 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 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 for our livestock.

That's May for you. It's our least favorite growing month. So much work to accomplish in the midst of unstable weather. Of course, we love all the growth in May, the flowering trees and song birds singing their hearts out. 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.

Things will certainly get easier when we move to our new farm located 12 miles from our Wyoming farm. 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's bright and sunny in the cold months chasing those winter blues away. This will be an energy efficient, comfortable home for our family. It's a place where this organic farm and family can flourish and we plan to enjoy every moment. We just can't wait to live AND work on the same farm. It's been a challenge!

Our next CSA delivery is June 28 and those of you with Meat Shares will receive your first delivery UNLESS you have a Custom schedule.

Until then, enjoy this good food!