



Greetings!

Thank you for your patience this spring. Fighting the clock to get the garden going in the wake of the flood has put a bit of a damper on my communications. I think we are now on-track and I will do my best to keep in touch. My apologies for overlooking anyone in regard to the mailing list, I am getting this updated. If I forgot your name or box, please let me know so we can sort it out by next week's drop.

Please remember to bring back your empty boxes, and please do not flatten them! If you are returning plastic containers make sure they are *clean*. We'll also collect from you other similar clear plastic containers, (pints, quarts, and larger sizes) as long as they have hinged (attached) lids and are thoroughly cleaned.

Here's what we had this week:

- Zesty Rhubarb Jam
- Granola
- Rhubarb (most boxes)
- Strawberries
- Lettuce greens
- Green onions



I know that the boxes were more empty than usual, this will change shortly. For those of you who did not receive rhubarb, you will receive some as soon as it is ready to harvest again. The lettuce greens were not washed – they keep better this way. We will generally not wash items that are more clean than dirty. (Items may be a bit dirty but you don't have to worry about pesticide residue, etc.)

For next week's drop, you can expect to receive radishes, a variety of greens, including spinach, lettuce, chard, arugula, beet greens and possibly an herb or two. There may also be snow peas and more strawberries.

Those of you who are picking up your boxes from Amazing Grains in **Grand Forks**, the drop day has been changed to **Wednesdays** because of a scheduling conflict. The arrival time, about 4 pm, will remain the same.

I hope the first drop went smoothly for you. Please let me know if you have any questions or concerns regarding drop sites or other issues.



Farm News

Growing The weeds are growing like... weeds, as are the crops. Weed control has been and will be a primary focus for several weeks to come. It is critical to stay on top of them; letting the weeds get too big before you control them amounts to letting them rob your resources – water, nutrients, light and the time needed to take them out later. Another time-sensitive activity to happen soon is trellising (of tomatoes and snap peas) and thinning (of beets and chard).



These two activities are easy to forgo, especially with multiple flushes of weeds to control, but are worth doing – crops generally mature earlier, are easier to harvest and suffer less spoilage. If you find time in your busy schedules, we could really use some volunteers to help with weed control, trellising and/or the picking and packing of next week's delivery.

A special thank you goes to Linda Winkler and her party for coming out to the farm to help plant onions earlier this spring. Your efforts are greatly appreciated!

Weather A rather impressive storm blew across the gardens last week. There were tornado warnings for Shelly and neighboring towns and torrential rainfall. That famous Red River Valley wind downed several large branches and pushed the rain sideways but did not really harm the young crop plants or any infrastructure. This was the first significant rain-producing system that to hit here since much earlier in the year; the previous weeks' systems that drenched Fargo repeatedly did not extend this far north. Although the rainfall amount from this one was substantial, it came so fast and hard that most of it ran off, washing topsoil down slope in places and leaving behind a fairly thick layer of crusty soil, much like the flood waters did earlier this spring. Having to irrigate after 3+ inches of rain to soften the soil so seeds can emerge seems so wrong.

Housekeeping Thank you to those who have sent me your final payment. If you have not yet received an email receipt, you will receive it soon. Also, if you have not yet made your final payment, please remember to do so.

Again, I want to extend my appreciation for your continued support and I hope everything is enjoyable!

- Thor

Recipes

Please feel free to send me recipes. I am happy to share them!

Strawberry-rhubarb sorbet

1 lb. rhubarb

1 heaping pint flavorful ripe strawberries

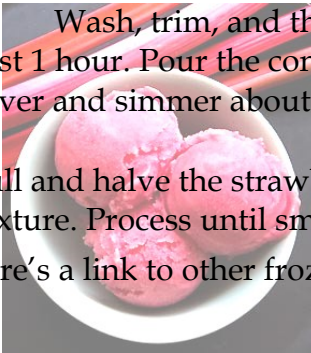
1 c. sugar

A few drops of kirsch, Grand Marnier, or *fragolino* (Italian wild strawberry aperitif)

Wash, trim, and thinly slice the rhubarb. Put it in a bowl and toss it with the sugar. Let stand at least 1 hour. Pour the contents of the bowl into an enameled saucepan and bring to a gentle boil. Cover and simmer about 10-15 minutes, just until rhubarb is meltingly tender.

Hull and halve the strawberries and put them in the bowl of a food processor. Add the rhubarb mixture. Process until smooth, pour into a bowl, and chill thoroughly.

Here's a link to other frozen rhubarb recipes: <http://www.rhubarbinfo.com/recipe-frozen.html>.



Green Onion Vinaigrette A

1/2 cup light olive oil

1/2 cup rice wine vinegar

1/2 cup water

2 tablespoons sugar

salt and pepper

1 teaspoon Dijon mustard

1 green onion, chopped up a bit

1 clove garlic, cut in half

Put everything into the blender. Puree until everything is liquid.

Green Onion Vinaigrette B

8 scallions

1/2 large white onion, cut into chunks

3 garlic cloves

1/3 cup rice wine vinegar

1 cup pure olive oil

1 teaspoon honey

Salt and freshly ground pepper

Blanch the scallions for 30 seconds in a large pot of boiling salted water over high heat. Drain and shock in cold water. Combine the scallions, onion, garlic, and vinegar in a blender and process until pureed. With the motor running, slowly add the oil until emulsified. Add the honey, season to taste with salt and pepper and pour into a squeeze bottle.

[From <http://www.foodnetwork.com>]