

Dear Member,

The rainy weather has dominated our thoughts and work this week. We received about 7 inches of rain and the Catskill Creek was roaring. The Catskill Creek borders our fields and flooding and depositing of soil over the years has resulted in the rich agricultural soils we are so fortunate to farm. The Catskill Creek, our source of irrigation during the droughty times, is also a mighty force to be witnessed with awe during the rainy times.

The creek rose steadily as the rain continued and overflowed the banks. The creek reached the road that separates the fields from the creek. We moved the equipment that would be damaged by a flood and waited. That night the rain finally stopped and although the creek raged on, it never crossed the road way. The next day it rained heavily just to our west, but it stayed dry here. Again the next day it rained, but with the one day of dry weather the creek did not pass the roadway. We were very fortunate as many of the farms in our area were flooded and crops like sweet corn and potatoes were impacted. Our fields were muddy but have excellent drainage and have dried out with every day. So, stay dry. Enjoy the vegetables. Pete and Deb

SHARES INCLUDE: **Romaine Lettuce**-1 head **Red Sails Lettuce**-1 head **Italian Flat Leaf Parsley**-1 bunch
Garden Cress-1 bunch-this is a very tangy salad green. Like water cress but able to be grown in the garden.
Oriental Greens-1 bunch-this is the last week for Oriental Greens. We cut everything that was in the field and so this is a mix of greens.
Garlic Scapes-6 each-this is also the last of the scapes. The garlic is growing well and we'll be harvesting it in a couple of weeks. We then hang it in the barn to dry and cure. **Sugar Snap Peas**-1 very full quart basket-last picking of the peas as well. **Turnips**-1 bunch

Turnip And Onion Gratin

- 1/2 pound turnips, peeled and grated 1/4 cup plus 1 tablespoon freshly grated Parmesan
- 1 onion, chopped fine 1/3 cup heavy cream
- 2 teaspoons cornstarch

In a bowl toss the turnips and the onion with the cornstarch, 1/4 cup of the Parmesan and salt and pepper to taste and transfer the mixture to a buttered 9-inch-square baking dish, patting it down. Drizzle the cream evenly over the mixture, sprinkle the mixture with the remaining 1 tablespoon Parmesan, and bake the gratin in the middle of a preheated 375F. oven for 25 to 30 minutes, or until the top is golden.

Turnip Mashed Potatoes

- 2 or 3 turnips (about 1 pound), peeled and quartered 1/4 cup milk
- 2 or 3 all-purpose potatoes (about 1 pound), peeled and quartered 2 to 3 tablespoons butter
- Cook the turnips and potatoes separately in boiling, salted water until tender -- about 15 minutes for turnips and 20 minutes for potatoes. Drain well and combine in one pan. Shake the pan over heat to dry out completely. Remove from heat and add the milk and butter. Mash until smooth and well blended. Season to taste with salt and plenty of white pepper. Salt and white pepper

Turnip Sauté

- 1 bunch Turnips, peeled and sliced (if desired save greens for later use) Organic Sugar Coconut oil or real Butter

Peel and slice turnips. Cook in a little salted water until just tender. Do not overcook which may cause graying. Sauté in butter or oil until golden, about 10 minutes. Sprinkle on a little sugar and cook until sugar melts

Cauliflower With Oriental Greens

- 6 oz cauliflower, cut into flowerets, 1 tablespoon cilantro root or stem 4 oz oriental greens, *tough stalks removed*
 - 1 garlic clove 1 tablespoon sunflower oil 1 teaspoon yellow mustard seeds
 - 1/2 teaspoon turmeric 2 scallions, cut into pieces
- Blanch the cauliflower, rinse in cold water, and drain, set aside. Grind the garlic, turmeric, and cilantro root or stem together with a pestle and mortar or in a spice grinder. Heat the oil in a wok or large, heavy skillet. Add the scallions and stir over a high heat for 2 minutes. Add the greens and stir for 1 minute. Set aside. Return the wok or skillet to the heat and add the mustard seeds. Stir until they start to pop, then add the turmeric mixture and the cauliflower, and stir until all the cauliflower is coated. Serve with the greens on a warm plate. Enjoy!! Serves: 4

French Hungarian Salad

- 1/2 cup olive oil 1 1/2 tablespoons Dijon mustard 1 teaspoon pepper
- 1/2 cup vegetable oil 1 tablespoon paprika 1 head romaine lettuce, torn into bite-size pieces
- 1/2 cup red wine vinegar 2 teaspoons salt 2 cups shredded red cabbage
- 2 tablespoons water 1 small garlic clove 1 cup (about 4 ounces) crumbled feta cheese

Combine first 9 ingredients in blender. Blend until smooth. (Can be prepared 1 week ahead. Refrigerate.)
 Combine romaine, cabbage and feta in large bowl. Add enough dressing to season to taste. Toss well. Serves 6.

Orange Balsamic Dressing

3/4 cup orange juice 3 tablespoons balsamic vinegar or red wine vinegar 3 tablespoons grated orange peel
1 to 2 teaspoons packed brown sugar 1 teaspoon ground cumin 1/2 cup olive oil Salt and freshly ground pepper to taste .

Place the orange juice, vinegar, peel and cumin in a blender. Blend for a few seconds. While the motor is running, slowly add the oil in a small stream until mixture is emulsified. Season to taste with salt and pepper. Makes about 1 1/2 cups dressing.

Raspberry Salad Dressing (The Summer Book by Susan Branch)

1/2 C salad oil 3T raspberry vinegar 1T raspberry jam 1T minced green onions 1/2T Dijon mustard

a few fresh raspberries

Whisk all together-great on fresh spinach. Makes 1 Cup

Parsley and Toasted Almond Salsa from *Chez Panisse Vegetables* by A. Waters

1 shallot 1 1/2 tablespoons capers 2 tablespoons chopped chervil
2 to 3 tablespoons red wine vinegar 2 salt packed anchovies 3/4 cup olive oil
salt 1 cup finely chopped **Italian parsley** 1/2 cup toasted almonds

Dice the shallot fine and cover with the red wine vinegar. Add a good pinch of salt and let macerate for 20 minutes. Meanwhile, rinse the capers and soak them for 5 minutes. Drain and chop coarsely. Rinse the anchovies, remove their fins and backbones, and chop the fillets. Mix together the chopped herbs, capers, anchovies, and the shallots and vinegar. Add enough olive oil to reach a saucy consistency. Chop the almonds very fine and add to the salsa. Serve drizzled over seared tuna, grilled polenta, grilled vegetables, or with crackers.

Parsley Salad from *Chez Panisse Vegetables* by A. Waters

Pluck the leaves from a large bunch of Italian parsley. Wash them and spin them dry in a salad spinner. Just before serving, drizzle with a small amount of olive oil, enough to coat the leaves; add a squeeze of lemon juice; and grate over a generous amount of Parmesan. Toss and season with salt and pepper. If you wish, garnish with a few thin curls of Parmesan shaved from the block of cheese with a cheese slicer or swivel bladed vegetable peeler.

Tabbouleh from *Joy of Cooking*

Combine in a large bowl: *1 cup medium bulgur 2 cups boiling water*

Cover and let stand for 30 mins. Drain in a sieve, pressing with the back of a large spoon to remove the excess moisture, return to the bowl.

Add: *4 large ripe tomatoes, finely chopped 1 cup chopped parsley sprigs 1 cup chopped soup celery 1 cup packed mint sprigs, chopped 1 bunch scallions, finely chopped 1 medium onion, finely chopped*

Stir in: *1/2 t allspice, optional 1/2 t salt 1/4 t black pepper*

Whisk together: *1/3 C fresh lemon juice 1/3 C olive oil (extra virgin)* add to the bulgur and toss to coat. Serve at room temperature

CHICK-PEA, GARLIC, AND PARSLEY DIP Can be prepared in 45 minutes or less.

a 19-ounce can chick-peas, rinsed and drained (about 2 cups) 1/4 cup water
2 garlic cloves, chopped and mashed to a paste with 1/2 teaspoon salt 3 tablespoons fresh lemon juice
1/2 cup packed fresh parsley leaves, washed well and spun dry 1/4 cup extra-virgin olive oil

Accompaniment: toasted pita wedges or toasted French bread slices

In a food processor blend all ingredients except oil until smooth. With motor running add oil in a slow stream. Season dip with salt. Serve dip with toasts. Makes about 2 cups.

GARLIC SCAPES Are very much like garlic, but much milder, and easier to use; it can be chopped into salads, sautéed briefly with other herbs, or used in salad dressing. You get the garlic taste without its harshness, so it can be eaten raw, which is especially useful in salad dressings. Use whenever garlic is called for.

STRAWBERRY SPRING SALAD

3 tablespoons white wine vinegar 2 teaspoons extra-virgin olive oil 3 cups quartered strawberries
3 tablespoons water 1/8 teaspoon salt 6 cups of salad greens
1 tablespoon honey 1/8 teaspoon pepper 4 teaspoons toasted pine nuts

Combine first 6 ingredients, and stir well with a whisk. Combine strawberries and greens. Add vinegar mixture; toss to coat. Sprinkle with nuts. 4 servings