

THE GARDEN HERALD

WEEK 2, MAY 20-24



GREENMOORE GARDENS

Veggie Notes

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|---------------|----------------------|
| * Spring Mix | * Parsley/Dill |
| * Spinach | * Radish |
| * Kale | * Asparagus |
| * Swiss Chard | * Head Lettuce |
| * Chives | * Scallions (maybe!) |

Field News

Hello Summer CSA Members!

I hope you all enjoyed your first week of vegetables. I think that for the next few weeks, we can continue to bring you mostly greens and some herbs as we wait for our field crops to really start growing.

This week, we are transplanting our cucumber, summer squash and zucchini seedlings out into the field. It is something to look forward to, since it is one of the first real summer crops to come in. We had a scare this spring, since as we were seeding into our trays, the mice kept getting into the greenhouses and eating all the seeds! We have finally managed to keep them out by covered all the trays in window screen until they germinate, but I think we may be getting a farm cat or two in the near future.

We also transplanted some celery on Monday. From what I hear, celery has been a difficult one on this farm in the past, so everyone keep your fingers crossed. We'll keep it well-watered, so hopefully we can get a good crop this year.

Enjoy!

Laura and the Greenmoore Crew

Recipe

Radish and Carrot Slaw

(from Tim McGee, our farmhand/cook)

Ingredients

- 1 1 bunch radishes (6)
- 2 3 large carrots
- 3 1 tsp oregano, dried or fresh
- 4 3 green onions, sliced thinly
- 5 2 oz red wine vinegar
- 6 cracked black pepper/salt to taste
- 7 2 Tbsp olive oil

Directions: Thickly grate the radishes and the carrots. Add the sliced green onions.

Whisk the remaining ingredients together and pour over the grated vegetables. Let sit 1-2 hours before serving.