



12 Birches Farm

Week 2

Leeks

Raab (these flowering brassica tops are like broccolinis—most of these are from kale plants, but there's some collard tops in there, too)

Baby Red Butter Lettuce

Collards

Radishes

Salad Mix

Cilantro

Bok Choy

French Fingerling **Potatoes**

Salad Turnips

Farm news: Hello, Sunshine! We may finally be catching up—our soil temperatures are steadily rising. Yesterday, I planted beans and sweet corn—a full 2 weeks later than planned, and it still may be too early—this cold spring is kicking my butt, but right now it feels like we're getting back on track. The first potato shoots have popped out of the ground, and I got all the tomatoes transplanted into the greenhouse, so I'm ready now for summer.

For harvest, though, we're still in the lag time of a cold spring: lots and lots of greens. Thus, this week's recipe is for one of my new favorite ways to eat salad: with a yogurt-based dressing. I've been lucky enough to get some sheep's milk yogurt from Margaret Day of New Day Farm, but even with plain old cow's yogurt, this dressing is rich and creamy and tangy and good.

CREAMY YOGURT DRESSING

Juice of 1 lemon

2 tablespoons olive oil

1 teaspoon salt

1/2 teaspoon freshly ground black pepper

1 to 2 garlic cloves, roughly chopped

1 cup plain yogurt (as pure as possible, without stabilizers, pectin, etc.)

Puree in a blender, with your favorite herb (hint: cilantro makes a lovely addition), store any extra in the fridge, and use promptly.