



# 12 Birches Farm

## Week 5

**Panisse Lettuce**  
**Carrots or Snow Peas**  
**Onions**  
**Salad Turnips**  
**Raab**

**Sea Kale Flowers**  
**Nasturtiums**  
**Salad Mix**  
**Dill**  
**Green Garlic**

Farm news: You may have noticed the naked greenhouse: we're renovating the Cathedral hoophouse this year. It will get new film (plastic) and new trusses and new purlins. I'm hoping we finish in time to plant it with melons and/or a late bean crop—we'll see how it goes. You have two types of edible flowers this week: nasturtiums and sea kale. Both are lovely on salads; you can also stir-fry the sea kale stems. I keep thinking we're at the end of the raab, but our overwintered plants just keep putting out nice new shoots. Someday soon, we'll have real broccoli and cauliflower, but for now, I'm happy to have raab.

This week's recipe is almost too simple... use it as a base and add some of the other veggies lurking in your fridge.

### *Dinner Tonight: Alice Waters' Spaghetti with Green Garlic*

#### INGREDIENTS

Salt  
1 pound spaghetti  
1/3 cup extra virgin olive oil  
2 heads green garlic thinly sliced  
1 tablespoon chopped herbs: oregano or parsley or lovage, or basil or...?  
small pinch of red pepper flakes

1. Bring a large pot of salted water to boil and add the spaghetti. Cook until al dente, reserving 1 cup of pasta cooking water before draining.
2. Meanwhile, heat the olive oil in a large (3-quart) saucepan over medium heat until shimmering. Add the garlic, parsley, red pepper flakes, and 1/4 cup of water. Cover and sweat, stirring occasionally, until soft, adding more water if necessary to keep the garlic from caramelizing too much.
3. Add the cooked pasta to the garlic mixture and toss well to combine. Add some pasta cooking water if necessary to bring the dish to a creamy consistency. Serve with more olive oil and the minced tops of the green garlic, if desired.