



12 Birches Farm

Week 6

Salad Mix

Red Sails Lettuce

Japanese Salad Turnips

Carrots

Scapes or Pearl Onions

Radishes

Bok Choy

Kohlrabi

Snow Peas or Radish Pods

Farm news: Hurray for irrigation! This is the season when we are very dependent on our irrigation pond, pump, sprinklers, and drip tape. A big thank you to whoever first built the dam that holds our water—we're not sure, but we think it was Max Patzwold, one of the first farmers on this land, who raised dairy cows, grew strawberries, and cut hay. Whoever it was, they buried a 2" diameter pipe that runs underground from the pond, up the steep side of the ravine, and across the fields all the way to the plot we call the Far Garden. When my parents first started expanding from a vegetable garden to an actual farm, they didn't know where the pipe emerged—they just hooked up a pump at the pond-end of the pipe, then walked back and forth across the fields until they found a wet spot—started digging—and found the old pipe. Now, thanks to my dad, we have several connections to that original pipe, and some spur lines, so that we can get water to all the crops.

This week in your share you have a choice between pearl onions (little baby onions that I planted in the greenhouse last fall) and garlic scapes—these straight scapes are from elephant garlic; soon we'll have twisty scapes from the real garlic, too. You also have a choice between snow peas and radish pods—the radish pods are a traditional Indian vegetable, crunchy and hot and good in stir fries.

FRIED EGG ON TOAST WITH SALTED HERB BUTTER AND RADISHES
CHRIS MOROCCO BON APPÉTIT APRIL 2017

3/4 cup mixed tender herbs (such as parsley, dill, basil, chives, and/or tarragon), plus sprigs for serving
1/2 cup (1 stick) unsalted butter, room temperature, cut into pieces
1/2 teaspoon finely grated lemon zest
2 teaspoons fresh lemon juice, plus more for drizzling
1 teaspoon kosher salt, plus more
1/2 teaspoon freshly ground black pepper, plus more
1/2 cup thinly sliced trimmed mixed radishes
4 slices of bread, toasted
4 Fried Eggs

Pulse 3/4 cup herbs in a food processor until finely chopped. Add butter, lemon zest, 2 tsp. lemon juice, 1 tsp. salt, and 1/2 tsp. pepper. Pulse to bring together.

Place radishes in a medium bowl; drizzle with a little lemon juice and add a pinch of salt. Toss to combine. To serve, spread toast with herb butter and top each with a fried egg. Scatter dressed radishes over top along with a few sprigs of herbs.