



12 Birches Farm

Week 8

Salad Turnips
Summer Squash
Green Onions
Garlic Scapes
Cucumbers

Radish Pods
Snow Peas
Salad Mix
Lettuce
Strawberries!

Hurray for snow peas! The peas have been struggling this year—first, bunnies mowed down my greenhouse planting; then the cold weather meant that the first planting didn't germinate well; and then, well, I didn't trellis the first or second planting in a timely manner, so they're kind of a mess. Apparently, though, they are a forgiving vegetable, because they're producing anyways—not so easy to pick but I'm grateful for the peas.

Your strawberries this week are Seascape—the new variety I planted this year. So far, I'm quite pleased with their size and flavor—let me know what you think!

This week's recipe: Summer Pickles! Boil up this brine, pour it over your veggies, and keep them in the fridge—allow at least 2 days for the flavors to soak in, but since this isn't a heat-treated pickle, remember to eat them within about 3 weeks.

Boil together:

2 cups white vinegar
2 cups water
2 tablespoons kosher salt
1 tablespoon crushed red pepper flakes
2 bay leaves
1 teaspoon mustard seeds
½ teaspoon cumin seeds
½ teaspoon black peppercorns

Stuff jars with veggies, cut into spears or rounds, such as:

Salad turnips
Kohlrabi
Carrots
Cucumbers
Radish pods
Summer Squash
Garlic Scapes

Pour hot brine over veggies, covering them completely. Allow to cool, put on lids, and store in your fridge. So easy! Fun additions to brine include: herbs like dill, lovage, oregano; spices like coriander and cumin; garlic cloves; whole hot peppers. If you like sweet pickles, go ahead and add sugar or honey to your brine.