

Week 12

**Cucumbers**

**Summer Squash**

**Potatoes or Broccoli**

**Fava Beans**

**Carrots**

**Peppers!**

**Parsley**

**Garlic**

**Tomatoes**

**Lettuce—Panisse**

Farm news: The last of the fava beans, but the first of the garlic! This week you have German Red, a good hot variety with big cloves that make peeling easy. A lot of our softneck garlic succumbed to rust and white mold this year, but the German Red did quite well—I’ll be sure to grow that again next year. In the weird plants part of the field, the poppies are blooming—if it works, we’ll get some poppyseeds to eat later in the year! One variety makes white seeds, the other black—I’ve never seen white poppyseeds before, so I’m curious about those ones.

This week, the simplest recipe ever—a favorite in my house.

SAUTEED NEW POTATOES WITH PARSLEY

INGREDIENTS

About 1 1/4 pounds new potatoes

2 tablespoons (1/4 stick) butter

2 tablespoons chopped Italian parsley

Chop potatoes into bite sized pieces (don’t peel them!) and cook in large pot of boiling salted water until just tender, about 15 minutes. Drain. Melt butter in large nonstick skillet over medium-high heat. Add potatoes and sauté until crisp and golden, about 7 minutes. Season with salt and pepper. Transfer to bowl. Sprinkle with parsley.