

# THE SEEDPOD STANDARD

CSA NEWSLETTER

6.24.15



*"The ultimate goal of farming is not to grow crops but the culmination and perfection of human beings."*

*Masanobu Fukuoka*

## **A NOTE FROM SEEDPOD FARM**

Dear Partners,

Welcome to the beginning of a wonderful season of the freshest produce and local products available- straight from our farm to your table! We are excited for the weeks ahead- the learning and the abundant bounty we're sure to have.

This year we've planted over 100 varieties of vegetables, fruits, herbs and flowers. You can expect a crate filled with produce picked at the peak of harvest- and perhaps a few surprises in your crates each week as well. My aim will be to e-mail our CSA Newsletter- dubbed "The Seedpod Standard" each Sunday. This will give you the opportunity to plan your week ahead knowing what will be in your share on Thursday. "The Likely Line-Up" attempts to forecast what you'll likely get in your crate. This list is subject to change. So, be prepared for surprises!

"The Seedpod Standard" will be a work in progress. Your helpful feedback would be a wonderful asset throughout the season! Thank you again for putting your trust in us as your farmers! We look forward to a great season ahead!

Warm Regards,

*The Gulletts*

### **The Likely Line-Up:**

**French Breakfast Radishes**

**Two Star Lettuce**

**Garlic Scapes Sweet Basil**

**Spring Onions**

**Baby Potatoes**

**Strawberries**

# HARVEST HIGHLIGHT



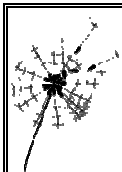
## Two Star Lettuce:



Last year our lettuce was extraordinary. Farmer Nate and I harvested many seeds to plant this year. Even so, a number of seedlings germinated all over the garden. I transplanted these early in the season- and they've grown like gangbusters! The seed came from The Territorial Seed Company- "Thick, succulent, crisp leaves styled with extra frilliness like an endive, yet on a relaxed, loose-leaf frame. Large plants stand approximately 6-7 inches tall, a full 12 inches wide with luscious, 6-7 inch wide, outstretched leaves. Outstanding uniformity. A vibrant chartreuse color and delicious, non-bitter flavor make this wavy-leafed variety a winner from garden to salad bowl."

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***FOR YOUR INFORMATION-*** Garlic scapes are the stalks that grow from the bulbs of hardneck garlic plants. They can be curly or straight, thick or thin. If left unharvested, the scapes eventually bloom. Scapes are usually harvested before they flower so that the garlic can put its energy into bulb production. The resulting scapes taste mild and sweet, like chives or scallions, but with a hint of unmistakable garlicky flavor that's softer than its bulbous counterpart.



### *Roasted Garlic Scapes From the Seedpod Farm Kitchen*

Preheat oven to 425 °F. Oil a sheet pan with olive oil (or your preferred oil). Toss scapes to coat. Season with sea salt and cracked black pepper. Roast for 30min or until they begin to brown. Serve as a side or appetizer with crostini.

