

Recipes

SPRING POTATO SALAD WITH GREEN GARLIC DRESSING

Adapted from [Los Angeles Times](#)

Salad:

2 pounds potatoes
1 ½ teaspoons kosher salt, plus more
Freshly ground black pepper
1 bunch green onions, thinly sliced
1 small bunch fresh chives snipped
2 cups greens (arugula, spinach, mizuna)

Dressing:

2 stems green garlic, roughly chopped
1 cup loosely packed parsley leaves
2 tablespoons white wine vinegar
2 tablespoons fresh lemon juice
¼ teaspoon kosher salt
Freshly ground black pepper
Pinch of granulated sugar
½ cup extra-virgin olive oil
2 tablespoons vegetable oil

To make the vinaigrette, combine the green garlic, parsley, vinegar, lemon juice, salt, pepper and sugar in a food processor or blender and pulse until everything is well chopped. Slowly add the oil through the hole in the lid until emulsified.

Place the potatoes in a large saucepan and cover with cold water by 2 inches. Add the salt and bring to a boil. Simmer, stirring occasionally, until tender when pierced with the tip of a sharp paring knife, 12 to 15 minutes (if potatoes are larger, you may need a little more time).

Let cool in the water for 15 minutes. Drain, cut the potatoes in half or quarters, and toss with ¾ cup of the vinaigrette while still warm. Season with salt and pepper to taste and toss with the scallions and chives

Place the greens in a serving bowl and top with the potato mixture. Drizzle the remaining dressing over the top.

GREEN GARLIC HUMMUS

Adapted from [Monterey Bay Farmers Market](#)

1 bunch green garlic (6 to 8 stalks), cleaned, trimmed and chopped
2 tablespoons lemon juice
½ teaspoon sea salt
1 can garbanzo beans, rinsed and drained
3 tablespoons extra virgin olive oil
½ teaspoon lemon zest
Salt and freshly ground pepper, to taste

Place chopped green garlic into a food processor bowl and pulse until very finely chopped. Add the lemon juice and salt and process until puréed. Add the chickpeas and pulse until mixture is combined. While processor is running, drizzle in olive oil until a puree forms again. Stir in lemon zest. Adjust seasonings, adding more salt, pepper, or lemon juice as needed.



CSA News

May 23-29, 2022

Summer CSA Week 1

Volume 19, No. 13



Log in to your CSA account online to find a customized list, photos and descriptions for your share.

Farm Share Storage & Use Tips:

- **Cornmeal:** The cornmeal that you get from Elmwood Stock Farm is ground on the farm from corn grown on the farm. There are no preservatives or additives mixed in. We ask you to store it in the freezer to preserve the natural oils. Use this cornmeal to make cornbread, of course, and also grits and polenta!
- **Fresh Herbs:** Stand fresh herbs upright in a container with 1 inch of water. Cover loosely with a plastic bag, and refrigerate for up to 2 weeks.
- **Green Garlic:** Unlike cured garlic, fresh green garlic must be kept in a plastic bag in the refrigerator. It should be used quickly because any accumulated moisture in the bag can cause it to spoil.
- **Leafy greens (arugula, spinach, lettuce mix, etc.):** Store in your fridge in perforated plastic bags.
- **Microgreens, sunflower shoots, pea shoots:** Keep microgreens & shoots in the fridge in their plastic containers. Do not wash until you are ready to use.
- **Potatoes:** Refrigerate in a perforated plastic bag or paper bag. Keep out of light to prevent skins from greening.
- **Sweet potatoes (Murasaki & orange):** Keep on the counter or in a pantry.

Summer 2022, Let's Go!

Hello! It's great to have you on board for the Elmwood Stock Farm 2022 Summer CSA season. John and his crew have been busy all spring getting the fields prepped and planted with an abundance of assorted veggies for your enjoyment. Cold wet weather hampered early plantings, but now with the sudden heat, the crops should kick in, and it's time to start the weekly distributions. Ann and her team have been checking all the boxes on the list to get your registration and account in order, and getting needed supplies laid in to pull it all together. Every year is different, and we have yet to see what Mother Nature will throw our way this season. That is one reason we grow a wide variety of crops and stagger the plantings to be as prepared as we can for weather challenges.

Most of you are returning shareholders, with a sizeable number affectionately known as "perennials," aka year-rounders. Y'all know the drill, logging in when your window opens to swap veggies around to suit your menu planning. (Some of you are savvy enough to log back in later to see if some goodies have been swapped back into availability). Some of you are trying Elmwood's CSA for the first time, others are first-time-ever to any type of CSA, but welcome one and all. Do check out the Elmwood CSA member-only Facebook group, there are lots of good ideas shared there from swapping tips to cooking tidbits to storage to kid favorites to preserving—you get the idea.

You are probably hearing a lot in the news about some foods getting bottled up in supply chain issues, and others are available at suddenly higher prices. Isn't it nice to know you have sidestepped the fray, your food costs are locked in for the season, and you get to make choices over the course of the year? Remember the first few weeks of the season you will see fewer options, but by August, you'll have more than 40 different vegetable choices to swap around and customize your share.

You might consider adding a carton of eggs to your veggie share one week, and our egg share members will attest to their value. I shudder to think of where those other eggs may have come from, certainly a greater distance than from our pasture into your share.

Our meat shares have evolved to either surprise shares or "pick-your-own" from all we have to offer. I would hope you will try a burger with beef that is sequestering soil carbon while tasting so awesome. Chicken thighs are my go-to, and I recommend to give 'em a try. I hear chicken is in short supply at times currently. Our chickens go from our pasture to your plate, with a quick trip to the butcher to get dressed for dinner in between. Have you tried our organically cured bacon and ham products?

Don't forget about the jarred and pantry items as well. We have our own honey, organic dried herbs, and spices. The marinara makes a mean pizza sauce, as well as instant spaghetti dinner.

This being the third year of the pandemic, we continue to take precautions for everyone's well-being. On-farm pick-up will still be outdoors on the picnic tables. We will gladly help you shop for add-ons from our store fridge/freezers when you are here, as we are aware of how few can be inside the small space.

Our little store is also open to the public during business hours, for one-at-a-time shopping. This time of the year, the doors are open to the nice breezes that move through the building if you are comfortable coming in, or one of us will gladly be your personal shopper when you are here. Stop by to say hello if you are in the area.

I encourage you to come out to see your farm in action by joining in a farm tour later this summer. On the tours we take a deep dive into the biology of organic farming methods, and you will see and feel the lay of the land. You will take away an understanding of why our foods are good for you, good for the planet, and the public by extension. I'll share more details on the tour schedule next time. For now, welcome aboard!—Mac Stone