

## Week # 6 Timken Farm Community Supported Agriculture

### **Farm Update-Dana**

As spring cycles in summer the crops are all in at the Timken Farm.

The cultivated spaces are full and the greenhouse is quickly becoming a jungle of tomatoes plants.

The over-winter garden is a sea of yellow brassica's blossoms buzzing with bee's.

A splash of volunteer red poppies provide the perfect contrast.

The corn is calf high-promising to easily reach knee high by mid July.

We are into our fourth succession of spinach and salads.

While most crops have been healthy and slug damage has been minimal, we did lose a battle in the cauliflower bed to the root maggots, so enjoy the limited supply.

The very holey, yet tasty Rubicon cabbage wouldn't win any ribbons at the fair thanks to some healthy flea beetles.

Basil, cilantro, parsley, scallions, carrots, and beets are coming on strong as well as a second round of broccoli.

Two varieties of potatoes are in blossom and despite all this rain the squash, cukes, and beans are doing ok.

As for the farm crew-our chemistry is flowing nicely. We are having a good bit of fun while we grow for you all.

Recipe for the week: parsley, scallion, miso dressing

2 Scallions  
4 tablespoons Parsley  
2 Tbls rice vinegar  
2 Tbls miso barley  
1/2 cup water

Combine ingredients in blender and puree until smooth. Pour over rice/noodle and vegetable dish

### **What's in your box:**

Spinach- Olympia, Tyee,  
Kale- White, Red, Lacinato  
Tomatoes- Just Kidding...but they are blushing!  
Snap/Snow peas- Sugar Ann, Oregon Giant  
Salad mix- 10 varieties  
Radishes- Easter egg  
Cilantro- for garnish  
Scallions- Gaurdsman  
Beets- Early Wonder, Detroit  
Parsley- Italian