

GROUNDWORK ORGANICS



May 19, 2021

In your box

Baby spinach
Red leaf lettuce
White turnips
Fingerling new potatoes
Celery
Fresh sweet onion
Basil
Vates kale
Strawberries

Life's a lot to keep up with these days for all of us I think ~ take your pick of pressing global issues, trying to bounce back from this pandemic year, and the happy problem of how to possibly plan ahead for summer adventures, I think we're all feeling some mix of excitement and anxiety. Hopefully a big box of veggies and first of the season strawberries can help bring us into this present moment of spring beauty for at least a long deep breath.

Just a reminder, we do offer up to two weeks of vacation credit during the season. Please give a minimum of five days notice by email or phone, with the exact dates you wish to cancel. We'll send a \$25 credit by mail for each box cancelled, good all year at farmers markets or the farm stand. And of course, please remember dates you have cancelled and be sure *not* to pick up a box. Though your name will remain on the check off list, we adjust numbers and leave an exact amount of boxes each week based on these cancellations.

Some of the earliest **celery** we've grown is ready for you this week. This is one of those tricky crops that's especially fussy about temp, water and timing so it's intriguing that we've had good luck with it as a spring greenhouse crop. Got to have it in my tuna salad (with lemon, finely grated onion and plenty of mayo too), and I always save those inner stalks and any tops for vegetable broth. **White turnips** this week can be grated or sliced very thin to eat raw or pickle, or try them simply steamed and topped with butter and salt. Remove all but the top inch (greens can be cooked separately, they are delicious too), slice in half and steam till fork-tender, about 10 minutes. Or try roasting them with olive oil and coarse salt, combined if you wish with the **fingerlings**. Give the potatoes a few extra minutes in the hot oven first. Beautiful **baby spinach** this week, one of our favorite quick cheaty meals this winter has been sauteing a half pound in ghee with minced onion or shallot, garlic and a bit of grated ginger, and then adding a pouch (yes that's right) of Jyoti brand saag paneer and serving it over basmati rice. So satisfying, in about 10 minutes. **Strawberries** are coming into full production and look great, should be a nice long season with some perfect weather forecast for the next few weeks. Finally, I always have to include this recipe once a year, can't live without it. Works equally well with Italian kale or romaine lettuce. Thank you Ariel!

Ariel's Kale Caesar Salad

Wash one large bunch curly kale, remove the large ribs and roughly chop. Spin dry. Squeeze juice of 1 lemon over the kale in your serving bowl, and massage it with your hands. Toss with Caesar dressing to coat, finish with extra parmesan.

Caesar dressing:

2 teaspoons anchovy paste
1 large garlic clove, minced
1 teaspoon kosher salt
1 large egg yolk
2 tablespoons fresh lemon juice
3/4 teaspoon Dijon mustard
2 tablespoons good quality olive oil
1/4 cup vegetable oil
4 tablespoons fresh grated parmesan

Place first six ingredients in a medium size bowl. Drizzle a few drops of olive oil into yolk mixture. Whisk and continue adding oil a few drops at a time - *very* slowly until mixture looks slightly thickened and glossy. Continue to whisk, gradually adding all the olive oil and then the vegetable oil in a slow steady stream until all the oil has been used and mixture looks creamy. Add most of the parmesan, taste & adjust seasoning. Add a few drops of water or more lemon juice to thin if needed. Serves 4

30699 Maple Drive, Junction City OR 97448
PO Box 42292, Eugene OR 97448 www.groundworkorganics.com
groundworkorganics@gmail.com 541.998.0900