



For the week of June 2, 2014

Baby Beets	Mint
Endive	Pac Choi
Fennel	Spinach
Kale	Radishes and Berries

The fields are starting to take shape now as most of the beds are planted. Last week we got in the last of the warm weather crops – corn, beans and squash planted outside. The peas are all in bloom, and the garlic is starting to send up its delicious scapes. Its shaping up to be a great growing year.

### **Radish and Endive Raw Spring Salad**

1 head endive  
10 radishes, thinly sliced  
2 scallions, chopped  
1 avocado, diced  
2 tablespoons fresh squeezed lemon juice  
¼ teaspoon sea salt  
Fresh cracked pepper to taste

In large salad bowl, combine chopped endive, sliced radishes, chopped scallions and diced avocado. Gently mix together. Add 2 tablespoons fresh lemon juice and season with ¼ teaspoon sea salt and fresh cracked pepper to taste and toss to serve.

### **Fennel Slaw with Mint Vinaigrette Recipe**

The sugar helps bring out the natural sweetness of the fennel, don't leave out!

1 large fennel bulb (or 2 medium bulbs)  
1 1/2 teaspoons sugar  
2 Tbsp lemon juice  
1/4 cup olive oil  
1/2 teaspoon mustard  
1/2 teaspoon salt  
1 Tbsp chopped fresh mint  
2 teaspoons minced shallot or onion

Make the vinaigrette. Put the lemon juice, shallot, mustard, salt, sugar and mint in a blender and pulse briefly to combine. With the motor running, drizzle in the olive oil until it is well combined.

Shave or slice the fennel into 1/8 inch slices starting from the bottom of the bulb. Don't worry about coring the fennel bulb, it's unnecessary. Chop some of the fennel fronds as well to toss in with the salad.

Toss with the fennel and marinate for at least an hour. Serve this salad either cold or at room temperature.

Both recipes this week from [Simplyrecipes.com](http://Simplyrecipes.com)

### **News from the Farm**

We are now harvesting every week for the box program. If you would like to get a box every week, please get in touch with Niki at the contact below.

We have all just replaced our strawberry plants so our production will be later this year. Since there aren't any certified organic strawberry plants available in the quantities we need, we have to get conventional plants from California. They come frozen solid, like little brown sticks. Once we plant them, they perk up quite quickly, and some of ours are already in flower. Because the plants aren't organic, all of our production is in transition to certified organic this year. We should have our production in full swing by mid July.

Blueberries, on the other hand, are on high bushes that are about 20 years old. Heather transitioned them to organic about 10 years ago. They have had some disease problems in the past but for the last 3 years have been better than ever. The plants are burgeoning with green berries that should be ready in early July.

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