



*Big Taste from Small Farms*

Sun Trio's cucumbers are ready! What a treat during the early spring. We're grateful to them for providing the cukes and sprouts in your box this week. Sun Trio has heated certified organic greenhouses just 5 minutes away from Northbrook Farm.

### **Creamy Jerusalem Artichoke Soup**

6 cups (or more) canned low-salt chicken broth  
¾ pound Jerusalem artichokes  
1 1/2 pounds russet potatoes, peeled, cut into 1/2-inch pieces  
3 leeks, sliced (white and pale green parts only)  
2 garlic cloves, minced  
1/4 teaspoon dried savory  
1/8 teaspoon ground ginger  
1/2 teaspoon dried marjoram  
1/4 cup heavy whipping cream (can omit)  
1 bunch chives  
pinch of smoked paprika

Bring 8 cups broth to boil in large saucepan. Peel Jerusalem artichokes and cut into 1/3-inch thick pieces. Add to broth. Add potatoes, leeks, garlic, savory and ginger. Cover pan and simmer until vegetables are very soft, about 25 minutes. Remove from heat. Stir in marjoram; cool about 20 minutes.

Working in batches, purée soup in blender until smooth. Return to same saucepan. Bring soup to simmer. Add cream. Season with salt and pepper. Simmer 5 minutes to blend flavors, thinning with more chicken broth if soup is too thick. (Can be made 1 day ahead. Cover and keep refrigerated. Rewarm soup over medium-low heat before continuing.) Ladle soup into bowls; sprinkle with chopped chives and paprika and serve.

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Collards	Rhubarb
Chives	Rutabaga
Cucumbers	Frozen Strawberries
Jerusalem Artichokes	Sprouting Brassicas
	Sunflower Sprouts

### **Collards with Lemon Dressing**

1 bunch collards, washed with big stems removed  
1-1/2 tsp grated lemon rind  
1 tbsp lemon juice  
1 clove [garlic](#), minced  
3 tbsp [vegetable oil](#)  
1/2 cup diced [sweet](#) red pepper

Heat large deep saucepan over medium-high heat for 1 minute or until very hot. Add collards and 2 cups of water to saucepan; simmer for 10 to 15 minutes, until collards are tender. Drain well in colander. Transfer to bowl. Meanwhile, combine lemon rind and juice, garlic, oil, salt and pepper. Gently toss over collards and red pepper.

### **Creamy Rhubarb Fool**

1 lb rhubarb, cut into chunks  
1 cup light brown sugar  
½ cup water  
a squeeze of lemon  
whipped cream for topping  
Cook first 4 ingredients over medium heat, stirring occasionally until the rhubarb has broken down. Chill and then serve topped with whip cream.  
Or check website for rhubarb custard bar recipe!

### **News From the Farm**

We were disturbed this weekend by the Globe and Mail's article about the extent of the drought in California and the impacts that will be felt this year and into the future. In a way, we've been preparing for this moment for our whole farming careers but it gives us pause to think about the impact that this will have. Will Earthbound move here? What will happen to the food void? We're following the news closely.

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