



May 13, 2014

Green Garlic	Salad Greens
Grilling Onions	Spinach
Radishes	Sunflower Sprouts
Rhubarb	Frozen Tomatoes

We had strawberries on our mind last week as our shipment of plants arrived from the nursery. We replace our plants every three years so we can keep ahead of diseases and continue getting top production. It's a big job to get a new patch established, but once they're in, we can expect fruit from mid-July until October.

Use your frozen tomatoes as you would any whole canned tomatoes.

Green Garlic Pesto

1/2 pound green garlic
1 Tbsp. vegetable oil
1/2 tsp. salt, plus more to taste
1/4 cup pine nuts or pistachios
1/4 cup extra-virgin olive oil
1/4 cup freshly shredded Pecorino cheese or other hard, flavorful grating cheese

Trim and discard root ends of green garlic. Finely chop green garlic, rinse thoroughly and pat or spin dry.

In a large frying pan over medium-high heat, cook vegetable oil, green garlic, and 1/2 tsp. salt until soft, about 3 minutes. Let cool to warm room temperature.

In a blender or food processor, pulse pine nuts or pistachios to chop. Set aside. Add green garlic and process, scraping down sides as necessary, until bright green and smooth. With motor running, drizzle in olive oil. Pulse in reserved nuts and cheese. Taste and add more salt if you like.

Radish Topping

1 bunch of radishes, grated
1 tbsp of mayonnaise or to taste
toasted baguette

Mix grated radish with mayo and use as a topping on warm baguette.

Rhubarb Compote with Dates

1 lb rhubarb, strings removed and chopped
1 cup minced and pitted dates
Juice and grated zest of one large orange
3 cloves

Combine all ingredients in a saucepan just large enough to hold them, add boiling water to cover. Simmer until rhubarb and dates are tender, about 15 minutes and discard the cloves. Serve warm.

News From the Farm

It's been lovely to meet all the new farmhands and apprentices who are with us for the season. All together, the farms of Saanich Organics hire about 12 staff and apprentices. We're pretty lucky to attract the cream of the crop of young people who are looking for inspiring work. They energize us and bring a sense of fun and passion to the farm.

This week is the first of the season for our "apprentice enrichment days". All the apprentices from the organic farms in the region gather together for a day of learning each month with a potluck lunch. Each of the host farms volunteers to host the group so that they can pass on the tricks of the trade from their farm as well as their farm's specialty. The gatherings also help to get the apprentices networking with each other to further their learning and opportunities for collaboration. This month the apprentice day is happening at Little Mountain Farm, operated by last year's apprentices from Northbrook Farm. Their topic: What it takes to get started on new land.

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