



May 26, 2015

Endive or Escarole	Radishes
Japanese Turnips	Salad Greens
Pac Choi	Sunflower Sprouts
Pepper	Frozen Blueberries

Everything is burgeoning and we're feeling ready to be back on our weekly schedule starting June 2nd. You will be getting an email this week to confirm your summer delivery schedule. From now on we'll be doing Friday box deliveries, so if you are/were on a Friday route, this will be your box day year round!

We've got the last of the sprouts and frozen blueberries this week. Fresh berries are on the way!

Endive Salad with Walnuts and Parmesan

1/2 cup coarsely chopped walnuts
1 tablespoon sherry vinegar
3 tablespoons walnut oil
1/2 teaspoon Dijon mustard
Salt and freshly ground black pepper
1/2 pound chicory, or other leafy green
1/4 cup shaved Parmesan

In a dry skillet, toast the nuts over medium-high heat until fragrant, about 2 minutes. Set aside to cool.

In a small bowl, whisk together the vinegar, oil, mustard, salt and pepper, to taste.

In a large bowl, toss the chicory with the dressing. Put onto serving plates and top with walnuts and shaved Parmesan.

Pac Choi is one of those early spring crops that we have to share with all the critters from slugs to flea beetles. It's pretty impossible to grow a flawless pac choi, and they are so good that it would be a shame not to grow them. Enjoy your previously enjoyed choi!

Pac Choi with Sesame Seeds

1 head pac choi
1 tbsp black bean sauce
1 tbsp hoisin sauce
1 tbsp toasted sesame oil
1/4 cup toasted sesame seeds

Roughly chop pac choi leaves and steam until tender. Meanwhile mix up sauce and prepare sesame seeds. Lightly dress and serve.

Garlic Butter Japanese Turnips

Add 1 tbsp butter and 1 tbsp oil to a skillet over medium high heat. Add 1 clove of minced garlic, and cook until golden. Mix in thinly sliced turnips. Sauté until browned and tender. Season with 2 tbsp minced fresh parsley, 1/4 tsp freshly chopped rosemary, salt and pepper to taste.

Roasted Radishes

Cut the radishes in half and rub them with a mixture of olive oil and balsamic vinegar. Sprinkle with salt and pepper. Roast at 400 for 25 minutes or until soft. Roast with potatoes, peppers, yams, etc. for a full meal, or alone for a side dish.

News From the Farm

We were out at the March Against Monsanto on Saturday. It's a really important event that happens all over the world where the people stand up and voice their concerns about one company being able to exert so much harm on the world. Robin spoke about the importance of rekindling our connection to seed. The more we grow seed the more reverence we feel toward it.

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