



Strong Roots Healthy  
Farming LLC  
Newsletter  
June 27, 2021



## Father's Day Shade Cloth

Josh's only request this year for Father's Day was that we work as a family to put on the shade cloth. Now that our kids are getting older, they tend to be off doing their own thing a lot more, so I think putting the shade cloth on was just Josh's excuse to keep everyone at home doing something together. 😊 Since Sunday morning was overcast without too much wind, the weather was perfect for the event (which rarely happens). We had the greenhouse covered in no time, and I don't think a single complaint was made (which is also extremely rare). Now we have a shade cloth up, and next week, we're going to have a week full of cloudy, rainy weather. Such is the way!



### What to Expect In Your Bags 6/28/2021

**Full Shares:** Salad Mix, Summer Squash, Green Onions, Parsley, & Fennel

**Half Shares:** Salad Mix, Summer Squash, & Green Onions

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### Recipes to Try

- [Creamy Orecchiette with Spring Onions, Fennel, & Bacon](#)
- [Summer Squash, Feta, & Basil Pasta](#)
- [Crispy Kimchi and Scallion Pancakes](#)

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### Other News on the Farm

The tomatoes are turning red! Josh gave my mother the first harvest. When I went over there for quilting class, I saw her chowing down on them. "Where did you get these?" I asked. "From your husband!" She said. And that's the way it should be. Our elders should always be first in line. I wish we taught that kind of respect in today's society. It's so very important to cherish the wisdom that history has to offer.



## What to Expect In Your Bags

Next week (7/5), the full shares will receive salad mix, cherry tomatoes, basil, carrots, and garlic. The half shares will receive salad mix, cherry tomatoes, and basil.



Also, if you would like to order anything additional, please visit our [online marketplace](#). Josh asked me to take a picture of this egg he cooked for his sandwich

last week. "Do you see the rich orange color of the yolk?" He asks. "Now that's what an egg should look like."

The basil is soooooo delicious this year! I cannot wait for you all to try it. Eating it on our Summer Squash, Feta, & Basil Pasta dinner this week reminded me how much I miss the enchanting smell and flavor of this herb.



The garlic is also ready just in time to show up in next week's bag. As we speak, Josh is curing it. Although garlic is edible right out of the ground, if you want it to stay fresh in the pantry, it's a good idea to dry it out or "cure it."

I know there are a lot of you out there just waiting on the slicer tomatoes to turn red, and we are so close. This patch of green tomatoes is just waiting for the right time to ripen. We've been waiting for these tomatoes to ripen for more than just the CSA bags. Once these puppies start reddening up, it means we can start processing salsa again.



Last, but certainly not least, we have bell peppers forming on the plants! My only concern is that they may not be fully formed before the season ends.

## Recipes to Try

### [Creamy Orecchiette with Spring Onions, Fennel, & Bacon:](#)

This is certainly not the first time I featured this recipe. It's one of my favorites because I find the use of the fennel extremely inventive and scrumptious. Most fennel recipes are roasted bulb side dishes, or fennel frond garnishes. This wonderful recipe uses the fennel bulb in the pasta sauce as well as garnishes the pasta with a few fronds. Granted it's not exactly the healthiest thing you've ever eaten since the recipe includes bacon fat and heavy cream, but nonetheless, it's a great meal for a large family full of picky eaters.



### [Summer Squash, Feta, & Basil Pasta:](#)

So...I might have put this easy charm of a recipe in the newsletter a little early. If you wait until next week, you can use your basil to flavor and garnish it. I have one problem child who has this thing against squash, but he didn't even know it was in this dish. He commented on how good it was before I divulged the bad news. Pasta tends to be the one food that my whole family will eat (regardless of what's inside it or what we put on it). It must be Josh's Italian heritage.

### [Crispy Kimchi and Scallion Pancakes:](#)

Don't make the same mistake we did: these are not traditional pancakes. They should actually be more like chips. Note the word "crispy" in the title. Despite the strange texture of the not-so-crispy pancakes we made, the actual flavor of them was tangy and spicy and delicious. I think if these old-school pancakes had been cooked just a bit longer, they would have paired perfectly with a little shredded Szechuan chicken.



## Other News on the Farm

Just like lettuce, garlic scapes also bolt. If you let them go too long, they'll stand straight up like this guy that we missed when we harvested the scapes a few weeks ago. After they start standing straight up like this, they get hard and tough to eat.



If you haven't heard, Big Red, Josh's truck, blew a head gasket a few weeks ago right in time for the country to be experiencing vehicle shortages. 😞 We've been going back and forth about whether we should fix Big Red or just buy a new truck. If you don't know, fixing a head gasket is a big deal and requires rebuilding the top end of the engine. Josh is a pretty handy dude, but that may go beyond his skill level. That being said, Josh really loves that truck. We finally decided on another used F250 that cost us just as much as fixing Big Red would have. And it matches the house! Introducing our new work truck...Sunny.



We bought this truck from Sweets Motors over off of Broadway and 5<sup>th</sup> Street. They sell used trucks for a decent price, and the owners there (Mylo and Billie) were really good to us.

The more and more we buy things from local people, the more I understand the importance of building up the community. As communities learn to be more self-sustaining, we become stronger economically, socially, and politically. It's more than just money; it's about reliability, trust, and relationships.