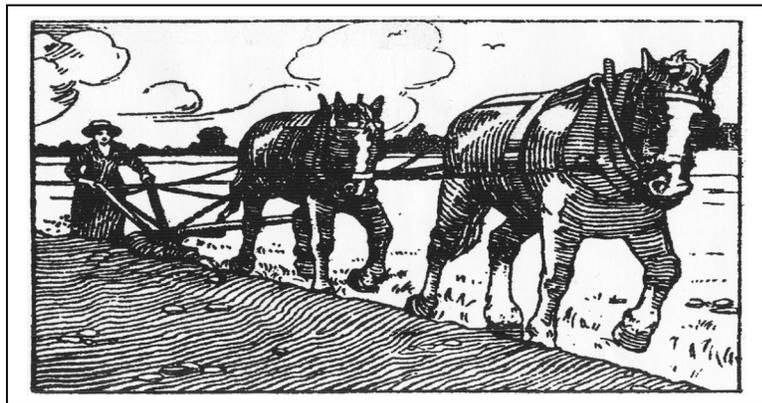


North Creek Community Farm NEWSLETTER

Week Three Thursday, June 28



IN THE BAG:

In the bag will be:

Beet Greens

Basil

Scallions

Chinese cabbage

Lettuce

Sugar snap peas

Cilantro

Radishes

Local lamb available

Each year I sell lamb to members. This is not lamb that I raised but is lamb that kids who participate in 4-H lamb projects raise. I help them out by providing a market. People who have purchased the lamb in the past have been very happy with the quality. You have to purchase a half or whole and it is cut to order. On the website, there is a form you can download and mail, or you can fill out the form I sent in the email. Order deadline is a July 5, 2012.

Extra Spring Festival:

Do you wish sometimes that your job gave you instant gratification? That your work was noticed and appreciated right away? Here is your chance! The long period of rainy weather was great for the crops. It was also great for the weeds. Pulling weeds with a group is really satisfying and helps save the onions.

Member Gratification and Appreciation Day

OK, Weeding Day

Saturday, June 30, 2012

10:30 – 3:00

Local food lunch provided by Farmer Kate

What to bring: sunscreen, hoe if you have one, gloves if you like to use them

PLEASE RSVP

About the vegetables:

The head lettuce is running out as the weather gets warmer. Soon there will be lettuce mix. This is baby lettuce, cut and washed. It works in the hotter weather because it doesn't have time to bolt and get bitter.

I love having Chinese cabbage. You can use it just like lettuce. One of my favorite salads is Chinese chicken salad and its good with this cabbage. It can also be stir fried with a little soy sauce and sesame oil.

Cilantro is good in both Mexican and Asian dishes. I am trying to send more this year. If you don't like it, throw it in the Exchange Box and grab something you do like.

GARLIC HARVEST

Saturday or Sunday, July 14 & 15

1:00 – 7:00

Supper at 4:30

Come join us for this popular event. Attend on either day. Harvest garlic, lay it out to dry and then enjoy a sumptuous meal of roasted garlic, French bread, cheese, salads and dessert. Bring something to share. The farm will provide salad and garlic!

