**In the Share**

Lettuce Mix, 1 bag  
Broccoli, 1 head/bunch  
Garlic Scapes, 1 bunch  
Spinach, 1 bag  
Radishes, 1 bunch  
Turnips, 1 bunch  
Lettuce, 1 head  
Snow or Snap Peas, 1 bag

Again this week, we feel rather proud of the share. Though it felt difficult to piece together the less-than-hoped-for harvests of peas, summer squash, and even radishes, once we saw it all together in the crate we were pleased. We hope you are also!

The only new items this week are turnips and peas. The turnips are something that Jake is especially fond of. He has been wanting to grow this Hakurei variety for the last couple of years. The seed is very expensive, so I have been resisting. I finally gave in this spring, and I have to admit the flavor is great. As you can see the leaves are loved by the destructive flea beetles and the roots are attractive to the root worms, both sure signs that these turnips must be good. Jake eats them right from the field, but they will also be great in your salad. My plan is to grow them again in the fall when the flea beetles are less active with the hope that by then the greens will be just as lovely and delicious as the roots.

You have your choice of snow or snap peas today, both in an appetite whettingly small ¼ pound bag. We wanted to deliver a half-pound bag of peas today, but the plants just did not have it in them, yet. I expect that will change dramatically next week. Both the snow and the snap are edible podded peas, so just snap off the ends and eat them pod and all.

(continued on the back)

**Claire’s Comments**

**Rain, Rain, go away!**

Though the sun is shining this morning, my mind is still on the rain. We officially have had quite a bit more than enough. The irrigation system we have been all excited to complete and test run is now at the very bottom of our priority list as we weed between the rain drops and harvest in the mud.

The only saving grace is the persistent positive attitude of the crew. This photo was taken at the end of the day on Monday. Underneath our smiles we are cold and wet and muddy and ready for hot showers and tea. We are also pretty pleased with all we accomplished on a less than lovely day. We weeded tomatillos, beets, cilantro, dill, tomatoes, peppers, and peas. We also pruned and mulched the tomatoes and took in small harvests of peas, broccoli, and summer squash. It really does feel great to cross so many things off our list at the end of such a day!

Though it rained all day on Tuesday and dumped another ¾ inch over night, the sun finally came out on Wednesday and we all felt so grateful to be able to work without our protective coating of rain gear. We harvested and bunched more on Wednesday morning than I thought was possible and went right back to weeding in the afternoon. We also finally mowed all the field roads, which were so overgrown with tall grass that I was getting worried the weeds would begin to wind around the truck axles while the tires were spinning in the mud.

My task list for Friday is long and full of weeding chores. Given what I have seen so far this week, I actually think we can accomplish most of it as long as the rain holds off!
Though this week is an exception, you will typically have your choice of one of the herbs below in each of your shares. Last year a CSA member suggested that I include an herb identification guide in the newsletter to help members make their choices. I thought that was a great idea, so here it is! I will make a copy of this guide to post on the herb crate each week. By the end of the season, we will all be herb identification pros.

Laurel’s Farm Blog

Laurel Blomquist is a second year intern on the farm this summer. She joined us last year, fresh out of culinary school and ready to focus on growing the food she so loves to cook. Her goal is to one day start a farm and artist’s community on family land in Iowa. (I’m pretty sure it’s Iowa.) Meanwhile she is learning all she can at Troy and writing about her experiences at the farm on her new blog. It is so fun for me to read about the farm from her perspective! And to see her photos. I thought you all might be interested, so I asked Laurel’s permission to post her blog address. Here it is. Enjoy!

farmandthecity.blogspot.com

Herb Identification

Basil

Chives

Cilantro

Dill

Mint

Oregano

Parsley

Sage

Thyme

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