

MOUNTAIN BOUNTY FARM NEWS

Summer 2019, Week 4 of 25

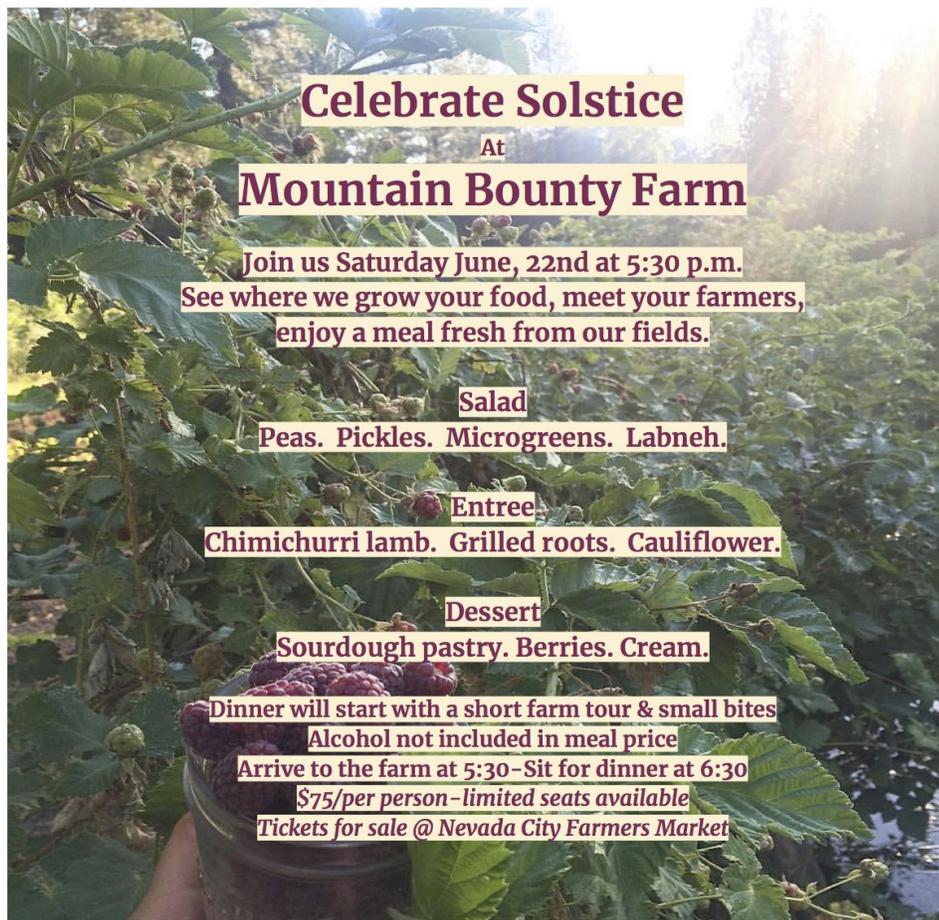
Dear Farm Members,

With the summer solstice fast approaching, each day growing longer and hotter in leaps and bounds, we're watching everything grow right before our eyes. Corn shooting up, the stretch and vine of melons sprawling over their beds, tomatoes that go from picket fence to fortress in what feels like mere moments. Nature is amazing, and this season on the farm is undeniably magical. This week in your boxes, you'll see more classic hallmarks of summer making an appearance, crunchy radishes and buttery summer squash, along with all the spring favorites in their usual plentitude (broccoli approaches!).

Happy eating!
~ Farmer Kale

FARM DINNER

Tickets for the farm dinner on Sat. June 22 will be sold in person only, at the NC Farmer's Market. Limited seating available, but we hope to offer more farm dinners again! See attachment for details.



Celebrate Solstice
At
Mountain Bounty Farm

Join us Saturday June, 22nd at 5:30 p.m.
See where we grow your food, meet your farmers,
enjoy a meal fresh from our fields.

Salad
Peas. Pickles. Microgreens. Labneh.

Entree
Chimichurri lamb. Grilled roots. Cauliflower.

Dessert
Sourdough pastry. Berries. Cream.

Dinner will start with a short farm tour & small bites
Alcohol not included in meal price
Arrive to the farm at 5:30-Sit for dinner at 6:30
\$75/per person-limited seats available
Tickets for sale @ Nevada City Farmers Market

THIS WEEK'S CSA CONTENTS

Disclaimer: These lists are what you will *likely* receive in your boxes. The contents can always change according to the actual harvest.

REGULAR BOX:

- Zucchini
- Broccoli
- Red butter lettuce
- Beets
- Cilantro
- Radishes
- Red Russian kale
- Fresh Garlic
- Carrots
- Little gem lettuce

SMALL BOX:

- Zucchini
- Broccoli
- Red butter lettuce
- Beets
- Cilantro
- Radishes
- Red Russian kale

FRUIT SHARE:

Provided by [Sunset Ridge Fine Fruits](#). Your fruit shares are always padded with an extra half-pound or so of fruit to make up for damage or spoilage.

- June Flame yellow peaches from Ken's Top Notch Produce
- Avery Queen white peaches from Ken's Top Notch Produce
- Diamond Pearl white nectarines from Ken's Top Notch Produce
- Mango Yellow nectarines from Ken's Top Notch Produce
- Apache Apricots from Blossom Hill Orchard

FLOWER SHARES BEGIN JULY 2

Provided by Angie Tomey at [Little Boy Flowers](#).

RECIPES

Recipes may sometimes call for more or less of a certain item in your boxes, or an ingredient you might not have on hand. The key to enjoy eating locally and seasonally is in learning to adapt recipes and make delicious food with what you have on hand... if you get stuck, give me a call and I'll help you figure it out. ~Mielle, CSA Manager

ZUCCHINI, GARLIC, CILANTRO

- [Zucchini With Cilantro And Cream](#)
- [Zucchini Gemelli Pasta With Cilantro Pesto](#)

LITTLE GEMS, RADISHES

- [Little Gem Salad with Bread Crumb Croutons](#)- *"This Little Gem salad with bread crumb croutons is an incomparably more elegant (and, we dare say, delicate) version of the classic iceberg wedge salad. Halved Little Gem or baby romaine lettuce is drizzled with a creamy buttermilk dressing, sprinkled with buttery bread crumbs, and strewn with thinly sliced radishes. Almost too pretty to eat."*

HOW TO PICKUP:

1. Check the delivery list for what's been delivered.
2. Take (only) what is listed there.
3. Initial next to your account's order to indicate you've taken what's listed.
4. Return empty boxes every week in a neat, unfolded stack.

If there's a problem, please take only what we've delivered and contact us ASAP by email or phone, we'll help you sort it out.

If you share your subscription, please use [this handy partner calendar](#) to organize pickups. If this isn't helpful, you must check in every week about who will pick up so one of you does not accidentally take someone else's order.

If you send someone else to pickup for you, please make sure they know the pickup procedure so they do not accidentally take someone else's order.

Mountain Bounty Farm
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