



COMMUNITY NEWS



Week of July 10, 2017

Anticipated Produce

- ~ *Beans or Broccolini*
- ~ *Cabbage or Kohlrabi*
- ~ *Carrots*
- ~ *Cucumbers*
- ~ *Fennel*
- ~ *Fresh Candy Onions*
- ~ *Garlic Scapes*
- ~ *Green Garlic*
- ~ *Head Lettuce*
- ~ *Kale or Collard s*
- ~ *Fresh Herbs:*
Basil & Parsley



Field Notes

A busy July week is unfolding on the farm. We will start the garlic harvest and are delighted with the large size of the heads! Also on the list is to finish planting the fall cabbages, get in another succession of head lettuce and fennel, seed more fall crops in the greenhouse for later transplanting, seed the fall carrot and beet crops outside, add another round of trellising to the tomatoes and cucumbers... As you can see, the list gets quite long in the height of the season. We are excited to report that the snap beans are starting to come on, and the cherry tomatoes,

eggplants and bell peppers are not far behind. The summer squash are rocking, so start getting out your best zucchini recipes. Wishing you a great week - and if you happen to visit the Art's Fest and/or the People's Choice Festival, please stop by and visit us!

If you need to have your share boxed, please e-mail Ali at aascherio@gmail.com

Farm Fresh Recipe

Cabbage and Fennel Slaw



- 1/4 small head cabbage (about 1 pound), shredded (red cabbage is nice)
- 1 large fennel bulb, trimmed, halved, and sliced very thin
- 2 large carrots, shredded
- 1/4 C. thinly sliced scallion greens (from 2 scallions)
- 1 tsp. minced peeled fresh ginger
- 1/4 C. fresh orange juice
- 2 Tbs. extra-virgin olive oil
- 2 Tbs. cider vinegar
- Coarse salt and ground pepper to taste

- ~ In a large bowl, toss together cabbage, fennel, carrots, and scallion greens.
- ~ In a small bowl, whisk together ginger, orange juice, oil, and vinegar; season with salt and pepper.
- ~ Pour dressing over vegetables and toss to coat completely.
- ~ Refrigerate at least 30 minutes (or up to 1 1/2 hours).
- ~ Toss slaw before serving

From: MarthaStewart.com

At The Harvest Shop & Greenhouse

Berg Pottery
20% off
Through
Sunday, July 16



Visit us at the Arts Fest in State College at the corner of W. Foster & S. Allen and at the at the **People Choice Festival** in Boalsburg in the Specialty Food Tent.

Farm Calendar

Community Harvest members receive a 10% discount on Harvest Shop & Greenhouse purchases (excluding consignment & sale items).

Compost Collection

Compost will be accepted on Distribution days only. Please empty your bucket into the bins that are on the way to distribution.

Clean Grocery Bags Needed

Please follow our Facebook page at: [Facebook.com/TaitFarmAgriculture](https://www.facebook.com/TaitFarmAgriculture) (Meg posts lots of nice photos!).