



## Rosasharn Farm CSA Newsletter 6/15/10

- Pig Roast!
- Need More Veggies?
- News on the Farm
- Recipes



### Events:

#### **PIG ROAST July 3<sup>rd</sup>**

at 4 PM. We invite you to come celebrate the holiday with a PIG ROAST Potluck. Please bring a non-meat dish to share, drinks, and a picnic blanket. Feel free to bring family and friends!



### Need More Veggies?

Having a party? Need some extra lettuce to feed a crowd? We have some extra produce, especially green leafy vegetables, that can be purchased in addition to your share. If you would like to purchase extra, give us a call and see what we have available and we can pick it just for you!

We have a particular abundance of kale, collards, and swiss chard. If you are looking for more veggies, or would like help planning a menu with these seasonal crops, feel free to talk to us!

### Equal Exchange Products!

Chocolate, coffee, and espresso should arrive this week and be available in the shop!

### News

In these hot summer days the garden is flourishing. We are trellising tomatoes and watching the cucumbers bloom. The meat chicks are growing fat and are enjoying their days foraging. Some of the goats just returned from the National Goat Show in Kentucky where Rosasharn goats won national champion, reserve national champion, and best udder. If you want some goat cheese from these lovely does, let Margiana know the week before.

### Recipes:

#### **Napa Cabbage Salad**

Chop the light and crunchy inner leaves of one cabbage and toss with 1 Tbsp lemon, 1 Tbsp olive oil, and sprinkle with salt and pepper. Serve cool and raw on a hot day!

#### **Pac Choy Stir Fry**

Wash the leaves of 4 pac choys and set aside to dry. In a hot pan put 1 Tbsp sesame oil. Add 1 chopped onion and 1 tsp fresh ginger. When onions are translucent, add whole pac choy leaves. Add 1 clove crushed garlic and 1 Tbsp oyster sauce. Sauté until leaves are wilted. Serve hot over rice.

