

# Green Acres CSA



Comunique #4

July 8, 2016

## In your share:

- \* Kale
- \* Squash/Zucchini
- \* Cucumbers
- \* Beets
- \* Rhubarb
- \* Dill
- \* Chard
- \* Herbal Tea (Mint, Marshmallow Plant, Hibiscus, Lemon Balm, Holy Basil)

\*Note: half and full shares have slightly different selection

## Coming Back To It

Being away from the garden presents a unique set of challenges and opportunities. Looking at the beds, it's easy to bemoan the amount of weeding that needs to be done. But one should also thank their lucky stars that it rained enough for so many weeds to be coming up! A short little vacation allows for a new set of eyes – and the landscape changes rapidly around here! It's nice to see the kale, cabbage, and chard looking so healthy. There are a lot of blooms on the squash, tomatoes getting taller in their cages, beautiful purple peppers beginning to show through...Some plants are off to a late start this season. Lots of rain this week but hopefully more sunshine soon. We have been getting to the groove of collaborative work over here. Nothing like digging around outside together and sharing our own grown greens for lunch. Cheers to another week of abundance!

Solstice Event Re-cap: The event was a great success! There were about thirty people here learning about Timebanking, enjoying an outdoor potluck, catching some local music, and getting a tour of the garden. A big thank you to all collaborators. Stay tuned for more get togethers!

# Recipe

## Sweet and Sour Cucumber with Fresh Dill

- \* 2 cucumbers (1 1/2 pounds total), unpeeled, very thinly sliced
- \* 1 Tablespoon coarse kosher/sea salt
- \* 1/2 cup distilled white vinegar
- \* 1/4 cup finely chopped fresh dill
- \* 3 tablespoons sugar
- \* 1/2 teaspoon freshly ground black pepper



Prep: Place cucumber slices in colander. Sprinkle with salt; toss to coat. Let stand 15 minutes, stirring occasionally. Meanwhile, for dressing, stir vinegar, dill, sugar, and pepper in large bowl until sugar is dissolved. Drain cucumbers well; pat dry. Add cucumbers to dressing and stir to blend. Refrigerate at least 15 minutes and up to 2 hours; serve cold.

Found at: <http://www.epicurious.com/recipes/food/views/sweet-and-sour-cucumbers-with-fresh-dill-109713>

## Food For thought:

In struggling for a response to the news this week, I found this Wendell Berry quote written down in a notepad of mine. The quote comes from an essay titled "Think Little" (1969), part of the book *A Continuous Harmony*.

"The mentality that exploits and destroys the natural environment is the same that abuses racial and economic minorities, that imposes on young men the tyranny of the military draft, that makes war against peasants and women and children with the indifference of technology. The mentality that destroys a watershed and then panics at the threat of flood is the same mentality that gives institutionalized insult to black people and then panics at the prospect of race riots. It is the same mentality that can mount deliberate warfare against a civilian population and then express moral shock at the logical consequence of such warfare at My Lai. We would be fools to believe that we could solve any one of these problems without solving the others."