



Bibb Lettuce *
Head Lettuce
Swiss Chard "Argentata" *
Napa Cabbage
Green Bell Pepper

Sugar Ann Snap Peas *
Mokum Carrots *
Garlic Scapes
Genovese Basil *

Summer rolled in last week as hot and as heavy as a Mississippi summer, and even though I'm from the south, I have to tell you a secret: it was *hot*. But our plants on the other hand were as happy as you can be about Montana's crazy heat wave. Last week they started growing faster than the thistle.

This week started off a little cooler, but not with any less enthusiasm, and as we run deep into the dead of summer, our hearts are still as rocked by this beautiful valley and all its delicious bounty we get to harvest as it was the first day we arrived. How cool is this life? The only thing that perhaps has changed is the amount of dirt under our nails from all the carrots we've been harvesting!

Our little farms got a whole lot going on right now, but by this point we're all juggling the beautiful madness like pro's (aka like real farmers) and I'm happy to say, even after our first thirteen hour day yesterday we all still love each other, a lot. The farm got 80 new little roommates last weekend and today we eagerly await 80 more! These baby chickies are all



cuddles and fluff right now, but in a short twelve weeks these birds could be the coolest (and yummiest) invite to your end of the summer BBQ. Keep posted for more information on how to get your delicious and happy free-range bird.

In other exciting farm news, we're officially and totally hip (even though, lets be serious, when were we not?) with our very own Instagram account. Follow us @ GVBfarms and tag us in all the delicious meals you make this summer with our produce. We'd love to see the things you're creating, because if I'm being honest, we love eating the food almost as much as we love to harvest it (Ok, ok, more than we like to harvest it).

This week's share is full of earth's delicious goodies and we are giddy with excitement to give them away to people like you, people who get weak at the knees by the color of farm fresh carrots. People who love and appreciate the good stuff in life like sunsets and scape pesto. And we couldn't be more grateful that you're happily supporting the work were doing. Don't ever change. Keep caring about the important stuff and the little things in life and have the greatest week ever.

So much gratitude,

Sam



PS. Here's what I think you should do with the Basil: Honey Drizzle and Basil Thin Crust Pizza. Make some homemade pizza dough; roll it our real thin and delicious like. Rub the edges of the pizza (the crust) with olive oil and shredded cheese and some rosemary or thyme. That's going to make your crust super crunchy. Then take honey and drizzle it all over the pizza, that's going to be your sauce. Then grab the scapes and the basil and chop it into smallish pieces and scatter on top of the honey. Sprinkle some sea salt and add some thickly sliced mozzarella cheese or goat cheese. Maybe even add your farm fresh pepper or anything else you're in the mood for. Then bake until gold brown! And then eat the whole thing with all your favorite people while laughing about how awesome your life is.

Enjoy your produce! Matt, Jacy, and Crew
Please be careful with and return your boxes!!!
The tops and bottoms fold and slide to lock/unlock!!!