



Red Russian Kale
Red & Green* Bibb Lettuce
Napa Cabbage*
Basil*
Fava Beans & Artichokes

Cherry Tomatoes*
Summer Squash*
Carrots*
Scallions*
Cucumber(s) *Half Shares

Hello from the farm!

Although the days are slowly getting shorter with cooler mornings, production of all our crops is shifting into high gear! The cherry tomatoes have started to crawl up the roofs of the greenhouse. The summer squash often seems to be taking over its section of the farm. The scallions, the ever-dependable kale and chard, as well as our artichokes are coming up and going out as beautifully as the sun has been rising and setting these last few days. There is such a variety of crops producing, it's hard to believe that just last week we managed to spend any time weeding the next batch of goodies headed your way.

With the breath-taking harvest and bright-pink sunsets, life on the farm at times feels like a day-dream. Each morning on my commute out to work I can't help but smile at the contours of the mountains at times in mist and clouds, sometimes catching the first rays of the morning.

I'll suggest the following recipes using your CSA box:



GVB Bean Dip Deluxe

Throw your basil and one of your squash into a food processor with half a can of white beans (navy or cannellini work well). Shred up a couple carrots, slice four or five of your cherry tomatoes (save a few to snack on), and chop up two or three scallions. Top the bean-squash-basil puree with the scallions and

shredded carrot and border the dip with the sliced tomatoes. Throw in a couple steamed (slice off the top and the bottom) artichokes either into the processor or along the side to use as a dipping utensil. If you still have some garlic or onion left over, blend that up with the beans to give it a good kick. I've also used blanched favas and roasted chiles in the dip with great success. You can use this as a spread or a dip.

Napa!

If you're looking for an easy, possibly different dinner try putting half your napa cabbage on a bed of chopped scallions and cherry tomatoes and oil/butter on a baking sheet, topped with oil/butter, salt, pepper surrounded by chopped carrots. Bake at 400 until carrots are tender. Top with some shredded basil, see what happens.

Enjoy your produce and these glorious summer days!

*Along with working at GVB, I also happen to be a micro-batch coffee roaster and roast to order. If you would like some great coffee to have with perfect Montana mornings, please feel free to contact me:

Colin Colby somacoffeeroasters@gmail.com (952)250-0320



Above is Kyle today mowing down a waist deep cover crop of forage peas and oats that will feed your winter greenhouse spinach! Be nice to be able to do this with all of our produce! And some of yesterday's cherry tomato harvest. Clockwise from top left: Galinas, Sun Gold, Black Cherry, BHN 524 (still looking for that perfect red cherry), some grape tomato, can't remember, Sun Peach and Galinas, Sun Gold, and Yellow Pear (not the tastiest, but the prettiest).

On another note, we have a CSA member who has been wild harvesting some fresh Charterelle mushrooms. Interested in some? Contact Robert Fegan: 406-581-4782



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