

# The Acorn Angle...

May 15th, 2018



**WHAT'S FRESH THIS WEEK?** Dandelion Greens, Green Onions, Nettle Greens, Radishes, Rhubarb, Herbs (chives)

Find our order link at: [www.oldoakfamilyfarm.com/direct-orders](http://www.oldoakfamilyfarm.com/direct-orders) - Additional information and prices will be detailed.

Hello!

Our first CSA boxes with our new custom share worked great last week. Hopefully everything went well for those of you who placed an order. Please let us know if you ever run into tech trouble, or have any other questions related to our custom orders.

This the first year we have started our CSA this early. For the first 7 years we started in mid June. Then for the past few years we offered a special Spring share that started mid-May. We know that these first few weeks of CSA offering is limited in variety. Please don't worry, before you know it we will have more vegetables than you can handle! AND you have 6 months to enjoy it all!

If you are looking to supplement your CSA share, try growing your own! Order some starter plants. You can use your credit to purchase edible plants. Link: <https://goo.gl/forms/pxM3kVbDuj3Dfv2V2>

Happy eating!

~Kyle, CSA Manager, 608.386.8066

## Meal ideas for the week:

Breakfast - Rhubarb muffins.

Lunch - Salad with dandelion greens, green onions, radishes.

Snack - Nettle tea.

Dinner - Chicken tacos with chunky guacamole recipe.

Dessert - Rhubarb sauce over vanilla ice cream.

Our **ONLINE ORDERING FORM** also includes flowers and meat. Your CSA credit **can not** be used to purchase these items. You can, however add on these items to your CSA box for an additional charge.

Please read our weekly **NEWSLETTERS**. This is our main means of communication with members.

Remember to bring your own **BOX or BAG** to transfer produce from our CSA tubs. Returning our CSA tubs right away helps to minimize the number of boxes we lose each year.

## RECIPE IDEAS

### Chunky Guacamole

5 **radishes**

2 **green onions**

2 fresh jalapeño chiles (optional)

1/2 cup packed fresh cilantro sprigs

4 firm-ripe California avocados

4 tablespoons fresh lime juice, or to taste

1/2 teaspoon salt

Accompaniment: tortilla chips

Cut radish into 1/4-inch dice. Cut green onion into slices, and then mince (you can use all of the white and green parts if desired). Wearing rubber gloves, seed jalapeños (if desired) and finely chop. Chop cilantro.

Halve and pit avocados. Scoop flesh into a bowl and coarsely mash with back of a fork. Stir in radish, onion, chiles, cilantro, lime juice, and salt.

Serve guacamole with tortilla chips.

### Strawberry Rhubarb Applesauce

2 apples, peeled

1 cup chopped **rhubarb**

1/2 cup sliced strawberries

1/4 cup sugar

1/4 cup orange juice

1 tsp. Orange zest, if desired

Core and chop apples. In a saucepan over medium heat, place apples with 1 Tbsp. Water. Cook apples about 5 minutes, stirring often, until apples soften slightly. Add remaining ingredients then turn heat up slightly to bring to a boil. Once boiling, reduce heat and continue to cook, stirring often, for 10 minutes or until apples and rhubarb are soft. More water or sugar can be added to taste. Cooled applesauce can be pureed in a blender or food processor if a smoother consistency is desired.