



MYSTERY THURSDAY

PICCINO
June 12, 2008

Andy's notes:

Yukon Gold Potatoes
Little Gem Lettuces
Genovese Basil
Gallegan Kale (smooth leaf: looks like collards)
Turnips: white Tokyo Medium with greens
Winter Savory
Erbette Chard
Cauliflower (eat the greens too!)
Cilantro
Baby Carrots Parisian Round
English Peas (shell these, eat them soon for maximum sweetness)
Baby Spinach

Upcoming Mystery Nights: Preorder if you like.

6/26 Greens
7/10 Incanto
7/25 Globe
8/7 Pizzetta 211

Recipes A-Z on our website: Mariquita.com

Julia's notes on today's box: The collard-looking greens are really Gallegan Smooth-Leaf Kale: you can cook them like any kale. Basil: so many theories on how to store it: best to make pesto and eat it. You can keep the basil in a 'warmer' part of your fridge such as the door or a special produce drawer: if it gets too cold it will turn all black. Eat the turnip greens! Cook them within 2 days for best results. If you cook up the cauliflower in the first few days you'll be surprised at how sweet it is! The potatoes are new potatoes: they aren't 'cured' so store them in the fridge and eat them within a week.

The **potatoes** in your box are new potatoes. They are Yukon Gold harvested from under green plants. The good news about new potatoes is that they are lush and moist. The problem with new potatoes is that they have not fully cured so they don't last long on storage. But who's storing them?

The smooth-leaved **Kale** we harvested for you is a Gallegan variety from the northeast corner of Spain on the Atlantic coast where the people are of Celtic extraction.

The little round **carrots** are supposed to be that way. They're a Parisian carrot that grows quickly. Because they don't grow long and pointed these carrots are especially adapted to heavy clay soils. I don't have clay soils but I appreciate the speed of this variety and I'm always experimenting with new varieties.

It finally warmed up, so Basil is here at last, and the tomatoes are growing quickly. Several waves of cucumbers are in the ground and sending out runners. The last of the winter squash have been planted. On a farm you know it finally summer when you start planning for winter. -andy

Savory was a great favorite of the Romans, who included it in a vinegar-based sauce used with fish and meat dishes. The herb is now widely used in Central Europe where it seasons bean, pea, lentil and sausage dishes. It also works well with tomatoes, eggs, and cheese recipes. Savory has some of the same properties as thyme and rosemary, you could try to substitute it for either thyme or rosemary. Your bunch should last at least a couple of weeks in your crisper drawer in a bag.