

Greetings from Happy Hollow Creamery!

Blue sky was a welcome treat this evening after another rainy day. I noticed the air was pleasantly cool as well when I went out to check the animals after supper. Our 56 milking ewes are grazing tall first growth pasture just east of our house this week. They are picking out dandelion leaves, clover and trefoil, before starting on the less palatable timothy, quack and orchard grass. Next week they will start on second growth pasture where the grass is more tender, having been mown down by the beef cows a month ago. This evening the cows were resting on a dry hilltop after a soggy day. No flies bothered them in the cool air.



We are half way through our cheese making season here at Happy Hollow Creamery. Our first batch of goat cheese was in mid March. At the end of April we began milking the ewes and making sheep milk cheese. Since then we have made 18 batches of Happy Hollow sheep milk cheese and 28 batches of Sassy Nanny goat milk cheese. The ewes' milk is increasing in fat (more than 6%) and decreasing in quantity (2.5 lbs. per ewe per day down from 4 lbs. in May) as it does every year at this time. By September 15 the ewes will be ready to dry up until next spring. The Rusch family at Superior Twin Oaks will continue to sell us their high quality goat milk through September as well.



In between batches of cheese, going to the Duluth and Bayfield farmers markets, and rainstorms, we try to get some hay baled. We managed to get some round bales wrapped last week, but there is still a long way to go to get enough hay to last the winter.

If you are getting cheese this week with your plus share, please enjoy our Happy Hollow Dandelion Addiction sheep milk brie. This cheese is named for the fact that sheep love to eat dandelions. It is a bloomy-rind or white mold-ripened cheese. As most people know the mold is an integral part of the flavor and texture of the cheese and should always be eaten with the crust on, just like bread. The white mold gives the cheese earthy and mushroom flavors. Let the cheese warm to room temperature before serving for best flavor. It goes well with fruit—perhaps fresh strawberries and a drop of honey.

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In addition you may get a tub of Sassy Nanny Lake Effect chevre. This cheese is our most popular, because it is mild, delicious and versatile. Enjoy it in salads, wraps, or in your soup. Eat it on toast with jam or hot pepper jelly. This cheese should be eaten within a few weeks, but also freezes very well for later use.

However you try them, we hope you enjoy our cheeses as much as we do. Thanks for supporting the Lake Superior CSA and have a pleasant summer!

Take care!

Fred Faye



Recipe Challenge



Garlic Scapes are finally here! What are you doing with yours?

Post your favorite recipe on the Lake Superior CSA Facebook page.

Here are a few fun ideas to inspire you!

1. Scape Pesto
2. Scape Hummus
3. Scape Compound Butter
4. Scape Soup
5. Raw Scapes

WHAT'S IN THE BOX?

VEGGIE BOXES

~ **Great Oak Farm** ~

Chard, Cucumbers, Strawberries

~ **River Road Farm** ~

Salad Mix, Garlic Scapes

~ **Yoman Farm** ~

Cilantro, Radishes, Zucchini

MINI VEGGIE

~ **Great Oak Farm** ~

Cucumbers, Strawberries

~ **River Road Farm** ~

Salad Mix

~ **Yoman Farm** ~

Cilantro, Radishes

MEAT BOXES

~ **Hidden Vue Farm** ~

Ground Beef, Beef Steak

~ **Maple Hill Farm** ~

Assorted Pork

MINI MEAT BOXES

~ **Hidden Vue Farm** ~

Ground Beef, Beef Steak

~ **Maple Hill Farm** ~

Assorted Pork

PLUS ITEM

~ **Spirit Creek Farm** ~

Dilly Beans

~ **Happy Hollow Creamery** ~

Cheese

July 4th + 5th, 2018

How To Store Your Veggies

Chard: Keep dry, unwashed greens in a sealed plastic bag in the refrigerator up to 2 weeks. Will wilt quickly when exposed to air.

Cilantro: For short-term storage, stand upright in a container with an inch of water. Then cover the herbs loosely with plastic bag and refrigerate for up to 2 weeks.

Radish: Remove radish leaves if they are still attached. Store the unwashed greens in a loosely wrapped plastic bag in the crisper bin of your refrigerator and use ASAP. Store radish roots dry and unwashed in a plastic bag in the refrigerator for 1 week.

Garlic Scapes: Store unwashed in a loosely wrapped plastic bag in the refrigerator for up to 2 weeks.

Cucumber: Put in a sealed plastic bag in crisper drawer of the refrigerator for up to a week.

Zucchini: Store unwashed in a perforated plastic bag in the vegetable bin. In the refrigerator they keep for about a week and a half.

Salad Mix: Keep in plastic bag with a dry paper towel in the bag, and place the package in the vegetable crisper bin.

Strawberries: Berries can be kept in the plastic shell in your fridge, where they will keep for up to 5 days. Do not wash until you eat them. Strawberries taste best at room temperature.

Recipe on the next page!

SNEAK PEEK AT NEXT WEEK

July 11th 2018

VEGGIE BOXES

~ **Great Oak Farm** ~

Broccoli, Collard Greens, Cucumbers

~ **River Road Farm** ~

Garlic Scapes

~ **Yoman Farm** ~

Zucchini, Mint

~ **Twisting Twig Gardens** ~

MINI VEGGIE

~ **Great Oak Farm** ~

Broccoli, Collard Greens, Cucumbers

~ **Yoman Farm** ~

Zucchini

~ **Twisting Twig Gardens** ~

Head Lettuce

MEAT BOXES

~ **Heritage Acres** ~

Chicken

~ **Hidden Vue Farm** ~

Assorted Beef

~ **Maple Hill Farm** ~

Assorted Pork

~ **Bodin's Fishery** ~

Whitefish, Lake Trout

MINI MEAT BOXES

~ **Hidden Vue Farm** ~

Assorted Beef, Beef Steak

~ **Maple Hill Farm** ~

Assorted Pork

~ **Bodin's Fishery** ~

Whitefish

PLUS ITEM

~ **Spirit Creek Farm** ~

Dilly Beans

~ **Happy Hollow Creamery** ~

Cheese

Classic Garlic Scape Pesto

Ingredients: Garlic Scapes, Pine Nuts (Sunflower Seeds are a tasty cheap alternative), Parmesan, Lemon Juice, Salt and Pepper

This recipe can be modified by using half garlic scapes and half herbs, such as basil.

Step 1: Prep the parmesan by grating it finely and coarsely chop the scapes.

Step 2: In a small, dry pan set over very low heat, lightly toast the pine nuts, stirring or tossing occasionally until just beginning to brown, about 2-3 minutes. Remove from the heat and let cool for a few minutes.

Step 3: Combine the scapes, pine nuts, lemon juice and zest, salt, and pepper in the bowl of a food processor fitted with the blade attachment. Pulse about 20 times, until fairly well combined.

Step 4: Pour in the olive oil slowly while the motor is running. When the oil is incorporated, transfer the pesto to a bowl and stir in the grated cheese. If you plan to freeze the pesto, wait to add the cheese until after you've defrosted it.



As usual, check out the **Cookery Maven** blog on our website for more amazingly delicious recipes from Mary Dougherty!