



This Week's Share:

- Peas
- Herbs
- Scarlet Turnips
- Salad Mix
- Swiss Chard
- Beets
- D'avignon Radish
- Fresh Garlic
- Summer Squash
- Scallions
- Hakurei or Kohlrabi

Cooking Series with Chef Eve Returns!!!

Chef (and faithful CSA member) Eve Formisano Ornstedt will return this summer to offer a unique series of cooking demonstrations which have been developed to help people utilize the awesome variety of fruits and vegetables available from the farm. This will be Eve's third season doing cooking classes at the farm and we are thrilled to have her back. Her cooking classes are always full of handy hints and some of the most delicious samples available anywhere. When weather permits, demonstrations will take place outdoors.

All workshops are \$25 per adult and \$10 for children (ages 8 and older only please). If you are interested in participating, please go to our website to print up a sign-up form and mail it to us or bring it to the next veggie pick-up. This year, participants at workshops will need to pre-register and pre-pay for all workshops. The first workshop of the season will be:

Friday Night Lites! Friday, July 20, 6:00-8:00pm

Class celebrates the Erik & Trish's produce through simple, flavorful dishes that are perfect for a light summer meal enjoyed with a bottle of wine, bread and cheese.

We hope to see you there! For a complete listing of workshops offered this season, check us out at www.LedgeEndsProduce.com.

Coming Soon:

- Eggplant
- Fennel
- Tomatoes

Scenes from the Farm



Raspberries ready to ripen (left) as the garlic crop glistens in the summer sun (right).



This Week's Weather Notes:

Hot, Hot, Hot!!