

## Lucky 13

Good day! Well, today marks the completion of our first 13 weeks (or a quarter of the season). I have to say I've been pleased with the diversity of produce and production in the field during the first season of Sol Harvest Farm (a few exceptions here and there, of course).

By my unofficial count we've had almost 30 different fruits, vegetables and herbs so far. And eggplants, watermelons, string beans and some other goodies are around the corner.

If you've been meaning to sign up your neighbor or friend to our CSA now is the time. We still have room for a handful of members to join. The only advertising we have is word of mouth, so please say something nice!

I plan on growing full time through November. And I would like to keep some CSA members through the winter months. Not sure how much food will be coming out of the field in January and February, but we can discuss the winter CSA in the fall.

On the horizon for the farm we're going to move our volunteer day to Saturday morning. Look for that to happen some time in August. And as the field really starts to take shape, we'll be having more special events, a harvest festival, tours for school groups and much more in the coming months!

Cheers,

Farmer Ric

**Let's keep this going! Renew your CSA membership for another 13 weeks!**

Many of you are up for renewal for your CSA membership and we definitely want you back for another 13 weeks! We hope you are enjoying the fruits, vegetables, herbs, and flowers as much as we enjoy providing them to you. You can double-check your end date with Aimee or Ric at the Farm Stand.

Renewing with Sol Harvest Farm is easy:

1. Let Aimee or Ric know that you'll be renewing – tell us in person, send an email or give Ric a call at 306-1998
2. Bring a check for \$350 to the next pick up date or mail it to:

Sol Harvest Farm  
315 Pueblo Solano Rd.  
Los Ranchos, NM 87107

Thank you for your continued support!

### Creamy Leek, Potato, and Sour Cream Chive Soup

- 3 T. butter
- 2-3 Leeks, thinly sliced (white and pale green parts only)
- 1 t. dried tarragon
- 1 lb. Yukon Gold Potatoes, peeled, sliced thin
- 4 c. chicken stock
- ½ to 1 c. sour cream
- 4 T. chopped fresh chives, divided

Melt butter, add leeks and tarragon; cover and cook slowly, 15-20 minutes. Add potatoes and stock; bring to simmer, cover, and cook until tender, 10-15 minutes. Puree mixture. Return puree to pot; stir in sour cream and 2 T. chives. Add salt and pepper to taste. Sprinkle each serving with additional chives. Makes 6 servings.

### In the box this week

- Cucumbers
- Carrots
- Yukon Gold Potatoes
- Rainbow Chard
- Sweet Corn
- Leeks
- Summer Squash or Kale