



# Lettuce Patch Gardens, Inc.

Sustainably grown artisan vegetables

Colorado Springs, CO

[www.lettucepatchgardens.com](http://www.lettucepatchgardens.com)

Week 13

May 29, 2007

## This Week in the Gardens

Finally! Spring is here! Or so we thought, until we had the earliest-season hail storm we can remember. The past week's weather has been a roller-coaster ride with excessive rain, cold weather (it got down near-freezing one night) and wind.

Unfortunately, due to the hail some of the more brittle or delicate plants suffered. There will be no Swiss Chard for several weeks and the Bok Choy that was coming along nicely has suffered a setback as well. You will see some hail damage on a few items this week—namely the scallions and chives. This is cosmetic, and should not affect the flavor or quality.

Thanks to all the moisture, we have a bumper crop of weeds in the gardens. So, we've been busy this week doing a lot of weeding!



**Hail in the garden**

### Potato Wedges With Oregano-Garlic Butter

3 large baking potatoes  
3 tbsp. olive oil  
5 tbsp. butter  
2 garlic cloves, minced  
2 tsp. fresh oregano, chopped  
salt and pepper

Cook potatoes in boiling water for 20 minutes. Cool and drain.

rush potatoes with olive oil. Set aside and make the butter by melting in a pan over low heat. When the butter foams, add garlic and oregano. Cook uncovered for 5 minutes. Remove from heat and pour butter over the potato slices. Season with salt and pepper.

NOTE: I scrub potatoes and leave the skin on, but you can remove skins.

### This Week's Share

- Salad Mix
- Radishes
- Scallions
- Parsley
- Arugula
- Chives
- Fresh oregano
- Green Garlic

Food that's 1500 miles fresher





## Green Garlic Soup

1 pound green garlic (about 8 to 10 plants)  
1/2 pound new (red or yellow) potatoes  
2 medium onions  
1/4 pound unsalted butter  
Salt  
2 quarts chicken or vegetable stock, preferably homemade

Cut the garlic into thin rounds or half-circles. (Unless very tough, the lower foot or so of the stem and leaves are fine to use). Peel the potatoes and cut into 1/2-inch cubes. Peel and chop the onions into small dice. Melt the butter in a heavy-bottomed pot, add the onions, and cook slowly until translucent and tender. Salt, and add the garlic and potatoes. Cook these together for 5 minutes, then pour in the stock and bring to a boil. Lower the heat to a simmer and cook the soup until the potatoes are tender. Check the seasoning. This soup can be served rustic and chunky, or puréed.

from [Chez Panisse Vegetables](#)

[Get more recipes like this at Lettuce Patch Gardens-Sustainably grown artisan vegetables in Colorado Springs, CO](#)

### Words of Wisdom

The purpose of life, then, is not the gratifying of appetites nor any selfish desires, but it is that the entity, the soul, may make the earth where the entity finds it consciousness, a better place in which to live. ~ Edgar Cayce

## Lemon Oregano Chicken

2 cloves garlic finely chopped  
1/3 cup oil  
1 tablespoon grated lemon zest  
2 tablespoons fresh lemon juice  
1/4 cup fresh chopped oregano  
1 tablespoon chopped flat-leaf parsley  
1/4 tsp. salt  
1/4 tsp. black pepper  
1/2 dry white wine, (can substitute water)  
2 pounds skinless, boneless chicken breast



Combine garlic, oil, zest and juice, oregano, parsley, salt, pepper and wine or water in a 13x9x2 baking dish. Place chicken in pan. Turn to coat several times, cover and refrigerate for at least 1 hour.

Remove from marinade, and grill or broil about 4 inches from the heat. Turn frequently until cooked through and no longer pink. Serves 4-6.

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## Non-Share Items for Sale:

Item	Price	Amount	Total
Gourmet Soap Bar, unscented	\$3.00		\$
Lip Balm, unscented	\$1.25		\$
Luffa Sponge	\$4.25		\$
		TOTAL	\$

Please make checks payable to: Lettuce Patch Gardens.

You can also order items online at:

[http://www.lettucepatchgardens.com/colorado\\_springs\\_csa\\_non\\_share\\_items.htm](http://www.lettucepatchgardens.com/colorado_springs_csa_non_share_items.htm)