

4<sup>th</sup> Apr. 12

**No wonder farmers talk about the weather all the time** when it so unpredictable and so unseasonal. Last week and the week before I would have been talking about the warm weather making everything bolt ...and it has. This week it's about shivering and not being able to pick spinach that is wind blasted.

Billy has come to practise his vintage ploughing in the **tattie** patch and the seed has chitted nicely in the warm, so **tattie** planting next week

We wave goodbye to our early Wwoofer Richard, who is off to start a job as beekeeper in Yorkshire. The Independent headline about more research into neonicotinoid pesticides and the death of bee colonies was much debated. (<http://www.independent.co.uk/environment/nature/new-pesticides-linked-to-bee-population-collapse-7601198.html>)



God or Gaia does move in mysterious ways but it seems pretty obvious that Man is the culprit in what is happening to bees as it is all over "the developed world". Richard says beekeepers think that inbreeding, sugar feeding, humans bee transporting spreading disease and lack of biodiversity/monocropping has progressively weakened bee immune systems. If someone tells me again that Organic agriculture is too expensive I might spit.. for life on Earth, bees are beyond price.

Oh and coincidentally Mr Hedderwick turned up with a new batch of honey which naturally is more heathery than the last earlier more rapey batch, with his bees up on Lammermuir last autumn.

This cold patch might help the **rhubarb** which has been a bit slow. For new customers: we treat **rhubarb** as a vegetable and it will appear in your Box, for some this week with **apple** as its definitely Crumble rather than Fool weather. So if you don't like it or have a large triffid clump in your garden and don't want any please let us know.



For this season, until November at least, we are bringing up Organic **Tomatoes** from The Tomato Stall on the Isle of Wight [www.thetomatostall.co.uk](http://www.thetomatostall.co.uk), we are very pleased as they are delicious. They will start to appear in your boxes from next week, and will also be available as an extra. We will also sell them at Edinburgh and Haddington Farmers' Markets as Jim Craig from the Clyde valley has retired.



What's in the Boxes? You've been having **all purpose tatties**. Next week will be **roasters**. You've been having lots of Green leafy stuff, sometimes with sprouty tops. **Kale** and **turnips** and other **brassica** all sprout in the Spring and then flower but the new shoots are sweet and quite like **purple sprouting**

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**broccoli** (which is bred to do that) so we think they are good and put them in at reasonable value. There has been a **cauliflower** glut as the heat brought too many on at once so they have also been quite good value in the Box. This week the **purple sprouting broccoli** is sweetly pungent. The heat has brought out the hydrogen sulphur present in all **brassicas**, (just remember its good for you and necessary)so it has a much stronger **brassica** odour than usual.. the sweet edge indicates freshness rather than age..... PSB recipe below - Something a little different but not too outré

**Blood Oranges** which lots of you have enjoyed as extras are coming to an end so we've put them in as a final fling to partner **beetroot** in a good warm or cold salad, or your big bulbs of **fennel** which has a short season now in Spain and Italy or indeed with **ginger** with your **rhubarb**.

**Wild Garlic** will appear for the last time next week, maybe in a big enough handful for you to make some pesto, and lovely fresh coloured chard

Your salad leaf this week is **purslane** which we have mentioned before and is on a last cut to make way for summer crop. Suddenly the Vitamin C might be appropriate!

Happy Easter from all of us.

PS Happy Hens still available to good homes – ask if you're interested!

Do you like to get an email in your inbox or should we start a Blog or just direct you to the website? This personally addressed version seems a more direct interface to us.

#### CURRENT OFFERS:

5k Carrots £5.00

5k Blood or Navelina Oranges £9.00

350g Mushrooms £2.50

330ml Apple Juice 1 bottle for £1.00 or 3 bottles for £2.50

Pullet Eggs, £1.20 ½ doz, £5 tray of 30

#### **Yotam Ottolenghi's Char-grilled sprouting broccoli with sweet tahini (V)**

**Taken from:** <http://www.guardian.co.uk/lifeandstyle/2012/feb/03/grilled-broccoli-fishball-soup-recipes>

This salad is loved even by those who claim not to like tahini. Serves four.

550g purple-sprouting broccoli  
1 tbsp olive oil  
Salt and black pepper  
40g tahini paste  
1½ tsp honey  
2 tsp lemon juice  
1 small garlic clove, peeled and crushed  
1 tsp each black and white sesame seeds, toasted (or just 2 tsp white)

Trim any big leaves off the broccoli and cut off the woody base of the stems. Blanch for three minutes in boiling, salted water until al dente, refresh, drain and leave to dry.

Toss the broccoli in the oil, a teaspoon of salt and a large pinch of pepper, then cook on a very hot ridged griddle pan for two minutes on each side, until slightly charred and smoky. Set aside to cool.

Whisk the tahini, honey, lemon juice, garlic and a pinch of salt, and slowly start to add water half a tablespoon at a time. At first, the sauce will look as if it has split, but it will soon come back together. Add just enough water to make the sauce the consistency of honey – around three tablespoons in total. Arrange the broccoli on a platter, drizzle with sauce and scatter with sesame seeds. Serve at room temperature.

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