



DRIFT HILLS FARM

This Week's Farm News

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French Breakfast Radishes

This Weeks Share

- Radishes
- Stir Fry Mix
- Mesclun Salad Mix
- Shallots
- Wild Leeks/Ramps
- And maybe some surprises...



Our week on the farm has been glorious and a much needed reprieve from the long winter cold. I love this time of year, when the earth begins waking up, the birds are singing, the plants are growing and abundance is just around the corner. This week we have been weeding, transplanting, watering, starting new seeds and fixing up our living quarters.

We are really starting to see things take off in the gardens. We have a delicious stir fry mix full of various mustard greens, salad mix, radishes, shallots and some wild onions and Leeks aka Ramps. This is only the beginning of a wonderful season of feasting. We look forward to sharing our harvest with you.

To your health!
Cameron, Sam and Walela



Mesclun Mix

Recipes for the Week

Wild Leek and Olive Tapenade

- 1 Bunch Wild Leeks
- 1 Cup Black Olives (I like kalamata)
- 1 Can Sardines or Anchovies
- Juice from 1/2 a Lemon
- 1/4-1/2 Cup Extra Virgin Olive Oil
- Salt to Taste

Mince Leeks, Olives and Sardines/Anchovies (I do this by hand but you could use a food processor). You want a fine consistency but not liquid. Stir in Lemon Juice and Olive Oil, then salt to taste. We eat this on a really nice sourdough bread but you could use crackers or cut up veggie sticks.



Wild Leeks/Ramps

You can make this recipe fish free by adding capers instead of the sardines/anchovies. This is a really easy recipe to experiment with. Add other wild greens, or different olives, orange juice instead of lemon, whatever your little heart desires. This is a great appetizer but we like to eat it for a light lunch and it is a really delicious way to get fish into our diets.



Little babies growing strong

Wild Leek Herb Salt

- 1 Bunch Wild Leeks
- 4 oz (give or take) of nice sea salt or kosher salt

Mince Leeks finely, again you could use a food processor but I do it all by hand. Place in a bowl and stir in the salt. Press this mixture down into a glass jar or small crock. This herb salt, if kept refrigerated will last for years. As it sits in the fridge, the leeks will wilt down making it a great finishing salt. I use this for cooking or sprinkle it on bread with butter. It is really flavorful. You can do this with any herb.



Herb Salts

Know Your Farmer

Each week we are going to share a little about ourselves with you so that you can get to know us a little better.

The first thing you should know about us is that we are VERY passionate people and we get into all kinds of stuff. We like to call ourselves "Multi-passionate Entrepreneurs" We have been business owners since we were children. As kids, Sam had his lawn mowing service and Cameron had her mobile convenient store known as Jr. QT where she resold candy and soda at an exorbitant price. Well nothing much has changed (except you won't find us selling \$5 candy bars). The farm and CSA are our main business but there is also Sam's Permaculture



We have many varieties of onions

Design business and now we have added ANOTHER business to the family. We just launched our new wild-crafted and homegrown herbal medicine business **Redbird Medicinals**.

Cameron harvests and makes all of the products which can be found in our web store. There is no lack of dreams between the two of us and this new endeavor is just the beginning of a whole new thread in the web of our lives. Visit our webshop at www.cherokeequen.love/redbirdmedicinals.

CSA Pickup Locations/Times

- Cleveland-Shaker Square
8am-12pm Saturdays
- Wooster-Local Roots
4:30-6pm Mondays
- Canton-The Barrel Room
4:30-6pm Tuesdays