

Bit like Buses really.... Two notes in three weeks after a long drought...

This one is spurred by some strange things in your Boxes, teenage hens and British Tomato Week.

We are big on alliums this week and last. Even we need to get the last of our **leeks** out to reuse the patch and they never did get very big.. Nice and leekey though! As is the strange wild stem known confusingly as **three cornered leek** or **three cornered garlic**, probably because its threecornered leaf makes it neither flat nor round leaved! And there are **chives**.. you can eat them or let them flower in a vase.... Which we can't do or we won't get more....

Some of you have **rhubarb** and its second or third cousin some **rhubarb/brightlights chard**: -they share oxalic acid and strong colour. The web is now awash with recherché **rhubarb** recipes both sweet and savoury so we offer instead a Scottish/Burmese collaboration for seriously powerful rhubarb pickle.



Rhubarb Pickle – from Sam's Burmese Granny

1lb rhubarb cut to 1" lengths
12 cloves garlic
2tbsps chopped fresh ginger
2 tbsps cumin powder
2 tbsps sugar
1tbsp tumeric
1 tbsp black mustard
1 cup rapeseed oil
Half cup salt. (this may be too much)

When oil is very hot in the pan add garlic ginger and mustard, shoogle put on a lid and then remove from heat. Then add salt and sugar and cumin and tumeric. When cooling add rhubarb
Jar when cold.



Red Ramiro peppers from a British Grower start their long and enthusiastically received season and some of you have lush stirfry bags full of **Oriental Greens**.

This week it is **British Tomato Week**, to signify the start of the season . We had various plans but instead intend to put some rather ripe tomatoes in your Boxes as a bonus, sent up By Kelly from the Isle of Wight because they have a minor glut and we are happy to help out. Whether they need cooking or not will be a matter of personal taste...They are rich and flavoursome.

Potatoes also might need some explanation.

They are washed **Maris Peer** and have lots of surface skin blemishes but are a decent size. This is because they come from a local supermarket packer who has rejected them and will penalize the grower for the outtakes if they do not find a market. We decided you would trade size for perfection for a change (!) Let us know if you find them not good enough.

Young hens now in regular lay means disproportionate numbers of medium eggs, so some of you who were expecting large, will get medium plus extra.

This Saturday we are at both Haddington and Edinburgh Farmers' Market.

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