

Summer is on everyone's minds this time of year as the weather ping pongs back and forth between sunny, warm days and cooler rainy ones. We can see the oncoming season in our burgeoning, blossoming gardens as the first crops are harvested and savored. Rhubarb and asparagus, featured tonight in our last meal of the school year, are among the front runners that shout "spring is here and summer on the way!"

Along with the weather, change is coming to the Evening Meals. Sadly, tonight is Kim Bast's last stint as co-chef with Jean Perry. For 4 ½ years, she has brought her uncommon passion and inspiration to these meals, both in planning and preparation, that has made them one of our island's legendary successes. We will truly miss her can-do attitude, her grace under pressure, her knife skills, her cheery face, her uncommon bright, supportive energy in the kitchen. Thanks, Kim, for all the gifts you have given the Locavores over the years and your continued devotion to your community. We look forward to seeing your face on the other side of the counter at future Evening Meals!

Thanks as always to all of our generous and committed volunteers and purveyors!

Provisioning

Lopez School Garden	greens
Horse Drawn Farm	arugula, radishes
Lopez Harvest	lettuce
Windy Bottom Farm	garlic scapes, potatoes, frozen strawberries
David Bill & Faith Van de Putte	rhubarb
Jean Perry & family	sorrel, potatoes, mints, lemon balm, greens

Trying to promote local and seasonal, the menu for our Summer meal is always the most difficult to plan. We are caught between the last of our preserved food from previous year's gardens and the not-quite-readiness of the new crops. Here frozen strawberries add to the mix of local fresh herbs, greens, garlic scapes and rhubarb.

Sorrel, Sweet Pea, & Potato Soup

Serves 4-6

2 medium onions, diced 1-2 potatoes, cut into chunks 1 bag frozen peas or 2 cups fresh peas 1 Tbs minced garlic Salt & pepper to taste	2 cups fresh sorrel, roughly chopped Other greens as desired, roughly chopped (e.g. bok choy, kale, chard, collards, spinach, mustard, lettuce)
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1. Saute onions briefly in a small amount of olive oil.
2. Add potatoes and garlic with water to cover, and cook over medium heat until tender.
3. Add peas & greens and warm to desired temperature.
4. Puree all or part of the soup and add water to thin if needed. Season with salt & pepper.
5. Serve immediately to retain the vibrant green color. Soup can also be eaten at room temperature or chilled.
6. To hold soup, puree without the peas and greens (especially sorrel) and puree & add just before serving.

Chilled Rice Noodles with Asparagus & Spring Vegetables

Serves 4-6

One 8oz package rice noodles 1 pound asparagus Selection of other vegetables: peas, bell peppers, green onions, carrots, radishes	<u>Dressing:</u> ½ cup tamari or shoyu ¼ cup rice wine vinegar ¼ cup toasted sesame oil Minced or pressed garlic or garlic scapes Salt, pepper, & sugar to taste
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1. Soak rice noodles in warm water until softened. Rinse well in cold water and drain
2. Blanch or briefly roast asparagus coated in a little olive oil for 15 minutes or leave uncooked.
3. Slice all vegetables into small or evenly sized pieces.
4. Whisk all dressing ingredients & season to taste. Hot chili oil could also be added.
5. Gently toss noodles with vegetables and dressing & serve.

Rhubarb Strawberry Mint Tart

10" tart pan or 7" x 11" baking dish

<u>Crust:</u> 6 Tbs cold butter, cut into small pieces 1 cup whole wheat pastry flour 1 Tbs sugar ¼ tsp salt	<u>Filling:</u> 2 cups rhubarb, thinly sliced ½ cup – 1 cup strawberries, halved or sliced ½ cup sugar or to taste 1/3 cup cornstarch 1 Tbs fresh mint, minced
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1. To make the crust: mix flour, salt, & sugar. Cut butter into flour mixture with a pastry cutter or a food processor. Press into pan, forming 1" sides and bake at 350° for 10-12 minutes until golden brown and firm. Let cool.
2. In a saucepan, combine rhubarb, sugar, & cornstarch. Cook on low until sauce begins to thicken.
3. Add strawberries & mint and continue to cook for a few minutes. Remove from heat.
4. Pour into cooled crust and spread evenly. Chill until served.