

CYCLIE FARM

2017 FARM STAND FAMILY NEWSLETTER

April 22, 2017

Greetings Farm Friends,

Oh, what a happy, happy Earth Day! The grass is greening and growing, the pear trees are spectacular, dandelions too, peas are popping up, rain coats are drippy by the back door, bumble bees are out, and we've been enjoying the hooting of a great horned owl out our window in the early evenings.

On the farm this week, we planted out 7 more apple trees in the orchard. We also ordered root stock to try our hand at grafting some local trees; these are planted in a special nursery bed where we can keep an eye on them, make sure they get the water they need (lots) and are protected from the deer (lots). The apples we grafted are from trees from the hills and a couple neighborhood trees (verified excellent cider apples, Betty's apples).



We're off the wall excited about propagating these local trees, getting more fruit trees planted in the valley, and dreaming of cider and apple pie. Jeremy dashed over to Montana for a quick couple of days to pick up our seed potatoes and visit with his grandparents. While he was gone, I tried to manage his jobs *and* my jobs, which pretty much made my head explode. This place is a circus and Jeremy is decidedly WAY better at juggling than I am. For potatoes, this year we're planting favorites: Dark Red Norland, and Yukon Gold, French Fingerlings, and Purple Vikings. Our rhubarb rows have expanded considerably after planting out 29 more plants – 65 total plants! At this point, we should also probably consider changing our farm name to Rhubarb Acres. We're ready to get the next batch of transplants - scallions, napa cabbage, lettuces, and kales - out into the field, once we get beds are ready for them.



Jeremy found a *huge* jumping spider earlier this week – well, ok it was small, but it was the biggest one we've seen yet. This prompted an evening spent thick in the interwebs of jumping spiders. There are over 5000 species of jumping spiders, they are the largest family of spiders. They have exceptional vision and can build mental maps – they hang out, study their environment, make intricate maps of their surroundings in their heads, in order to navigate and find prey. Before they jump, they attach a bit of silk as a back-up in case they don't make their aim. They generally make it though, they're pretty dang accurate. And some jumping spiders even kiss: as part of their mating, they interlock mouth parts. Needless to say, we're pretty thrilled to have her on the farm.

This Saturday, at the farmstand, we'll have scallions, Asian greens, lettuce mix, arugula, spinach, spring turnips, radishes, and fresh herbs – parsley, cilantro, tarragon, chives. Garlic powder and eggs too. Hiphiphoo-ray for this amazing planet; for good food, healthy soils, and jumping spiders!

With gratitude and awe,
Trish (and Jeremy too)



EXTRA-FLAKYSCALLION PANCAKES

These are a flavorful snack, appetizer or light lunch, flaky and delicious. Our suggestion: pair a plate of scallion pancakes with a fresh salad made from mixed Asian Greens w/ sesame dressing. This recipe is modified from SeriousEats.com.

For the pancakes:

2 cups all-purpose flour, plus extra for dusting work surface

1 cup boiling water

Up to 1/4 cup toasted sesame seed oil

1 bunch thinly sliced scallions

For the dipping sauce:

2 tablespoons soy sauce

2 tablespoons rice wine vinegar

1 tablespoon finely sliced scallion greens

1/2 teaspoon grated fresh ginger

2 tsp Mirin sauce (sugar, agave, something a little sweet)

Pour boiling water into flour and knead on a floured work surface until it is a smooth ball, about 3-5 minutes. Transfer to a bowl, cover with a damp towel or plastic wrap, and allow to rest for 30 minutes at room temperature, or up to overnight in the fridge.

Divide dough into four even pieces and roll each into a smooth ball. Working one ball at a time, roll out into a disk roughly 8-inches in diameter on a lightly floured surface. Using a pastry brush, paint a very thin layer of sesame oil over the top of the disk. Roll disk up like a jelly roll, then twist roll into a tight spiral, tucking the end underneath. Flatten gently with your hand, then re-roll into an 8-inch disk. Paint with another layer of sesame oil, sprinkle with 1/2 cup scallions, and roll up like a jelly roll again. Twist into a spiral, flatten gently, and re-roll into a 7-inch disk. Repeat these steps with remaining dough. All this may seem silly, but do it: this is what makes these so flaky and amazing.

Combine all the sauce ingredients and set aside at room temperature.

Heat oil in an 8-inch nonstick or cast-iron over medium-high heat until shimmering and carefully slip pancake into the hot oil. Cook, shaking the pan gently until first side is an even golden brown, about 2 minutes. Carefully flip with a spatula or tongs (be careful not to splash the oil), and continue to cook, shaking pan gently, until second side is even golden brown, about 2 minutes longer. Transfer to a paper towel-lined plate to drain. Season with salt, cut into 6 wedges. Serve immediately with sauce for dipping.