



Jeremy Smith and Trish Jenkins
287 Evans Lane, Spearfish, SD 57783
605-559-FARM (3276)
cyclefarmer@gmail.com
www.cyclefarm.net

Cycle Farm CSA Newsletter

Week 10 - August 20, 2015

This week's share

- 1 head garlic (Spanish Roja)
- lettuce (½ lb Florence and Mascara)
- 1 bunch kale (1 lb, Red Russian and White Russian)
- 1 bunch mustard greens (1/2 lb Red Giant, Green Wave, Golden Frill)
- 3 summer squash (Mutabile, Costata Romanesco)
- 4 Yellow Crookneck
- 1 bunch scallions (Evergreen Hardy Bunching)
- green beans (11 oz Provider)
- basil (2 oz Genovese)
- 3 cucumber (Shintokiwa)



removing the roof, 96 degrees

Greetings CSA members,

Introducing: *Purple Viking Potatoes*, possibly the world's most retro-vogue potato: purple with splashes of pink, reminiscent of 80's hypercolor fashion rage, bright white and creamy inside. Devine for baking or mashing or eating however. These should keep well in a dark, cool, dry spot, that is if you don't inhale them immediately in potato salad and fritters.

This has been a big week on the the farm. Last weekend, Jeremy and Dave ripped off the roof of the greenhouse and replaced it with more polycarbonate windows. We did this in order to improve light distribution in late spring and early summer. We are super excited about this. The old window panels will be put to use as another small seed-starting space. And the new roofing is now ready for our new solar panels. We have some good friends that came to town for the Bike MS fundraiser ride this past weekend. It has been great to have time catching up, feasting together, sampling delicious beers, being kidnapped in a wild and wonderul birthday adventure, *and* they even managed to put in some time helping out with chores on the farm. Thanks, you guys.

The front grape vines are covered in bird netting, they mature faster than the back vines and we're not quite sure yet on how to net those ones without catching chickens. We've added a few more courses to our basket weave tomato and cucumber trellising. Up, up, up! And we hosted a pair of bicycling tourists for a couple nights on their way to San Francisco.

The cooler temperatures and rain we got early this week made for amazing weeding. I mean, AMAZING. You can pull whole lengths of dandelion taproot right up out of the ground. With ease. Unfortunately, this shift in the weather also gave us our absolute hardest day on the farm yet.

On Tuesday morning, we went out to move animals as usual only to find 20 of our young chicks dead in the tractor. We immediately got the other 30 cold, wet birds up to the house and under heat lamps. For some reason, the young birds (5 weeks old, true feathers) didn't go under the shelter of the tractor, but instead clustered in an exposed corner. Our chickens in the other tractor, 20 feet away, were still dry and just fine. The 30 birds recovered well, spent an evening in the brooder and are now back in the field. An intimate part of farming is death, we've gotten pretty familiar with and accepting of this, but losing animals, especially this many and without a clear reason is emotionally pretty miserable.

On that note, here's a recipe for **Blended Cucumber Margaritas**. This is a tasty and refreshing treat popularized by Bon Appetit, perfected by Trish's father. Using a blender, blend 1/4-1/2 cucumber to slop, add and blend ice. Add 2 parts tequila to 1 part triple sec (or orange juice and simple syrup), a squeeze of lime (2-3 limes/4 servings), pour into glass rimmed with salt (or salt and chile powder blend). Garnish with thin slice of cucumber. From dad, "The good thing about this is you can experiment on your ratios and have fun doing it." This can also be made on the rocks.

Chilled Cucumber-Yogurt Soup, adapted from Molly Katzen's *New Moosewood Cookbook*

4 c cucumber, peeled and grated	small clove garlic, minced
2 c water	1 Tbsp fresh dill
2 c yogurt	1 Tbsp honey (optional)
½ – 1 tsp salt	fresh herbs for garnish (e.g., mint, chives, basil), minced

Mix everything but the garnish in a bowl. Chill for at least an hour, then serve topped with herbs.

Zucchini Butter (aka zucchini tapanade, zucchini marmalade, zucchini schmear) When we heard about this recipe, Jeremy's eyes sparkled. There is something about him and anything 'butter'. He immediately tried it out. It's simple to do and a great way to address an overload of summer squash. The 'butter' will keep for up to a month in a container in the fridge, or you can put it up for later in the freezer. We've been using it as a pasta sauce on penne with a bit of parmesan (delicious!), also as a schmear on quesadillas. It would be a great addition to any summer sandwich or a big glob on a grilled cheeseburger... *mmmm*.

2 pounds zucchini, more or less
1/4 cup olive oil or butter (we used schmaltz)
2 minced shallots, garlic, or combination of both (we used garlic powder, lots of it)
Salt and pepper

Coarsely grate the zucchini. Let it drain in a colander for 3 to 4 minutes or until you are ready to begin cooking. To hasten cooking time, squeeze the water out of the zucchini by wringing it in a clean cloth towel.

In a deep skillet, heat the olive oil/butter. Sauté the shallots/garlic briefly. Add the zucchini and toss. Cook and stir over medium to medium-high heat until the zucchini reaches a spreadable consistency. If you scorch the bottom, turn the flame down. (And scrape those delicious bits into the butter for added flavor.) The zucchini will hold its bright green color and slowly caramelize into a nice vegetable jam.



early morning, cold and wet, burying chickens



the rain is no problem for the shiitakes

We want to let you know how much we appreciate getting to share both the joys and hardships of farming with you. It's an honor and joy to get to grow the food that feeds our friends and neighbors, it's also humbling and profoundly challenging. Your support, your enthusiasm and smiles each week - you keep us going, in every sense. Thank you for being a part of our CSA and farm family. Enjoy the feast!

With gratitude,
your farmers, Trish and Jeremy