

Cycle Farm⁺

2017 Farm Stand Family Newsletter

for July 15, 2017

Greetings Farm Friends,

OOoo, GARLIC! Everything is coming up garlic. The back porch is now covered in heaps of garlic and is serving as a *très chic* garlic braiding and bunching salon. We're selecting out seed grade garlic for next season and getting it and the rest sorted and hung to cure. The garlic harvest looks fantastic this year, so put aside all those vampire worries. We've got you covered.

Our very last planting of beans is in, we should still get a few weeks' harvest from them before the first frost in mid-September. We picked a basket of nocino berries off the black walnut trees and have them steeping in vodka for one of our most favorite mid-winter treats, also a batch of elder flowers steeping for St Germain. The native pollinator nest box is filling in with more yellow-faced bees, leaf-cutter bees, mason bees, orchard bees, and mud dauber waps. This is mad fun to watch. We invite you to stop by and check them out next time you are in the neighborhood. Bring some popcorn and a lawn chair, you will be liable to get hooked and want to stay for a while, so make yourselves comfortable.

As seeds start maturing around the farm Trish's pockets are routinely filling up with handfuls of seed (seeds du jour-bachelor buttons, columbine, phacelia and calendula). We seeded fall brassicas, including cabbage, kales, kohlrabi, bok choy and napa. We're especially excited about our Spearfish Valley kale breeding project. Of the past 5 years, we've been selecting for cold-hardy kale and the little ones we just started are the beginnings of our next selection. Each season, the kale genetics are becoming more and more adapted to growing in our specific conditions. Go forth, little ones, be hardy and delicious!

At the farmstand this week we'll have scallions, lettuce, kale, fresh-from-the-field garlic, garlic scapes (the very last of these, so stock up!), basil, carrots and several wonderful, fresh herbs – dill, sage, thyme, oregano, sage, tarragon, mint and lemon balm. And sage.

With gaiety and grime, garlic and gratitude,
your farmers,
Trish and Jeremy



By harvesting garlic with a broadfork, we are causing minimum soil disturbance, which is important to us and our soil microbiome. Back porch garlic braiding salon.



Above, CW from top left: Cycle Farm kale seed; a swallowtail spent the morning dancing and feeding at the Echinacea; we have a great Evergreen Hardy bunching onion seed crop this year (whew!); the 4 sisters are getting along swimmingly.

Below: Basil and garlic scape pesto, anyone? If you are looking for inspiration, head on over to Dough Trader Pizza for some farm fresh basil and garlic scapes served on sourdough; this garlic might belong mounted over the mantle. Trophy garlic.

