

Cycle Farm

2017 Farm Stand Family Newsletter

for June 24, 2017

Greetings Farm Friends,

Happy, happy summer! We celebrated midsummer right-proper by weeding out a shittonne of rhizomatous grass from front field beds and getting several rows of potatoes planted, completeing our quarterly farm photo monitoring, and watching *with baited breath* as our three sisters burst out of the soil (Taos blue corn, Hidatsa Shield Figure beans, and both Rouge vif D'étampes and a de-hybridized Sundream squash). Greenhouse cucumbers have started sending out their searching tendrils, so trellising those moved up in priority line. We've strung up a ladder-style trellis for them – climb on, Shintokiwa! More eggplant are transplanted into the greenhouse, a variety called Long Purple, seed extra-specially delivered to us by our friend Greg, who made an out-of-the-way hunt for them on a spring trip to the Southwest. These are a slender, bright purple eggplant, great for grilling and we can't wait to share them with you. Also in the greenhouse: a few flowers starting on tomatoes, and one persistant, well fed, and entirely unwelcome baby rabbit. Big harvests for this week include peas (so many peas) and garlic scapes!



It's National Pollinator Week, so naturally, we've been trying to make time to sit, watch, and thoroughly appreciate our bzzzzing invertebrate community. As if on cue, the flowers around the farm are also exploding all over. Hummingbird sage, echinacea, zebрина, milkweed, sweet peas and daisies, alliums, thyme, and lavender. And the prima dona, show stopper of them all, the catalpa in front of the house. We are extremely excited about flowers too, so we've planted plenty both for our pollinator besties as well as for cut flower arrangements. If you are interested in taking home a bouquet for yourself or as a gift, let us know. We hope to have bouquets for sale at the farmstand, but in the mean time we'd love to fill special orders.



Check out our fresh herb arrangement at the farmstand! Try out something new – so many incredible flavors and absolutely fresh! ... and two farmers taking a bee-watching break.

At the farmstand this week have beets and beet greens, kale, lettuce, bok choy, fresh herbs, snow peas and snap peas, pea shoots, rhubarb and garlic scapes. Just a reminder, we are now open both Thursday evenings from 4-7 and Saturday mornings, 9-noon.



A farm fresh bouquet – local, organically grown flowers? Yes please. And whilst on the topic of flowers – tomato flowers!

With warm smiles and gratitude, your farmers,
Trish and Jeremy

Superdooper Simple Sesame Snow Peas

1 tablespoon sesame oil
1/2 pound fresh snow peas, washed and patted dry
Juice of 1 lemon, about 3 tablespoons
Coarse kosher salt or flaky salt
Freshly ground black pepper
Sesame seeds, for garnish (optional)

Heat the sesame oil in a large sauté pan until almost smoking. Add the snow peas and turn the heat down a little so they don't burn. Cook, shaking the pan and tossing, for about 1 1/2 minutes, or until just barely warmed through and tender-crisp.



Remove from the heat and toss with lemon juice. Set aside to rest for a few moments, partially covered with a plate or splatter screen. Test after 5 minutes; they should still be crisp but more tender. Toss with salt and pepper and eat immediately.