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## Cycle Farm CSA Newsletter

Week 3 - June 23, 2016

### This week's share

- 1/2 lb mixed lettuce (Volcan, Carmona, Mescher - and just a few leaves of Jester)
- 1/2 lb mustard greens (Golden Frill, Green Wave, Red Giant)
- 1 bunch rhubarb (1/2-3/4 lb)
- 1 bunch radishes (Sora, French Breakfast, Pink Beauty, Plum Purple, White Beauty, Philadelphia White)
- 1 bunch garlic scapes (1/2 lb Music)
- 1 bunch scallions (Evergreen Hardy Bunching)
- 1 bunch oregano
- 3 oz pea shoots
- 3 oz strawberries (Sparkle)

Hello CSA friends,  
Strawberries and rhubarb?! Let summer officially begin!

Big, long days this week have granted us time to get a whole lot done. This has us feeling both a smidge more in control of our to-do list, and completely exhausted. Mid June is routinely a good test in patience and communication for us - and we're getting better at it.

We've built our z-dimension this week: tomatoes are trellised and look good. Indeed, the greenhouse tomatoes look better than any we've ever grown. Our biodynamic barrel compost is simmering away. We successfully collected photos for our quarterly photo monitoring - this was a challenge for us last year, in the business of June, we missed it entirely. The very last of our potatoes are finally in, whew, much later than planned. The dehydrator is humming with garlic scapes for powdering. Our scape harvest this year is over 60 lbs! If you have a chance, take your self/sweetie out for a treat - look for garlic scapes on the special at Dough Trader Pizza.

Your farmers, Trish and Jeremy

P.S. If you are reading these newsletters direct from our website newsletters list and wondering about the change in format, check out our blog for weekly farm updates and photos.

Ideas for items in this week's share:

**pea shoots** - add these to a sandwich, burger, salad, wraps, spring rolls, you name it.

**mustard greens** - fresh they have a kick, toss them in with salad greens. For a more mellow, rich flavor saute in stir fry.

**rhubarb** - cut into 1" sections, simmer on stove top with sugar (to taste) to make sauce for ice cream or pancakes.

**oregano** - use fresh or spread out and let dry on a plate in a shadey, airy spot on the kitchen counter. Store in an airtight container when dry.

### Lettuce wraps

- 1 tablespoon olive oil
  - 1 bunch mustard greens, chopped
  - 2-3 garlic scapes, minced
  - 1 onion, diced
  - 1/4 cup hoisin sauce
  - 2 tablespoons soy sauce
  - 1 tablespoon rice wine vinegar
  - 1 tablespoon freshly grated ginger
  - 1 teaspoon hot sauce, or more, to taste
  - 2 green onions, thinly sliced
  - salt and freshly ground black pepper, to taste
  - 1 head butter lettuce
- also consider water chestnuts, ground pork or chicken, radish greens, pea shoots

Heat olive oil in a saucepan over medium high heat. \*optional, with meat: add 1 lb of ground chicken or pork and cook until browned, about 3-5 minutes, making sure to crumble the meat as it cooks; drain excess fat.

Stir in mustard greens, garlic scapes, onion, hoisin sauce, soy sauce, rice wine vinegar, ginger and hot sauce until onions have become translucent, about 1-2 minutes. Stir in green onions until tender, about 1-2 minutes; season with salt and pepper, to taste. To serve, spoon several tablespoons of the mixture into the center of a lettuce leaf, taco-style.