

Cycle Farm

2017 Farm Stand Family Newsletter

for May 13, 2017

Greetings Farm Friends,

Happy Mother's Day to *all the mothers*, and special loves to our own mothers, Randi and Ann.

On the farm this week, a haul of starts have been moved out to harden off before being transplanted in the field; first to go are the brassicas and alliums. Trish schemed a rainbow of lettuce planted in the field, all reds to speckled red and green to yellows to greens. Unfortunately, she got distracted for several days between planting out the reds and the rest, so we may be looking forward to a bright all-red salad mix here shortly. Jeremy spent a good couple of days monkeying with the irrigation lines to get air pockets out and the new trees all rigged up. We are dripping along merrily now.



Slowly, but surely, we're getting the field ready and planted

We stirred up and sprayed a couple more biodynamic preparations this past weekend, the barrel compost and our preparation 500. This offered us a few, treasured hours of meditation and reflection during this May-mayhem on the farm. Fruit trees in our young orchard are blooming, though we're alarmed at how few bees (honey bees, native pollinators, and bumble bees) we're seeing around compared with the last few years. Wild flowers are just starting, prairie chickweed, dame's rocket, and the comfrey are blooming. Seed heads are forming on cool season grasses, which means it's time to mow. We mow using a scythe and collect the grass to use as mulch for beds and walkways.



Brassicas and alliums hardening off before transplanting

This week we had a few visitors pass through the farm. We are lucky enough to be along the seasonal migration route for a whole lot of birds and a few people-friends too. It's a treat to be able to share a couple meals and fold open the futon for friends passing through. And, in exchange, we always seem to get a few recommended titles to add to our books-to-read list.

This has been our number one tops birding week of the year. On Wednesday alone Jeremy logged 29 different bird species on the farm. (!) He's set a new goal of seeing 50 different species on the farm in a day. That being said, next time you see him, don't be alarmed by the binoculars adhered to his face.

At the farmstand this Saturday, we'll have spinach, lettuce, rhubarb, scallions, fresh (tarragon, chives, cilantro, parsley – lots!) and dried (a special Italian herb blend, garlic powder, scape powder, herbal teas) herbs. And eggs. We'll also have starts for sale, all started from seed here on the farm and grown using organic practices, all open-pollinated varieties. Many of these are grown from our own saved seed. Starting this week we'll have brassicas, flowers, and herbs for sale – all things that are hardy and ready to be planted out now.

Oop! And almost forgot to mention: these past three weeks, we've been delivering (by bicycle, of course) produce to a few restaurants in town. If you have the chance, stop by Dough Trader Pizza, Blackbird Espresso, and Leones' Creamery and thank them for supporting local agriculture! We just got word the Tarragon Olive Oil ice cream is on the board at the creamery this weekend... !!!

Many thanks,
Your farmers,
Trish and Jeremy

Chimichurri

We had a few bunches of parsley and cilantro left over from the farmstand last week, so Trish blendrerrrrred up a batch of chimichurri. This was no meager batch of chimichurri and we were left eating it with nearly every meal all week long: eggs, fried and hard boiled, on toast with melted cheese, on skilleted potatoes, with rice, with pasta, with miso soup. We did NOT, however, have chimichurri on our pancakes. We will testify, chimichurri is delicious and goes with pert near everything. It's traditionally served with grilled meat. Here's a recipe from Bon Appétit, it's chimichurrific.



Chimichurri on skilleted potatoes

- 1/2 cup red wine vinegar
- 1 teaspoon kosher salt plus more
- 3-4 garlic cloves, thinly sliced or minced
- 1 shallot, finely chopped
- 1 red jalapeño, finely chopped, or dried chile flakes to taste
- 1/2 cup minced fresh cilantro
- 1/4 cup minced fresh flat-leaf parsley
- 2 tablespoons finely chopped fresh oregano
- 3/4 cup extra-virgin olive oil

Combine vinegar, 1 tsp. salt, garlic, shallot, and chile in a medium bowl and let stand for 10 minutes. Stir in cilantro, parsley, and oregano. Using a fork, whisk in oil. Cover and chill. Eat. This will keep for about 5 days in a container in the fridge.