

# Cycle Farm

## 2017 Farm Stand Family Newsletter

for May 20, 2017

Greetings Farm Friends,

All week, it seems, it's been a lullaby of rain tap-tap-tapping on the roof of the greenhouse, the tunnel plastic, and our hats' brims. The rain has helped us doubly, providing some much needed moisture *and* giving us some time to dedicate to crops in the greenhouse and tunnel. Mainly, this means potting up tiny herbs and flowers, seeding successions, and weeding. Weeding is generally an early morning, bright eyes and a cup of coffee activity. Seeding successions often calls for a beer and music. Depending on the length of our variety list, Jeremy will set up the spotlight on the work bench for us. As it is, we are a little more behind than we'd like in getting many of our transplants out into beds in the field, but just as soon as those clouds part...

The most exciting thing of this farm this week (in truth, possibly the most exciting thing on the farm EVER, since we started this wild adventure) is: Madeleine! We've hired a strong, thoughtful, and thoroughly patient farm hand to help us out this summer. Her name is Madeleine and she's already survived 70' of carrots with bindweed, which puts her firmly in rockstar status. We're really looking forward to sharing the summer with her and having an additional pair of capable hands on the farm.

On the harvest list for this week's farmstand is: spinach, lettuce, radishes, arugula, fresh herbs, pea shoots, asparagus, and rhubarb. We'll also have dried herbs and teas, and eggs. This spinach harvest is the last picking for a little while, so come stock up.

Happy rhubarb season, friends! Some ideas for this – rhubarb compote for pancakes or toast, chopped rhubarb in muffins, coffee cake, strussel, etc; a rhubarb and thyme gin and tonic or rhubarb champagne-fizz (see included recipe), rhubarb pie, rhubarb and vinegar salad dressing, rhubarb salt (for summer margaritas or well.. anything. Why not?).

Many thanks,  
Your farmers,  
Trish and Jeremy



Marathon seeding session

# Rhubarb Fizz

Because sometimes you just need a cocktail. And come mid-May, we're ready for a cocktail. This recipe is one we haven't tried yet, but it sounded good enough to share. It's snatched from Saveur, that means you drink this one with pinky finger extended.

For the Rhubarb Syrup:

- 1 ½ lb. rhubarb, stalks cut in half lengthwise and sliced into ½" pieces (to yield about 6 cups)
- ¾ cup ginger beer
- ¼ cup sugar
- 8 cardamom seeds, crushed
- 1 vanilla bean (about 3-4" long), seeds and pod

For the Cocktail:

- 1 oz. rhubarb syrup
- 4 oz. brut champagne or sparkling wine

Make the rhubarb syrup: Combine the rhubarb, ginger beer, and sugar in a small sauce pan. Simmer until the rhubarb is pulp and the liquid has been reduced by half. Add the cardamom seeds and vanilla bean and let steep for 30 minutes. Strain and cool. Makes about ½ cup of syrup, which will keep, refrigerated, for 2-3 weeks.

Pour 1 oz. rhubarb syrup into a chilled Champagne flute and top with Champagne.



Springtime! Asparagus!; snap peas are just starting to climb; hot off the press, new labels; and an evening rainbow over the farm.