

# Cycle Farm

## 2017 Farm Stand Family Newsletter

for May 27, 2017

Greetings Farm Friends,

This week has been long days in the field, weeding by sunrise, planting by twilight, so many little babe green things, even more weeds, and thoroughly exhausted farmers. Dakota Tears bulbing onions are in, shallots and the first few rounds of scallions too. Half of our garlic planting has been weeded and looks awesome. We planted 7 garlic varieties last fall, including some soft neck varieties which we're excited about trying out for braids. No scapes showing yet, but we've been offering gentle encouragement – usually we harvest garlic scapes come mid June. Scythe cuttings from our thick, mangy lawn are being redistributed to the field as mulch and has us feeling pretty pleased with ourselves. Like kings with homegrown mulch– weed free (relatively, some dandelions), organically grown, timed for maximum biological benefit, carbon neutral – actually sequestering carbon in the soil! YES!



Robin nest construction projects are complete and they are all (there are 6 around the farm) occupied by attentive red-bellied parents.

Jeremy took a bicycle safety 101 course last weekend and is off again this weekend for a League of American Bicyclists instructor training course. This is a neat opportunity and a fantastic thing for Spearfish and this area, but it's pretty awful timing as far as spring on the farm goes.

At the farmstand this Saturday we'll have lettuce, radishes, kale, fresh herbs, asparagus (early birds get the asparagus), Asian greens mix, and arugula. There may be a harvest of baby bok choy too, we'll see how it looks. You'll notice the field greens have just started getting a little love from flea beetles; they leave tiny perforations in our mustard greens, we recommend eating around the holes. We've decided to give the rhubarb a rest for the week as they've been well-picked, but we plan to have more at the farmstand soon. Also coming soon (brace yourself to swoon): beets.

Lastly, the fancy taco duendes from Elite Events, fine wine and foodies specializing in Mexican street food and catering, are bringing their taco cart over to the farm stand on Sunday afternoon, 1-5PM. If you are around the area, stop by and grab a snack. They are making salsa and a hot sauce featuring herbs from the farm and accompanying the tacos with a wine pairing. This is an event not to be missed: Farm to taco. With wine.

Warm smiles and heaps of gratitude from your farmers,  
Trish and Jeremy



Planting scallions, greenhouse on a rainy afternoon, new raspberry canes, Jeremy's pretty pleased with our timing on this transplanting these soil blocks, so many mushrooms this spring.



# Herb fritters

Battı balik yan gider! This week we have a recipe shared by Rebecca, a farm stand family share member. It's a Turkish recipe from a cookbook titled Jerusalem by Yotam Ottolenghi and Sami Tamimi. The original recipe includes chard, but you can easily substitute with spinach or kale. This is a perfect way to celebrate all the springy greens and fresh herbs. We're transcribing the recipe as is, but don't let all the ounce fractions and precise fritter dimensions put you off. Pour yourself a glass of raki, be creative, and have fun with it. Thank you, Rebecca!

14 oz Swiss chard leaves (or spinach, kale, etc)	2 cloves garlic, crushed
1 oz parsley	2 eggs
2/3 oz cilantro	3 oz feta cheese, broken into small pieces
2/3 oz dill	4 tbsp olive oil
1 ½ tsp grated nutmeg	1 lemon, cut into 4 wedges
½ tsp sugar	Salt and freshly ground black pepper
3 tbsp flour	

Bring a large pan of salted water to a boil, add the chard (or kale), and simmer for 5 minutes (if you're using spinach, just wilt it in a pan instead of boiling it). Drain the leaves and squeeze them well until completely dry. Place in a food processor along with the herbs, nutmeg, sugar, flour, garlic, eggs, generous 1/4 tsp salt, and some black pepper. Bzzzzrrr this up until smooth and then fold in the feta by hand.

Pour 1 tbsp of the oil into a medium frying pan. Place over med-high heat and spoon in a heaping tbsp. of mixture for each fritter. Press down gently to get a fritter 2 ¾ inches wide and 3/8 inch thick. You should be able to fit about 3 fritters at a time. Cook the fritters for 3-4 minutes total, turning once, until they have taken on some color. Transfer to paper towels, then keep each batch warm while you cook the remaining mixture, adding the remaining oil as needed. Serve at once with the lemon wedges.