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Cycle Farm CSA Newsletter

Week 17 - October 11, 2012

This week's share

- 2 delicata squash
- 1 bag of lettuce (Hyper red ruffled wave, Emerald oak, Brown goldring, and Mascara)
- 1 bunch celery (Redventure)
- 1 bunch kale (White Russian and Rainbow Dinosaur)
- 2 onions (Newburg)
- 1 kohlrabi (Early Vienna)
- 1 cabbage
- 2 lbs green tomatoes
- 5 lb potatoes (German Butterball)



Hello CSA Members,

Happy penultimate CSA week. We are excited to be harvesting the kohlrabi, celery and cabbages. Feels like things are wrapping up, for real now.

The farm has been full of new sounds these days. We heard sandhill cranes flying over, headed south and sounding true. Black walnuts are thudding down on the ground around the house and BAM - onto the roof. They may not be durian, but they are nearly as frightening when they fall. The wind turbine is doing its quick whistle with the winter winds picking up. And Radish is frequently heard crunching on carrots.

The gravel is all shoveled in and now Jeremy has started building the rock wall around the greenhouse. This will be the foundation for the strawbales. The covered rows of lettuce survived the snow and frost, they look pretty good. Jeremy made a green tomato pie on the recommendation of a visitor to the Farmer's Market - it was excellent. People who shop at Farmer's Markets are especially bright folk. I spent time in the plum trees this weekend collecting baskets full of pretty blue plums. Not sure what to do with them yet, they are sitting in tubs on the table in the living room, all 35 lbs of them. We racked both the dandelion wine and the crab apple cider. Our friend Malcolm hand picked nearly a full 5 gallon bucket full of dandelions back in May when he was visiting - and the resulting wine is spectacular. Thank you Malcolm. This past weekend, we went up to the Salcone's (CSA members!) to pick apples for cidering and storage. We may head back up there tomorrow to pick more apples so we can have fresh pressed juice at the harvest party on Saturday.



Apple pressing for cider - thank you Pat and Molly



The early bird gets the pressed apple smashed bits.

Here is a recipe for roasted squash, a simple recipe that allows you to really enjoy the flavor of the delicata.

Roasted Delicata Squash with Rosemary

2 Delicata Squash, sliced in 1/2" slices
1 Tbs finely chopped fresh Rosemary
1 Tbs Olive Oil
1 tsp Sea Salt
1/2 tsp fresh cracked Black Pepper

Preheat oven to 400°F Roast
Toss all ingredients on a sheet pan. Level the squash to be in a single layer. Roast in the oven for 30-35 minutes or until soft and slightly golden. Serve warm.



Harvesting kohlrabi



Celery bunched for CSA and ready for soup



Plums

We're looking forward to attending a couple conferences this fall. In November, we are headed to the Quivira Coalition annual conference, this year's theme is how we can feed 9 billion people sustainably and organically. Trish works part-time for Quivira and we've gone to this conference for the past 3 years. We're regulars. Their conference draws a thoughtful, diverse, engaged group of people who work on the land and always has a stellar line-up of speakers and workshops - it's a treat we look forward to every year. And then in December, we going to the Stone Barns Young Farmer's Conference. This should be a good chance to learn more about running a farm business, beef up on technical skills, and make connections with other folks trying to grow food for their neighbors.

We are almost done with the CSA season. Jeremy and I are working on a Member Survey to give us a better idea of what worked well, what needs improvement, suggestions, etc. from your perspective. Please let us know what you think. We learned a whole lot this year. There is still so much more to learn and we'd love your help.

And lastly, a reminder! This Saturday is our HAPPY HARVEST HOOPLAH to celebrate a bountiful first season. It's a pot-luck at the farm from 3:30 to 7:00. Farm raised chicken! A flight of winter squash - 9 different varieties! Fresh-pressed apple juice! Horseshoes! Farm tour! We had a lot of fun but have never been so busy. Somethings worked well, others didn't. We are so grateful for you wonderful CSA members for investing in our farm and sharing the growing season with us. It's truly been a pleasure. Thank you. Now let's feast!

Be well, eat well.
Your farmers,
Trish and Jeremy