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# Cycle Farm CSA Newsletter

Week 19 - October 24, 2013

## This week's share

2lbs Sangre  
2 lbs Yellow Finn  
5 lbs La Ratte French Fingerling  
5 lbs German Butterballs

# POTATO BONUS!



### Tips for storing your potatoes.

These potatoes have just come out of the ground - yesterday and today, They are not cured yet. Curing them will help increase their storage life.

To cure the potatoes, store them for 5-10 days at 60-70o F, at 90-95% humidity.

We suggest spreading them out in a cardboard box or on newspaper in the garage or a pantry (or root cellar, if you've got one). Brush off any large clumps of dirt that might hold moisture and cause rot.

The curing period allows potato skins to toughen and harvest wounds to heal.

After curing, the potatoes are ready for long term storage at 40-50o F, 98% humidity. Store them in paper grocery sacks or cardboard boxes in a cool, moist, dark spot.

Apple and potatoes do not store well with each other. Apples produce ethylene gas, which encourages potatoes to sprout. And apples stored with potatoes can pick up potato flavors making them not too tasty.,

Eat well!  
Your farmers,  
Trish and Jeremy