



Jeremy Smith and Trish Jenkins
287 Evans Lane, Spearfish, SD 57783
605-559-FARM (3276)
cyclefarmer@gmail.com
www.cyclefarm.wordpress.com

Cycle Farm CSA Newsletter

Week 13- September 13, 2012

This week's share

- 2 summer squash (Costata romanesco and Yellow crookneck)
- 1 watermelon (Golden midget)
- 1 bunch kale (Dinosaur)
- 1/2 lb green beans (Red swan, Marvel of Venice, Provider, Rattlesnake, Empress)
- 1 cucumber (Mideast peace, Marketmore 76)
- 1 lb tomatillos (Plaza latina)
- 2 onions (Ailsa craig)
- 1 bunch green onions
- 4 eggplant (3 Ai qua and 1 Diamond)
- 4 jalapeño (3 Craig's grande and 1 Czech black)
- 3 bell peppers (Purple beauty)
- 3 lb tomatoes (1 lb mixed cherry and pear; 2 lb slicers: Aurora, Uralskiy Ranniy, Tigerella, Moongold, Paul Robeson, Wapisinicon peach, Katja, Pink Caspian)



Hello CSA Members!

Hope you are all doing well and enjoying the bounty of the season. It has been full, exhausting week on the farm. We butchered the roosters on Wednesday. It went quickly, with help from good friends. It was a remarkable lesson in the true cost of food. Processing the birds took a full morning, but we have a fair amount of mental processing we're still doing. We are appreciative. And we miss them.

On a different note, a special highlight of the week was a farm visit by our good friends and their (very) little one. Introducing a five-day-old baby to a chicken tractor, an eggplant, and a row of amaranth is possibly the most wonderful thing ever. This little guy is off to a fantastic start if one of his first priorities is checking out the local food situation.

The amaranth harvest has begun, which is especially fun as it entails finding loads of lady bugs and spiders. We are very pleased to discover why elephant head amaranth is called elephant head amaranth.



Elephant head amaranth



Watermelons

Cover crop seeds are here, ready for fall planting. Field peas, rye, oats, buckwheat, and clovers. They are a key element in our no-till farm plan. The temperatures are starting to fall which feels great, but is also pretty nerve wracking. We're not as far along on the greenhouse as we had hopes we would be at this time. Jeremy spotted a mink in the christmas trees where the chicken tractor is currently. Oh boy.

We went to a Dakota Rural Action meeting in Hill City earlier this week. We brought along a rainbow Pico de Gallo with chips as a snack to share. Not only was it delicious, but it was also a rainbow. Here's a recipe. If you haven't already checked our DRA, you should! They are the folks that put together the excellent SD Local Foods Directory you all received in a share a few weeks ago. They do wonderful things. www.dakotarural.org

Rainbow Pico de Gallo

- 1 lb ripe cherry tomatoes, of rainbow colors, finely chopped
- 1 small white onion, finely chopped
- 1 small bunch cilantro leaf, chopped (or more to taste!)
- 2 -3 jalapeno peppers, seeded and finely chopped
- 1 tablespoon lime juice
- salt

Mix these all together and enjoy with chips, on tacos or burritos, with scrambled eggs, etc. Think of the roosters and give thanks.

Happy eating!
Your farmers,
Trish and Jeremy

The hens



Digging for the wall foundation



A view of the field these days