

SUNSMILE FARMSTAND HOURS:
TUESDAY - FRIDAY 10-6
SATURDAY AND SUNDAY 10-5
CLOSED MONDAYS



WHAT'S NEW ON THE FARM??...

By Barrett



When's Barrett visiting again???

The beginning of summer season has brought a few new things to SunSmile. Firstly, it is time we introduce the two newest members of the team:

Barb: If you've been to the farmstand this past month, you've probably met Barb. Barb moved to Grass Valley from South Dakota to spend the summer with her sister, who happens to live on the other side of our greenhouse fence. Fortunately for us, she made her way over to the farmstand, and ever since she's been hustling and bustling to keep the place ship-shape. She's become the farmstand matriarch, keeping her domain well stocked and tidy and welcoming every visitor with a smile.

Becky: A long-time friend of Molly's and mine, Becky, has made her way back to Grass Valley after spending her college years at UC Santa Cruz. Her mother is an avid gardener, so she grew up practicing her green thumb in her own back yard and has a keen

liking for fresh veggies. She is particularly interested in the chickens, which must have been instilled at an early age, as I remember attending her eleventh birthday party where we spent hours playing chase-the-chickens-around-the-yard-and-get-them-all-back-in-the-coop.

Speaking of chickens, I got to know ours a little better this week. This relationship started last Saturday, while Molly and I were cleaning up for the weekend. We had already been to the coop and delivered the majority of their meal (they love the leftover cherries and squash), but I realized, just as we were finishing our final chore, that we had overlooked one last bucket. I cruised back to the coop to make the final drop, crept in, tossed the squash, and turned around to realize that the door had locked behind me. I quickly looked for an escape, but the initially startled chickens began to squawk and squabble back out of the corners, ignoring me to get the grub. I was surrounded, but luckily I had my cell phone and I called Molly with an S.O.S. She came to my rescue minutes later and found me with my back against the wall, trapped by the chicken army. She said she could've gotten there sooner but was laughing so hard that she was having trouble running. (I believe this was all the more humorous as earlier that day, I had locked myself in the cooler, and as I had not reception, I was only saved when Barb heard me pound on the door a few times).

George and I went back to the coop this week to fill up their water, and while we were there George found the first of the eggs for the season. They are brown and beautiful, and are just a small portion of what's to come. As we left, one of the chickens made sure to give me a solid peck on the boot - apparently she doesn't like seeing me around so often.

On a final exciting note, we have also started to harvest our potatoes. George and I pulled the first batch of Yukon Gold up this week, and in the coming weeks we will have more varieties - from fingerlings to purples. George shoveled as I pulled plants and collected potatoes, but as George bent down to peer into a dirt mound, I yanked a plant, inadvertently launching a blast of soil straight to his face. he laughed it off as he wiped his brow, and I realized then just how cool my boss is - who else has thrown dirt in their boss's face and kept their job? Enjoy the new goods and have a great week!

RECIPES FROM THE FARM

UPSIDE DOWN COBBLER

8 cups fruit (you can mix different fruits together if you would like)
1 cup Sugar
1 cup Flour
1 cup Milk
1 teaspoon Baking Powder
1 pinch Salt
1 stick Butter

Melt butter in a 9 x 12 pan and set aside to cool.

Mix the rest of the ingredients and pour gently over melted butter.

Prepare the fruit. Cook for 5 minutes until it reaches a rolling boil. Add sugar and cinnamon to taste.

DRAIN AND SAVE THE JUICE

Place the drained fruit on top and bake for 50 minutes at 350 degrees F or until golden brown.

Serve warm with ice cream and the heated juice or just with the juice! Enjoy!



Our first ripe tomato for the season!!!!



There's lots more on the way...stay tuned!