

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



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

By Barrett



Barrett planting pumpkins

About a month ago, I was delegated the super-fun task of planting sunflowers in select corners of the farm. I took on this position with excitement and pride, and every day since then, I've eyed the beds with earnest, searching for the slightest hints of growth. With the spring season trailing to an end and the summer coming on (goodbye to the cherries and broccoli - hello tomatoes, peaches, peppers and blackberries!), the sunflowers have begun their ascent to their potential eight-to-twelve-foot height, though they have a long way to go at their current standing of an inch or so. This is why Patty laughed the other day at 6:30 when, even in somewhat of a morning daze, I sat straight up in the Polaris seat

and gasped at the sight of a vicious tire track tearing through a section of the tender sunflower seedlings. I shot Patty my best disappointed-puppy-dog eyes, and she said she would pass on my angst to George, who we had suspected was the culprit.

Later that day, as I peacefully picked black and purple raspberries, (which by the way, when eaten together become - says George - a berry dream-team combo of sweet and tart), I was equally startled by a very different type of change in the farm scenery. I stood looking into the eyes of an enormous cow who was watching me from the other side of the fence. I took a second then to notice the small herd of goats I had been listening to all morning that gathered up on the hill, and I realized that yet another part of the summer had begun - the era of lawn-mowing livestock. If you've been out to SunSmile, you know that a large part of the 70 acre plot is not in production, and this area hosts a range of weed-ish plant life, from blackberries to Johnson grass. To keep this part of the property from becoming a jungle, George hires Pat, from the Goat Works, to bring in his horned-and-hoofed crew which then spend the summer eating away all of the excess brambles. I finished my day of picking in the pleasant company of the cow, who continued to put in some extra hours long after I clocked out at 6:30.

Just as I was leaving and waving goodbye to my new goat friends, Patty stopped me to reveal the perpetrator of the sunflower slaughter. To get all those goats and cows in safely, Pat had to drive a monstrous trailer through the farm, and try as they might, he and George could not clear the "sunflower corner". I sighed, but nodded with newly found clarity.

Though some beautiful little plants were lost that day, SunSmile gained a host of lovely animals, who I look forward to sharing my summer with. And likewise, though I will miss all the cherries and fresh chard of our springtime crops, I look forward with hungry eyes to the many fruits of the summer to come.

Have a great week!

RECIPES FROM THE FARM

APRICOT - BERRY BUCKLE

Serves 8 to 10

FOR THE STRUESEL:

1-1/2 ounces (1/3 cup minus 1 tablespoon) all-purpose flour
1/4 cup granulated sugar
1 teaspoon ground cinnamon

Pinch of salt
2 ounces (1/4 cup) cold unsalted butter, cut into small pieces

FOR THE CAKE:

6 ounces (1-1/3 cups) all-purpose flour
1-1/2 teaspoons baking powder
1/2 teaspoon salt
6 ounces (12 tablespoons) unsalted butter, softened
1 cup granulated sugar
1-1/2 teaspoons pure vanilla extract

1/4 teaspoon pure almond extract
3 large eggs
3/4 pound firm, ripe, fresh apricots (about 4 large), halved, pitted, and cut into 3/4-inch pieces (to yield 2 cups)
2 cups (about 8 ounces) fresh berries

Preheat the oven to 375 degrees F. Butter a 9-inch square baking pan.

Make the streusel: In a medium bowl, combine the flour, sugar, cinnamon, and salt. Add the cold butter and cut it in with a pastry blender or two table knives until the butter pieces resemble small peas. Refrigerate until needed.

Make the cake: Sift the flour, baking powder, and salt into a bowl and set aside. Beat butter until smooth, about 1 minute. Add 1/4 cup of the sugar and the vanilla and almond extract. Beat 1 minute on medium speed. Gradually add the remaining 3/4 cup sugar and beat until pale and slightly fluffy. Add eggs, one at a time, mixing until the batter is smooth. Add flour mixture and beat only until incorporated. Batter will be thick.

Add half of the apricots and half of the raspberries to the batter and fold them in gently with a rubber spatula. Spread batter into the prepared pan and distribute the remaining fruit evenly on top.

Sprinkle the streusel over the fruit. Bake until the cake springs back in the center when lightly pressed and a toothpick comes out clean, 45 to 50 minutes. Let the cake cool in its pan on a rack. Serve warm or at room temperature.



RASPBERRY STREUSEL MUFFINS

"The Silver Palate Good Times Cookbook"
makes 1 dozen

BATTER:

1-1/2 cups unbleached all-purpose flour
1/4 cup granulated sugar
1/4 cup packed dark brown sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 teaspoon ground cinnamon

1 egg, lightly beaten
1/2 cup (1 stick) unsalted butter, melted
1/2 cup milk
1-1/4 cups fresh raspberries
1 teaspoon grated lemon zest

STREUSEL TOPPING:

1/2 cups chopped pecans
1/2 cup packed dark brown sugar
1/4 cup unbleached all-purpose flour

1 teaspoon ground cinnamon
1 teaspoon grated lemon zest
2 tablespoons unsalted butter, melted

GLAZE:

1/2 cup confectioners' sugar
1 tablespoon fresh lemon juice

Preheat oven to 350 degrees F. Line 12 muffin cups with paper liner.

To make the muffin batter, sift the flour, granulated sugar, brown sugar, baking powder, salt, and cinnamon together into a medium-size mixing bowl and make a well in the center.

Place the egg, melted butter, and milk in the well. Stir with a wooden spoon just until ingredients are combined. Quickly stir in the raspberries and lemon zest. Fill each muffin cup three-fourths full with the batter.

To make the streusel topping, combine the pecans, brown sugar, flour, cinnamon, and lemon zest in a small bowl. Pour in the melted butter and stir to combine. Sprinkle this mixture evenly over the top of each muffin.

Bake until nicely browned and firm, 20 to 25 minutes.

To make the glaze, mix the sugar and lemon juice. Drizzle over the warm muffins with a spoon. Serve the muffins warm.