

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



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

By Barrett



Barrett sorting trays in the greenhouse

During a warm afternoon this week, Patty and George sent me to the greenhouse to do a little bit of summer cleaning. As I sorted through the now-empty seedling trays, I realized just how many plants (of all shapes, sizes, and varieties) we have out on the farm. Thanks to Patty's skill, we were able to seed and plant over 100,000 transplants, from Shady Lady tomatoes to Yellow Doll melons. Which reminds me - most of our plants have pretty silly names. Some with fruit on the way include Cherokee Purple tomatoes, Ping Tung Long eggplant, and Gypsy peppers (which we are all hoping turn out as well as the Gypsy broccoli - perhaps a distant cousin?). Just yesterday we pulled up half our crop of our specialty Bintje potatoes, an heirloom Dutch variety, who's strange name comes from a botanist schoolmaster named Kornelis Friesland. Master Friesland used potatoes as a hands-on teaching tool in his classroom to illustrate the principles of plant genetics and cross breeding. He named each resulting hybrid potato after one of his children, of which

he had nine. But when he produced the tenth hybrid potato in 1905, he found inspiration in his best pupil, Miss Bintje Jansma. Joyce discovered these particularly yummy spuds in Austria, where she lived for a few years.

Now the greenhouse looks pretty sparse, though we still have a few trays left to plant. There is even another round of both tomatoes and melons yet to be moved to the great outdoors, which apparently is really pushing the window for those seasons and will hopefully give us fruit until the final days of summer. And already we are starting to seed up more Kohl crops (kale, broccoli, and chard) for the Fall; in fact, our greenhouse will be in use all summer long. These particular veggies were a new idea for Sunsmile this year - inspired by Patty, who put in long hours of planning and labor to make them all grow oh-so well. They were such a success this Spring that we can't wait to get them going again.

And finally, an update from last week: the chickens are laying more and more every day. As CSA members, you get first dibs on the eggs, so long as we get your name on the list - so let us know if your are interested! We can do either a dozen or a half-dozen each week with your box for a discounted rate of \$4.00 or \$2.25, respectively. **And please remember that we love to recycle - bring in your egg cartons and paper grocery bags and we will happily re-use them. Also, don't forget to return your containers inside your boxes.**

When you come by to pick up your box this week, be sure to wish George a Happy Birthday (it's this Saturday, the 18th). He announced the date this week while we were harvesting Torpedo onions late one afternoon. I asked him what he was doing to celebrate and he said "Probably this," so he should be around if you want to brighten his day.



So enjoy the new bounties, look forward to the upcoming crops, and have a great week!



springtime in the greenhouse

# RECIPES FROM THE FARM

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## GRILLED RED TORPEDO ONIONS

Serves 4

4 Red Torpedo onions  
1/4 cup olive oil  
1 tablespoon balsamic vinegar  
Sea salt and freshly ground black pepper, to taste

Cut the green tops from onions and discard. Remove the outer skin if it's dry or damaged. Trim the stem end, but don't remove it entirely or the onion will fall apart. Mix together the olive oil, vinegar, and a sprinkling of salt and freshly ground pepper. Place the onions on a tray or platter and brush liberally with this mixture. Grill over a low, slow heat so that the onions have a chance to caramelize. Brush with the oil and vinegar mixture once or twice during the grilling process. It will take about 30 to 40 minutes to completely cook the onions. Serve warm.

## ROASTED POTATOES

Serves 4 to 6

1-3/4 pound potatoes, scrubbed and  
halved or quartered  
3 tablespoons extra-virgin olive oil  
1 tablespoon chopped fresh rosemary  
2 teaspoons fennel seeds, crushed in a mortar or  
coarsely ground in a spice grinder

Pinch crushed red pepper flakes  
Kosher salt and freshly ground black pepper  
12 cloves garlic, peeled and trimmed

Preheat the oven to 375 degrees F.

In a large bowl, toss the potatoes with the olive oil, rosemary, fennel seeds, red pepper flakes, 1/2 teaspoon salt, and a few generous grind of pepper. Arrange them in a well-spaced single layer on a rimmed baking sheet or in a shallow roasting pan, making sure to scrape out and include any herbs and oil stuck to the bowl. Roast for 20 minutes and then stir the potatoes with a spatula and scatter the garlic cloves over them.

Continue roasting, stirring every 15 minutes, until the potatoes are tender enough to pierce easily with a skewer and the skins are browned all over, crisp, and a bit shriveled, about 45 minutes more. Serve immediately.

## SAUTEED TEX-MEX ZUCCHINI & POTATOES

Serves 4 to 6

3 small or 2 medium zucchini (about 1 pound)  
Kosher salt  
4 tablespoons extra-virgin olive oil  
3/4 pound potato, peeled and cut into 1/4-inch  
dice (about 1-1/2 cups)  
Freshly ground black pepper

1/4 red bell pepper, finely diced (about 1/4 cup)  
2 cloves garlic, minced (about 1 tablespoon)  
1/2 teaspoon chili powder  
3 tablespoons chopped fresh cilantro

Slice and salt the zucchini and let rest for about 10 minutes. Blot with paper towels and cut into 3/4-inch dice. Heat a large skillet over medium-high heat for 1 minute and pour in 2 tablespoons of the oil, add the zucchini, and saute, stirring occasionally, until the zucchini browns and softens (about 4 minutes). Transfer to a large plate. Add the remaining 2 tablespoons olive oil and the potato; season with 3/4 teaspoon salt and a few generous grinds of black pepper. Saute, stirring occasionally, until the potatoes brown and cook through, about 7 minutes. Add the red pepper, garlic, and chili powder and saute for 1 minute. Stir in the zucchini and cilantro and taste for salt and pepper. Serve immediately.