

June 2012

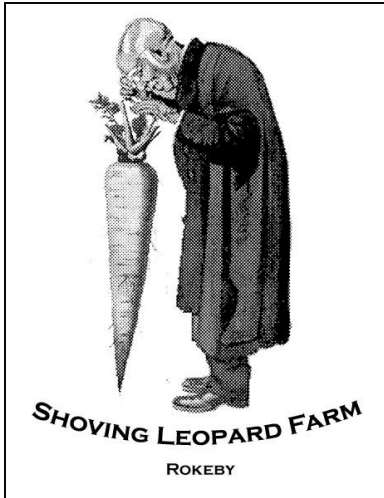
## The Shoving Leopard Leaf

*Shoving Leopard Farm: 845-758-9961*

*Website: [www.shovingleopardfarm.org](http://www.shovingleopardfarm.org)*

*Garden Manager: Marina Michahelles*

*Assistants: Sarah Ashcroft, Louis Munroe, and Mila*



### *News from the garden*

What a great start to the season! We've had a few fun Saturdays at the Saugerties farmer's market where we sold bouquets of flowers, fresh herbs, and Anarchy Apiaries honey. It's always a fun scene with chef demos and live music, prepared foods, and a great variety of veggies, fruit, meat, dairy, and more.

We had our first CSA pick-up with spinach, bok choy, garlic scapes, mizuna, braising greens, shungiku, beetlettes, radishes. We have since gotten into the peas, turnips, summer squash, kale, lettuce, and are looking forward to chard, scallions, green onions, cabbage, broccoli, beans, and cukes in the next couple of weeks.

The potatoes and onions are looking huge and weeded; the winter squash and pumpkins are interplanted with Rokeby Red milling corn; the 32 varieties of tomato are in the ground and are partially staked; various generations of carrots are interseeded with lettuce; and brassicae of all kinds are battling the flea beetles, and winning.

The flower labyrinth is all planted out, and thanks to the perfect balance of rainy and sunny days, the flowers have jumped up a couple of feet in no time. And so have their accompanying weeds, so keep an eye out for our Sunday Work Parties, starting soon.

The new irrigation system is mostly in, and is awaiting baptism. Name suggestions are welcome.



Marie in Red with the Red Norland Potatoes.

Ever since being moved to below the beech tree, the chickens have been staying safely within their electric fence, and – most importantly – have been staying alive. A bantam rooster has joined the flock, and spends his days trying to woo the duck and escape the alpha roo.

Two generations of baby chicks are on deck to join the layers, including two hilarious partridge bantam silkies. They look like fuzzballs with legs.



We are on  
facebook!

Become a member  
of the Shoving  
Leopard Farm  
group for updates  
and events.



PYO flower  
labyrinth

Opens in July

Shoving Leopard  
Farm

845 River Road  
Barrytown, NY

845-758-9961  
marina@shovingleopard  
org

shovingleopardfarm.org

## Seasonal Recipe, by Dominick Jones

You can do lots of things with mature spinach, but mostly only after it has been boiled till dun, English fashion.

Why? It produces a lot of tasty pot liquor, which must be reduced (concentrated) first.

How? Pour the cooked spinach into a sieve with a bowl underneath, press out as much fluid as you can, return the spinach to a clean skillet, add a little oil or butter and keep it moving around over a low flame while you boil down

the pot liquor in another pan.

Combine the liquor with the spinach, work in oil, butter or cream, possibly pepper, taste for salt and you're through.

Using spinach prepared like this, you can mix it with cheese, roll it up in filo dough, sit a poached egg on top, put it in a stew with honey, make a soufflé, put it in a quiche... or just eat it like Popeye.

## In the Valley, Free Giant Puppet Workshops with PAW

On **July 14**, Processional Arts Workshop (PAW) marks Red Hook's Bicentennial with a meandering procession through the pastoral lanes of Montgomery Place, as the final event of Community Heritage Day. Months of research, storytelling and personal narratives from Red Hook residents will be distilled into visual elements for the procession – including giant puppets, mobile architecture, and performing objects. Everything will be created during two weeks of "puppetraisings", free drop-in workshops, from **June 30 to July 13**.

Red Hook's history lies at a unique intersection of agrarian, industrial, and maritime events – a drama of tenant farmers and patroons, of post roads and railroads, of dairy cows and Merino sheep, of chocolate factories and violet houses, of iceboats and biplanes. With your help, we will bring these stories to

life, building giant puppets and other visual elements to create a "portrait in Procession" of Red Hook's 200-year journey. Come lend a hand for as long as you can, as often as you can. Along the way, learn techniques in bamboo-forming, sewing, paper-casting, and painting. The puppetraisings are geared towards adults and teens, but all ages are welcome. No experience is necessary - one will be provided.

To take part in building and performing this celebration of Red Hook's 200th, [click here to go to our online volunteer form](#). For more information, you can also contact Carol, our volunteer coordinator, at [rhuppets@gmail.com](mailto:rhuppets@gmail.com). To learn more about Community Heritage Day and the Red Hook Bicentennial's ongoing program of events, visit [www.redhook200.org](http://www.redhook200.org).

## Upcoming events

- Saturday June 23<sup>rd</sup>, Hoe-a-thon and Fundraiser for Common Ground Farm and Stony Kill Education Center. 6 AM 8- PM.
- Pick-Your-Own cherries and blueberries begins in June! Visit the Hudson Valley Food Network site for wheres and whens: [www.hvfoodnetwork.com/page/hudson-valley-cherry-and](http://www.hvfoodnetwork.com/page/hudson-valley-cherry-and)
- Saturday July 14<sup>th</sup>, Red Hook Bicentennial Heritage Day at Montgomery Place. [www.redhook200.org/events/](http://www.redhook200.org/events/). 10 AM - 5 PM.