

May 2012

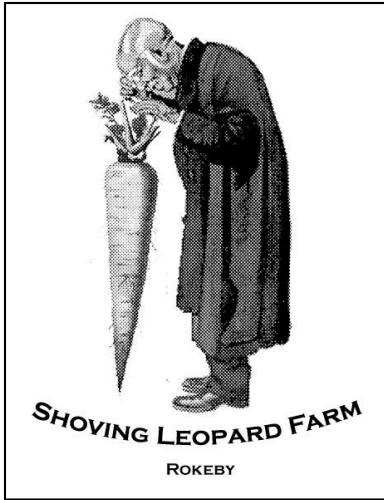
## The Shoving Leopard Leaf

*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

We are off to a super duper start to our 7<sup>th</sup> season. We are ready for just about anything nature can throw at us; our irrigations system will keep us watered during dry spells, and our new raised beds will keep our feet dry during flooding. If need be, the Red Hook little league will be invited to do their batting practice on any hail that threatens the growing crops.

With help from a wonderful crew of hired assistance (hooray Sarah!), work trade members (woohoo Ines, Antonia, and Dave!), and die-hard volunteers (word-up, y'all), we have already raised almost two-thirds of the garden beds, and they look just great. If you have a hankerin' for some digging, the remaining third has your name on it.

Louis and Mila extended the fence line to the east where we built some raised boxes for perennial and annual herbs, and planted six apple trees.

We've also planted peas, radishes, potatoes, all the onions (!), the first wave of brassicae, carrots, beets, bok choy, kohlrabi, turnips, arugula, spinach, various Asian and exotic greens, cilantro, parsley, and head lettuce. In the greenhouse waiting for signs of frost to pass is everyone else, including many varieties of flowers we've never tried before. The PYO labyrinth is going to be packed to the gills. Joe, meanwhile, has been on vermin detail, keeping all these seedlings safe from harm.

The next few weeks will be spent transplanting a lot of these guys out into the garden. Your help and company are most welcome.



Sarah seeding carrots into our new raised beds.

We are looking forward to the start of the CSA pick-up season, only a month away, and the PYO flower labyrinth close on its heels. Later in the summer, we will set up our usual weekend cart by the Poet's Walk with bouquets and any extra veggies from the garden.

New for us this year is the Saugerties Farmers Market, to which we will be bringing fresh flower bouquets and herbs each Saturday from 10-2, beginning the last week of May and going through mid-October. Thanks to Steffen for the use of his ingenious benches.



## Seasonal Recipe, by Sarah Ashcroft

Roast or steam asparagus, taking care not to overcook, and then serve with Julia Child's hollandaise sauce. You will need:

3 egg yolks  
1 TB water  
1-2 TB fresh lemon juice  
6-8 ounces softened, unsalted butter  
dash cayenne pepper  
salt & pepper to taste

Whisk the yolks, water, and lemon juice in saucepan for a few moments, until thick and pale. Set the pan over moderately low heat and continue whisking, taking care not to disregard any nooks and/or crannies in the pan. You can also do this in a double boiler if you are having trouble moderating the heat. Whisk constantly. As the eggs cook, they will become frothy and increase in volume, and then thicken. When you can see the pan bottom through the streaks of the whisk and the eggs are thick and smooth, remove from heat. By spoonfuls, add the soft butter, whisking thoroughly to totally

incorporate each addition. Continue incorporating butter until the sauce has thickened to the consistency you want. Season lightly, adding a few extra drops of lemon juice if needed. Serve lukewarm on asparagus.

Here is a simple root-to-top recipe from Fergus Henderson's *Nose to Tail Eating* entitled "How to Eat Radishes at Their Peak." You will need:

bunches of breakfast radishes with healthy leaves  
coarse sea salt  
good unsalted butter  
your favorite vinaigrette

Pile your intact radishes onto a plate and have beside them a bowl of coarse sea salt and the good butter. To eat, add a knob of butter to your radish with a knife and a sprinkle of salt, then eat. Have a bowl for the discarded leaves with as much vinaigrette as seems appropriate and toss then eat this wonderfully peppery salad.

We are on facebook!  
Become a member of the Shoving Leopard Farm group for updates and events.



## In the Valley, Put-Ups with Loose Caboose Farm

A "Put-Up" is our concept for preserving local food with friends. Master-Canners KayCee Wimbish and Miriam Latzer will share their skills with 12 lucky kitchen enthusiasts as you concoct a different product each month with fresh produce from Loose Caboose Farm.

Not only do you leave each Put-Up with a jar of our finished product, you'll also take home the raw produce and the know-how to can and ferment on your

own!

**Join them for a series of 3 Put-Ups in 2012:**

This summer we are offering Put-Ups in two locations: Germantown or Stone Ridge. Your choice!

We will be canning Dilly Beans, Green Tomatillo Salsa, as well as pickling Beets and Turnips using lacto-fermentation. The seed orders are in. Don't miss out!

PYO flower labyrinth  
Opens in July

Shoving Leopard Farm

845 River Road  
Barrytown, NY

845-758-9961  
marina@shovingleopard.org

shovingleopardfarm.org

## Upcoming events

- Saturday May 12<sup>th</sup>, Red Hook Bicentennial Opening Ceremony. Village parking lot on South Broadway. [www.redhook200.org/events/](http://www.redhook200.org/events/) . 1 PM.
- Saturday May 12<sup>th</sup>, Informational Open House at Great Song Farm CSA in Milan. [www.greatsongfarm.com](http://www.greatsongfarm.com). 2PM.
- Saturday May 26<sup>th</sup>, Opening Day of Saugerties Farmer's Market. Shoving Leopard's flowers and herbs will there every Saturday through the fall. 10-2. Yipee!