

April 2009 Issue

The Shoving Leopard Leaf

Shoving Leopard Farm: 845-758-9961

Website: www.shovingleopardfarm.org (for organic!)

Garden Manager: Marina Michahelles

Assistants: Louis Munroe, Gretchen, the chicks, and nuggets

News from the garden

Spring has sprung in the Hudson Valley! Meg's baby Susanna was born on March 13th, the first spring peepers were heard on the 16th; a carpet of those yellow flowers (small whorled pogonia?) bloomed on the 18th, the first ramps were sighted on the 22ndth, and 18 healthy baby chicks arrived at the post office on the 23rd. Now over a week old, the chicks express all their henly instincts – scratching, stretching, preening, dusting, and fighting over worms and sprouts.

The brassica and allium starts in the greenhouse are keeping their feet warm with electric blankets, and the more tender tomato, pepper, eggplant, and lettuce starts are in the kitchen benefiting from the wood stove. The first sugarsnap and shell peas have been planted in a bed of perennial creeping onion (thanks to Tesha); currant suckers have been stuck in where last year's cuttings didn't take; and the new bed of blueberries and rhubarb has been started (more rhubarb divisions welcome!).

The next couple of weeks will be spent preparing garden beds for the transplant of collards, broccoli, cabbage, kale, beets, lettuce, leeks, onions, scallywags, and chards, and for the direct seeding of oats and peas, Asian green mixes, salad mixes, herbs, potatoes (10 varieties!), beans, carrots, radishes, scorzonera, and turnips. Volunteer help will be greatly appreciated.



A Buff Orpington showing off her new wings

There are a few open spots for the 2009 CSA, so please spread the word. The new website has information about the CSA and a sign-up sheet: www.shovingleopardfarm.org.

This newsletter will be archived with previous ones on the website so that you can relive the seasons and refer back to Abra's delicious recipes and Rosalind's nutrition tidbits.



Tee-shirts with Shoving Leopard Farm logo available for \$8!

Tell us your shirt size and favorite color to have your very own!

Seasonal recipes, by Abra

Sun choke Fondant

1 lb sun chokes 2oz butter 4oz stock 3 sheets gelatin bloomed in ice water 1 C cream then whipped

Peel and sweat chokes in butter Add stock and season heavily Add gelatin Blend until smooth Let cool Temper in whipped cream Pipe

Ramp Soup

5# cleaned ramps 2½ gallons 5 peeled yukons 1 pt cream

Sweat ramps in butter Add in the Yukon diced and the chicken stock Cook till potatoes are tender and blend Finish with cream

www.bareknucklefarm.com

The nutrition corner, by Rosalind



PYO flower labyrinth closed for now Open again in July In the spring of the year, seeds realize their potential by sprouting. What happens? The seed releases enzymes to convert stored food into available food – for the plant and thus for us in the form of vitamins, enzymes, amino acids and simple sugars. In their early growth state, sprouts are very easy to digest. Recent research by the American Cancer Society suggests that sprouts may contain anti-cancer properties, high levels of active antioxidants, concentrated amounts of

phytochemicals and significant amounts of vitamins A, C and D. (See:

www.hopkinsmedicine.org/press/1997/SEPT/970903.HTM)

Edible sprouts are many and various: alfalfa, mung bean, lentil, radish, clover, sunflower, broccoli, garbanzo and adzuki. If any of these are new to you, why not give them a try?

www.nutrition-matters

Shoving Leopard Farm

845 River Road Barrytown, NY

845-758-9961

marina@rokebyfarm.org shovingleopardfarm.org

Upcoming events

*Beekeeping workshops at Poughkeepsie Farm Project. April 4th, 9 am – 12 pm, Poughkeepsie. \$30-\$35, pre-registration. www.farmproject.org *Annual Work Weekend at Awesome Farm. April 4th, 10-6, and April 5th 10-5. "Join us for coop building, repairing and upgrading, spring cleaning, and general merry making while we work." www.awesomefarmny.com

*Grafting Workshop with Lee Reich. May 2nd, 9-11:30 am, New Palz. \$60, pre-registration required. www.leereich.com