

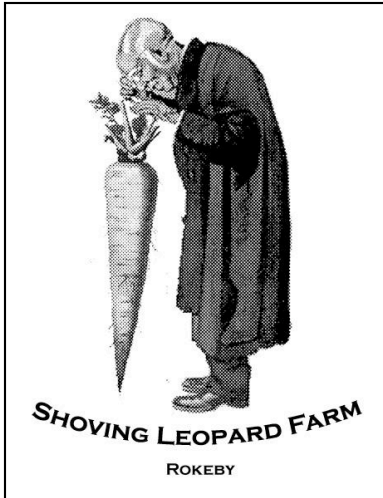
February 2009 Issue

The Shoving Leopard Leaf

Shoving Leopard Farm: 845-758-9961

Garden Manager: Marina Michahelles

Garden Assistants: Louis Munroe, Gretchen Poulet and the chicks



News from the garden

The syrup days are here! Our taps are in, and when the sun shines, the sap flows into cans, buckets, and water jugs, soon to be poured onto pancakes as warm syrup.

The seeds have arrived and the greenhouse and crop plans are ready. The first to be seeded will be the onions and leeks, followed by early greens and brassicae, herbs, and then the bulk of the summer crops. The transition from the planning stages to the early production stage of the garden is always fun.

This year we will be offering a total of 25 CSA shares, including 2 working shares. Details are on the next page. Registration form emailed separately. There will be a PYO flower bouquet in the labyrinth again, and the farm stand on Poet's Walk will be open and on the honor-system.

The new website should be up soon, with pictures, recipes, description of the garden, the agricultural history of Rokeby, links and more! The address will be posted in the next newsletter.

This Saturday the 14th, the last of this season's **Red Hook Winter Farmer's Market** will be hosted at the Elmendorf Inn from 10-2. All your favorite farmers will be there - Hardy Roots, Migliarelli, Featheridge, Awesome Farm, Montgomery Orchards, Shoving Leopard, and more! Look for SLF sharing a table with Tivoli Bread and Baking, where we'll be selling chocolate cakes, and fruit tartlets.



Murple surple production. Buckets and taps accepted anytime!



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

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



PYO Flowers Closed for the season!
But come walk the snowy labyrinth!

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CSA Information

Community Supported Agriculture, or CSA, is a system in which you and your family become “shareholders” in the production, and receive a share of each week’s harvest.

All-veggie (full and half):

Twenty-five shares will be offered this season (\$450 for full, \$250 for half). Pick-up days will be Tuesdays or Fridays from June through October.

Strictly floral

A 12-week pick-your-own bouquets in the flower labyrinth beginning in July (\$150).

Awesome farm eggs from free-range hens

An egg share gets you either a dozen eggs weekly or a dozen eggs every

other week. You pick up your eggs when you pick up your vegetables. Weekly = 20 week egg share \$110
Every other week = 10 week egg share \$55.

Working shares:

Receive one full veggie share in trade for 80 hours of help in the garden, either all at once or spread out over the season.

Receive one floral share for 25 hours of help throughout the season.

Email us at marina@rokeby.org to receive a registration form.

More information on each option will be posted on the website.

Winter pantry recipes, from Rosalind’s newsletter

Maggie’s Spicy Pumpkin Soup

1 medium/small eating pumpkin, roughly 5-6 lbs
4 tablespoons of butter or coconut oil
1½ cups of coconut milk or cream
2 cups of water or broth (to reach desired thickness)
2 minced garlic cloves
¼ teaspoon of crushed red pepper or cayenne (optional)
2 teaspoons of minced ginger
1 teaspoon of turmeric
¼ teaspoon of ground coriander
¼ teaspoon of ground cumin
1 pinch of ground clove
¼ teaspoon of ground nutmeg
Sea salt to taste

Wash and then cut the pumpkin into halves, scooping out seeds and strings.

Use half the butter (or oil) to coat the insides after scoring them; then bake them skin-side down at 375 F. for about an hour or until the flesh is soft. Heat the remaining butter or oil in a pan with the minced garlic and the other spices of your choosing until they are blended and the garlic is softened. Set aside for later. Scoop out all the pumpkin flesh* and blend it (in batches, if your blender is small) with the coconut milk or cream. Add the batches together in a large pot and then add as much broth or water as needed to get the desired thickness. Add the spice mixture and stir. Add salt to taste. Serve with a generous dollop of plain yogurt.