



# ROBINETTE Farms



MARTELL • NEBRASKA



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A couple of our pigs getting cooled off on these recent HOT days.

We went right from a cool spring to July weather! We many not enjoy these 90 degree days, but the tomatoes sure do!

June 8th, 2011

## Farm News

### Your Share This Week

*Salad Mix*

*Beets*

*Chard*

*Dill*

*Garlic Scapes*

*Head Lettuce*

*Sugar Snap Peas*

### Meat Share

If you signed up for a Meat Share this year, the first pick-up is **next Wednesday, June 15th from 4-7pm**, at Leon's. All meat will be frozen, so please bring a cooler if you won't be going directly home.

### Share the Bounty

Thanks to all of you who donated to our **Share the Bounty** program. We match each and every donation to provide fresh local vegetables to those in need, and each Friday a delivery of the week's best heads off to the [Gathering Place](#). Contributions are always welcome, so ask how you can help today!

## NEXT ON-FARM CSA EVENT—MARK YOUR CALENDARS!

### CSA Workday and Picnic

We have scheduled our next CSA event for **Saturday, July 9th from 9am to noon** at the Farm. This will be a workday in the fields followed by a BYO picnic lunch.

We invite you to come have a look around, lend a hand, or just relax. Bring a picnic lunch and stay after working in the fields, sit in the shade, visit the animals and enjoy the country.

### Volunteer Day

For those of you who are available during the week, we are now hosting a **weekly Volunteer Day on Thursdays from 9am to noon!** If you're interested, show up when you can and join the crew for the morning. If you can only make it for a bit, we would still be happy to have you out in the fields with us!

As always when visiting the farm, please wear closed-toe shoes (no sandals!), bring water, a snack, sunscreen, a hat and maybe even some bug spray ;-)

### Future Farm Events

We are soliciting ideas from Members for upcoming events on the farm. What would you like to do out on our farm? If you have any ideas or suggestions, email us, Facebook us, call or chat with us about it at the next pick-up.

*Here are some of our ideas:*

*CSA Farm Dinner:* have a catered dinner out on the farm in the fresh air with as much food from the farm as possible in every dish!

*Farm Movie Night:* come out to the farm on a Saturday night and watch a movie projected onto our Farm Stand or in the Quonset Hut if it's raining. Farm themed movies of course!

*Camping on The Farm:* stay overnight on the farm! BYO tent and meals, drive your supplies to your camp spot and park the car back at the farmstead. There are some beautiful spots tucked away on our 113 acres so come enjoy the starry night, the quiet and the fresh air!

# Recipes

**G**arlic scapes are the stem and flower of the garlic plant. As our garlic is maturing in the ground and the bulb and cloves are beginning to get harder, the scape or flower of the garlic forms. In order to attain the nice, big garlic bulbs that we strive for, we pick the scapes to send more energy back into producing the bulb and not flowering.

At home, the scape is great fun; try dicing it into scrambled eggs, adding to a veggie sauté, using as garnish for rice or throw it on the grill with some olive oil. However, the best thing to do with scapes is to make a pesto, just like with basil, only using the scapes!



## Garlic Scape Pesto

- 1 cup garlic scapes (about 8 or 9 scapes), top flowery part removed, cut into ¼-inch slices
- 1/3 cup walnuts
- ¼ cup olive oil
- ¼-1/2 cup grated parmigiano
- ½ teaspoon salt and black pepper to taste

Place scapes and walnuts in the bowl of a food processor and whiz until well combined and somewhat smooth. Slowly drizzle in oil and process until integrated. With a rubber spatula, scoop pesto out of bowl and into a mixing bowl. Add parmigiano, salt and pepper to taste. Makes about 6 ounces of pesto. Keeps for up to one week in an air-tight container in the refrigerator.

For ½ pound short pasta such as penne, add about 2 tablespoons of pesto to cooked pasta and stir until pasta is well coated.

## Cooking Greens

This simple classic, which can be made with any type of hardy green (beet greens, kale, chard, etc) is great on its own as a side dish, or you can toss the greens with pasta, add them to an omelet or risotto, or use them in a gratin or a quiche.

- 1 pound beet greens (2 large or 3 small bunches) Salt
- 1 to 2 tablespoons extra virgin olive oil, to taste
- 2 garlic cloves (or perhaps scapes!), minced
- 1/4 teaspoon dried red pepper flakes (optional)
- Freshly ground pepper

1. Bring a large pot of water to a boil while you stem the greens and wash the leaves in 2 rinses of water. When the water comes to a boil, add 1 tablespoon of salt and the greens. Blanch for 2 minutes, until tender. Transfer immediately to a bowl of ice water, then drain and squeeze the water out from its leaves. Chop coarsely.

2. Heat the oil over medium heat in a large, heavy non-stick skillet. Add the garlic and hot red pepper flakes (if using) and cook, stirring, until the garlic is fragrant and translucent, 30 to 60 seconds. Stir in the greens. Stir for a couple of minutes, until the greens are nicely seasoned with garlic and oil. Season with salt and pepper, remove from the heat, and serve.

Some people enjoy a few drops of lemon juice with their cooked greens, so you might want to pass a plate of lemon wedges.

The blanched greens will keep in the refrigerator for about 3 days.

Serves 2 — 4 people

## Creamy Beet Soup with Dill

<http://www.epicurious.com/recipes/food/views/Chilled-Beet-Soup-with-Dill-Cream-403>

## Sugar Snap Mint Salad

<http://allrecipes.com/Recipe/Sugar-Snap-Peas-with-Mint/Detail.aspx>

