



ROBINETTE Farms

MARTELL • NEBRASKA



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There goes Nina behind 4000 lbs of horse! We visited with our good friend Bill, who mentored us into draft horse ownership before my injury. Always great fun to be out with the horses!

DRAFT POWER

In the fall of 2013 we decided to take the plunge and try to incorporate draft horses into our farming operation ([see article here](#)), and many of you helped support the adventure!

I was trained at a draft horse school in Indiana, we practiced with our good friend Bill, pictured above, and eventually bought his team of horses from him. In November of 2013, Duke & Duchess arrived at Robinette and we began working with them as much as possible.

At the same time we were raising money through a crowd funding site that allowed us to buy the necessary equipment for farming with horses. Many CSA members and

others in the community supported our vision and in March of 2014 all that equipment was delivered. Unfortunately, after my injury, we've had to put the draft horse vision on the back burner because although a 6-year-old is driving them in the photo above, I can't walk like a 6-year-old! Draft horses are very physical and the work involved in their day-to-day care and productivity is very difficult.

I'm hopeful that someday we can get the skills, the right horses, and the right systems to allow us to pursue draft power again, but for now we're sticking with tractors — hopefully electric ones!

July 13th, 2016

Farm News

This Week's Share

Fresh Garlic

Kohlrabi

Kale or Chard

Cabbage

Daniels Sweet Corn

Tomatoes

More Egg Shares!

We've had some requests for more Egg Shares, and now that our new hens are really taking off we are ready to offer some! **Beginning next week** (July 20th) through the end of the Summer CSA you'll have eggs waiting for you at pickup — and at a 10% discount!

[Click here to buy an Egg Share \(or two\)!](#)

We also have eggs for sale at CSA pickup! We continue to have some smaller pullet eggs, but the birds are starting to lay full size eggs as well. Just ask for them at pickup!

Recipes

Kale and Corn Pasta

Ingredients

- 6 ears of corn
- Kosher salt
- 1 pound campanelle or fusilli pasta
- 5 tablespoons extra-virgin olive oil
- 2 1/2 pounds assorted mushrooms (such as shiitake and cremini), trimmed and sliced
- 3 cloves garlic, sliced
- 1/2 teaspoon red pepper flakes
- 2 bunches kale, stems removed, leaves cut into strips
- 2 bunches scallions or small onions, chopped
- 4 tablespoons unsalted butter, cubed
- Freshly ground pepper

Directions

Cut the corn kernels off the cobs and transfer to a bowl, then scrape the cobs with the back of a knife over the bowl to extract the liquid; set aside. Put the corncobs in a large pot and fill with water; season with salt. Cover and bring to a boil, then add the pasta and cook as the label directs; reserve 1 cup of the pasta cooking water, then drain. Discard the cobs.

Meanwhile, heat 2 tablespoons olive oil in a Dutch oven or heavy-bottomed pot over high heat. Add half

of the mushrooms in a single layer and cook, undisturbed, until golden, 4 to 5 minutes. Season with salt, stir and continue cooking until tender, about 5 more minutes; transfer to a large bowl. Add another 2 tablespoons olive oil to the pot and repeat with the remaining mushrooms. Transfer to the bowl.

Add the remaining 1 T olive oil, the garlic and pepper flakes to the pot; cook, stirring, until the garlic is soft, 1 to 2 minutes. Stir in the kale and season with salt. Cover and cook until wilted, about 3 mins. Add the corn kernels, mushrooms, scallions and butter. Cook, stirring, until the butter is melted and the mixture is heated through, about 2 mins. Add the pasta and 1/2 cup of the reserved pasta cooking water; cook, stirring, until heated through, 1 to 2 more minutes, adding more cooking water as needed to loosen the sauce. Season with salt and pepper. lightly all over with remaining 2 tablespoons oil. Grill corn until brown in spots, turning occasionally, about 12 minutes. Serve hot, passing roasted garlic butter separately.

- [Roasted Corn and Garlic Salsa](#)
- [Corn and Kohlrabi Salad](#)
- [Cabbage Salad with Lemon and Garlic](#)
- [Kale and Chard Supreme](#)
- [Grilled Corn with Roasted Garlic Butter](#)



Duke and Duchess, our team of Belgian draft horses in November of 2013.