



2011 Season

Week five

June 27, 2011

# Zilke Vegetable Farm CSA

## Zilke Vegetable Farm Stand

We have been busy lately getting “the Jorgenson farm market” ready to open.

Ray and Alta Jorgenson were Milan’s iconic vegetable farmers, both from families of vegetable farmers in southeast Michigan. Nearly every Milan kid worked every summer picking corn and picking up melons at Jorgenson’s for years. We have friends who met and married after working together at Raymond’s.

Ray retired from farming 20 years ago, and rented his market to a couple of different farmers. It has

sat empty for several years now, used only as a storage facility for a local business. We were approached recently by Alta, and Marshall, his son, and asked if we wanted to re-open the market to sell our veggies. We said YES!!

Since this time last week, the building has two new coats of barn red paint with fresh white trim. The Jorgenson sign is down, secured at the Jorgenson homestead for posterity. The area is mowed, the fields are planted, the coolers are fired up and in working condition, and the inspectors are

checking and double checking all necessary items prior to opening day. When is opening day? Soon.

Township ordinances distinguish between farm stands and farm markets. Ours will operate as a farm stand. Watch

## What’s inside your box this week:

Cabbage

All star lettuce mix

Large-leaf basil

Sprigs of fresh dill



06/22/2011



06/23/2011

for the new sign and a fresh coat of roof paint soon!

## Farm Updates

We are enjoying a bit of a “vacation” this week. The delay of the newsletter is one piece of evidence of this—as is having Tom at the Tuesday deliveries and markets, as Vicki spends just a few extra days with her family in Western Michigan. While we are experts at planning winter travel due to our seasonal business, at times we still want to catch up with the rest of

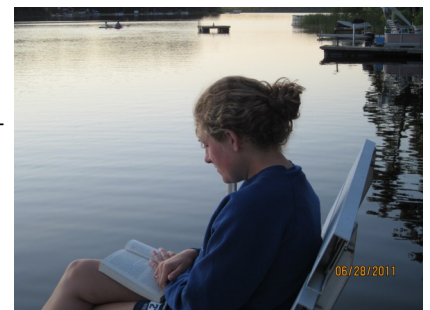


06/17/2011

Vicki (in red) and family in 1965

the family—especially when celebrating Vicki’s mother’s 80th birthday at the lake. Both of my sisters and

a number of the cousins are along, and the fun and fellowship with those we love is priceless, if even for only an overnight or two. Lazy afternoons reading, evenings spent putting together puzzles, kayaking and swimming, and eating fabulous family recipes rounds out paradise.



06/28/2011



06/28/2011

## Zilke Vegetable Farm



- Niece Anna spent the week with us, planting, picking, hoeing, packing, and selling. She was especially good at market, informing customers that asparagus was “three bucks a pound” and LOVED the new puppy.

[zilkevegetablefarm@gmail.com](mailto:zilkevegetablefarm@gmail.com)

12725 Half Rd  
Milan MI 48160

Tom 260 2324  
Vicki 260 2326

### More happenings on the farm this week:

- We celebrated the first day of summer by sampling the earliest of the cherry tomatoes, a marvelous welcome to the best of the season.
- That kale? Turned out it was kohlrabi. Both will appear in boxes later this summer. Ha ha.
- Tom continues to battle the Colorado Potato Beetle attacking the potato plants on the Day Road farm. Paint brushes to knock the little buggers into a bucket of soapy water is satisfying and effective but slow. He is exploring the effectiveness of organic Neem Oil as well.

## Cabbage Recipe Favorites

**Cole Slaw**—easiest is to shred and mix raw with bottled slaw dressing. Add anything—shredded carrots, onions, broccoli, and/or green pepper.

Or—make your own dressing with mayonnaise, vinegar, and sugar to taste. Flavor with celery salt, celery seed, or fresh dill.

### **Sweet and Sour Cabbage**

Fry a few pieces of bacon with diced onions. Make a roux from drippings plus flour. Thin with vinegar, add sugar to taste, and toss with steamed cabbage.

### **Sauteed Cabbage**

Stirfry 2T sesame seeds in 1 T oil until lightly browned. Add 2 cups finely shredded cabbage and sauté until translucent.

A potluck favorite

### **Oriental Cole Slaw**

- ◇ 2 cups Shredded cabbage
- ◇ 3 packs of ramen noodles, crumbled
- ◇ Diced onions to taste
- ◇ 1/2 cup peanuts (or sunflower nuts)

Dressing:

- ◇ 1/2 cup oil
- ◇ 1/2 cup vinegar
- ◇ 1/2 cup sugar
- ◇ ramen noodle seasoning packet(s)

Mix well and refrigerate to allow flavors to blend and noodles to soften.

### **Unstuffed Cabbage**

Easier!

1 pound ground beef, cooked with one large onion, diced

Add 1 cup rice, cooked, and one large can tomatoes.

Put beef/rice mixture in deep baking pan with wedges of cabbage. Bake at 350 for 45 minutes. Top with shredded cheese and bake 5 minutes more.