



2011 Season

Week eleven

August 7, 2011

Zilke Vegetable Farm CSA

Planting time?

We have started in on seeding for fall crops.

Fall lettuce, spinach, and cilantro were direct seeded on Saturday, just ahead of a nice shower.

Next on the list are peas, cabbage, radishes, carrots, beets, bok choy, and broccoli.

Folks are often surprised to hear of a fall crop schedule. Our forefathers and foremothers knew to plant multiple times per year, not just in the spring. The cooler night temps are signs that we can plant tender seeds and transplants that will survive late summer's heat with the evening's cool reprieve.

Vicki has been busy putting up the summer's harvest. Of late, the "scratch and dent" tomatoes are being cored and quartered and frozen in gallon ziplock bags for winter soups and chili. Next will be sweet corn, now that the ears are plump and full. We will have extra sweet corn available to members who want to freeze some summer flavor—give us a call to let us know you'll be down to the new farm stand. It is available for the discounted rate of \$3 per dozen for CSA members!



What's inside your box this week:

Red potatoes, freshly dug. These tender new potatoes need only a few minutes of boiling to be ready to eat!

Onions—sweet white and/or pungent yellow

Napa cabbage—another glorious head!

Beans—yellow wax, or blue lake green or derby green

Yellow crookneck summer squash or black beauty zucchini squash

Tomatoes—ripening more everyday!!

Peppers—a mix of green, sweet, mild, and/or hot varieties

Depending on picking—another surprise or two, perhaps

Farm Updates



It's been an exciting week at the farm, with LOTS of harvesting going on. We began harvesting potatoes last Friday and are sure you will love them as much as we do.

We were finally able to plant our cover crop for our MSU study on Monday. Vicki Morrone, Organic Vegetable and Crop Specialist, came down and guided us through the planting process—we planted organic buckwheat, ida gold mustard, and sorgum sudance. The study will help determine the best cover crop for midsummer weed control.

Calibrating the John Deere grain drill was the most time consuming of the days' work—we adjusted application rates several times to plant just the right amount of seed—but it is all planted and awaiting the next rain.

We look forward to presenting results at the the 2012 Great Lakes Fruit and Vegetable Convention.



Zilke Vegetable Farm

12725 Half Rd
Milan MI 48160

zilkevegetablefarm@gmail.com

Tom 734 260 2324
Vicki 734 260 2326



Mid Season already!

This week begins the second half of our CSA season. What a number of changes we've had since beginning the 2011 season the first of June!

The biggest change was adding Vicki fulltime to the farm, following her retirement. Right on the heels of that was the opening of the farm stand in Milan. Maria, our farm intern, has come and gone. We've added 5 additional acres for fall squash crops.

We will be sending an email around this week to all members to verify pickup preferences. . .with the farm stand availability seven days a week, we'd like to offer some additional flexibility of share pickup to our wonderful CSA friends and members. Look for that email in a few days, and let us know how we can continue to provide you with access to great, local food, grown by farmers you know!

Lisa's German-Style Potato Salad

3 lbs potatoes
1 tbsp olive oil
4 slices thick cut hardwood smoked bacon (not maple or maple smoked), chopped
1 cup diced onion (or more to taste)
1/4 cup balsamic vinegar (or to taste)
2 tbsp Dijon mustard
1 tsp garlic powder (or to taste)
salt and pepper to taste

Cut the potatoes up into bite-sized pieces and cook in salted water until tender. Drain and return to the pot. Put a dish towel over the pot and then put the lid on – this will keep the potatoes warm and help dry them off a bit.

While the potatoes are cooking, put the olive oil and bacon into a large frying pan and cook over medium to medium-high heat until the bacon is almost crispy.

Add in the onions and stir well, then cook until the onions are soft.

Pour the balsamic vinegar into the pan and stir quickly, scraping up all the browned bits from the bottom of the pan. Add in the mustard and whisk until everything is combined. Let it continue to cook on low heat until the potatoes are ready.

While the potatoes (and the bacon mixture) are still warm, put the potatoes into the frying pan and stir well. Sprinkle garlic powder over the potatoes, stir, and add salt and pepper to taste.

This potato salad is best served at room temperature, and is even better when made a day ahead. The potatoes and the bacon mixture has to be warm (or hot) when combined, otherwise it doesn't taste right.

Thanks, Lisa, for your recipe!

Vicki's Red Potato Salad

potatoes, washed and quartered
onion, sliced thin
mayonnaise to taste
salt and pepper

Boil potatoes with skins on until just softened. Drain. Cool slightly, add mayo to taste. Season as desired with S&P. Top with onions.

I also add fresh dill if available.