



2011 Season

Volume 1, Issue 1

Zilke Vegetable Farm CSA

May 31, 2011
Week One

The first delivery of the season

Welcome, Zilke Vegetable Farm CSA members! We are so pleased to start the 2011 season. We are looking forward to meeting all the new members and seeing our return members and friends again.

Your box of veggies is a half bushel in size. Please bring the empty box back next week—preferably as is, not flattened—as we reuse them throughout the season. To reduce our footprint, we recycle as much as possible. For example, this newsletter is emailed and posted on our web, to reduce paper waste. (However, if you'd prefer a paper copy, just let us know, and we'll add one to your box.) We will accept your egg cartons, too.

Thanks much for supporting local agriculture. We are working hard to bring you the freshest food possible, grown locally and without chemicals.



What's inside your box this week:

Butter crunch lettuce—use larger leaves to wrap a lowcarb rollup, or enjoy this denser, sweet green in a fresh salad .

Scarlet Nantes Carrots—these treats were planted last October in the hoophouse. The overwintering cold makes them sweeter than any carrot you've ever had.

Radishes—this two tone treat is known as a “French breakfast radish.”

Spring Onions—slightly hotter with a bite compared to the green onions found in stores.

Garlic Greens—a springtime treat! Use this as you would a green onion—fresh , sautéed, or stir fried.

Arugula—also known as rocket or roquette. Use this flavorful salad green within 2 days.

Grand Rapids lettuce—our favorite basic green leaf lettuce.

Farm updates

News from Tom and Vicki:

Our summer intern, Maria, will join us this coming Saturday. Maria is a student at the University of Michigan and contacted us to request an internship for a couple of months this summer. We had a good experience last summer with Mona Leroy, from France, and agreed to host Maria in our home.

Look for Maria in the coming weeks at our home and at the drop spots.

Mama Cats, the mother of all cats on the Zilke Farm, gave us another litter this spring. All the youngsters are spoken for already, but we have enjoyed watching them grow.

Special points of interest:

The weekly exchange table will begin in a few weeks when we have a larger selection and volume of veggies.

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Can we talk a little about this Spring's weather?

This spring's rain is far and above the norm for our area. We have had to pump standing water out of the fields twice to save the newly-planted veggies. Tom digs new drainage ditches daily, it seems.

Tom grew up farming with his dad a few miles from Milan. We visited the Deerfield cemetery today for Memorial Day, and toured the area farms which are usually all planted by now. Today, we found nearly 90% of them still unworked. Fields nearer us are not faring much better. This is troublesome news for our neighbors.

As far as our farm, we have the benefit of raised beds and some coverage in the hoopouses. However, we have not been able to direct seed anything to our fields in three weeks, putting our production schedule WAY out of whack. Things we expected to have sown in mid May will need to wait until later this week—if the rain holds off as predicted—and that means everything is delayed, from germination, to flowering, to fruiting, to harvest.

We appreciate your understanding as we redouble our efforts to grow food for you and your families.



Grilled Radishes

Grilled Radishes? Yes!! Much like onions that sweeten as they slowly sauté, radishes are amazingly sweet. If raw radishes are not your cup of tea, give this simple recipe a try.



French Breakfast Radishes

One bunch radishes, sliced
One garlic green, chopped
2 T butter
1 ice cube
Salt and pepper to taste

Make a double layer of aluminum foil, and tightly wrap foil around ingredients.

Place foil packet on hot grill, and cook for 20 minutes.

Too rainy for the grill? Sauté on low heat for 15 to 20 minutes, until soft.