



Sprouting Acres Spring Newsletter

Great Food, Grown For You · FOUNDED 2003

Spring Box #1, May 10, 2018

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Rhubarb
Baby Lettuce Head
Purple or White Daikon Radish
Radishes
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Remember, all vegetables will soften, wilt, get soggy if not wrapped up in a bag in the fridge. The fridge pulls moisture out of the air as well as the vegetables so keep it wrapped up!

You can plant out the basil plant as soon as the night time temps are over 40F. Pinch the tips before they start to flower to make it last through summer.

RECIPES LINKS ARE BELOW!!

Welcome to week 1 of your Sprouting Acres Spring Share. There will be three more weeks after this week, then the main season starts if you are continuing on with us for the main season.

Well, it's been a whirlwind of a spring for many reasons at the farm. First, it snowed several inches just about three weeks ago and right before we were going to start planting out onions. We held off another week and got most of our onions in. We were also able to get in several hundred broccoli plants, peas, radishes, spinach, kale, cabbage, leek, and close to 1000 new asparagus plants in the ground. We have many more plants to get out into the field but we are waiting for the rains to let up. It looks like next week is the next chance. We needed the rain for all the thousands of plants we put in as well as our other perennials like strawberries, asparagus, and rhubarb.

The other reason the spring has been a bit crazy is that we are getting close to finishing our farm kitchen building project. If you have been out of the loop over the last 8-12 months, we put up a new pole barn with bathrooms, a spacious front area for events and a really great kitchen space. We plan on opening yet this summer with farm events. We are building our outdoor wood fired pizza oven in the next few weeks getting the farm ready for all sorts of fun events. We also hope to be processing some of our veggies by mid-late summer to sell at market, at the farm events and to CSA members.

This week we have hot water, drywall is all done (getting taped and mudded this week). We hope painted in the next week or so then we start popping up window and door trim and our main barn wood wall. If you remember last year's spring share newsletter #4 we mentioned that we had to take down an old wood corn crib. We repurposed the barn boards on two of the walls in the shed. We have one done and one to go. Check out the pics below. It's been a busy 8 months and we can see the end and it will be good.

We will be planning a spring party to make up for canceling last year's due to construction mess. Stay tuned for the party date.

We have been farming too, just in case you thought we've just been building an events space. We have a hoop house filled with carrots, greens and beautiful lettuce heads. This week's box is full of the bounty we are able to grow in those hoop houses plus food from outside as well. The asparagus is about a week away from really popping and we helped the rhubarb along through the snow with a little plastic cover. The strawberries are blooming and the fields are filling up.

We hope you enjoy your first 2018 Spring Share! Make some great meals over the next week and don't forget to tell your friends and family to add their names to our mailing list so they can come out to the farm this summer for pizza and other great events.

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We built that!!!!

Don't forget that we cannot have you take home the black totes. Please bring a bag or a box to transfer your food into. We have a limited number of the totes so we need to get them back each week.

As always, if you have any questions about this week's spring share or any other questions at all please don't hesitate to email, call, text, yell, etc. We want to make sure your pickup goes as smooth as possible.

Daikon Radish ideas...We love them grated onto salads!

<https://www.foodfidelity.com/2017/10/30/purple-green-daikon-radish-salad/>

Salad Ideas

<http://www.thekitchn.com/recipe-alice-waters-baked-goat-cheese-with-spring-lettuce-salad-recipes-from-the-kitchn-218919>

Mustard Greens...

<https://www.foodandwine.com/blogs/10-ways-use-mustard-greens>

We like them sautéed with onions, garlic, and other veggies then finish with a little butter, a splash of maple syrup, salt and pepper.

Parsnip Pasta!!!

<http://dishingupthedirt.com/recipes/spring-parsnip-caramelized-onion-pasta/>

Arugula ideas...

<https://www.bonappetit.com/recipes/slide-show/get-spicy-19-awesome-ways-eat-arugula>

<https://www.delish.com/cooking/g3989/arugula-recipes/>

Our favorite, Green Garlic Pesto...

<https://www.thespruceeats.com/green-garlic-pesto-recipe-2217490>

It's Rhubarb time!!!

<https://www.tasteofhome.com/collection/top-10-rhubarb-recipes/view-all/>

Please check the newsletters each week even if you will not be continuing the summer share with us. You are still a member for the season (and hopefully future seasons) and we want to make sure you are able to attend any events we have or if we have any other news. You can also check the news/blog area on the website. www.sproutingacres.com

