

# Hillside Prairie Gardens



Welcome! We're your farmers, Jacob and Hanna, and are so grateful to be here another year with you. We couldn't do what we love without your support, and in return we hope to support the community by advocating healthy eating, responsible land management, and local economy – all part of a more sustainable lifestyle. This will be our fourth year growing veggies for the farmer's market and CSA, and every year is a whirlwind of lessons learned with plenty of surprises and disappointments along the way. Thanks to a ridiculously early spring and a winter full of planning, we were able to get a good, early start on most crops (for those of you wondering how it is we have potatoes in June...), and the diversity of fresh produce at this time of year is exciting for everyone involved. That said, we hope you aren't too overwhelmed with your first share. The CSA model is set up to include a built-in learning curve as the goods change from week to week, and we encourage you to find resources that work for you throughout the season (check out our list of blogs we like) – the Brookings Public Library has quite a large cookbook section, as well as a terrific selection of new books on food and sustainability issues. (You will more than likely see me there doing my own research on the subject!) We also invite lots of curiosity and feedback from you all, especially those of you who are new to this; and please feel free to come out sometime and take a look at the gardens, meet the ducks and chickens, pick some raspberries. We'd love to show you around; after all, it's your farm, too. Enjoy!

**BEETS** — sweet and earthy, try them boiled or roasted with butter and salt. now is the perfect time for borscht – throw in some of your cabbage, carrots, onions, kale; maybe add a nice steak or some ground beef from Cliff...yum. definitely use the greens from the Cylindra (cylindrical) kind

**CABBAGE** — so tender at this stage, you're in for a treat. delicious steamed with a little butter and vinegar (try red wine, rice, or white balsamic for a nice subtle flavor)

**CARROTS** — a baby variety called Mokum. core-less, perfect for fresh-eating/snacking

**CUCUMBER** — seedless/burpless. Tasty Jade variety (long and skinny) has really thin skin, no need to peel, ideal for salads for a nice crisp bite

**FRESH ONIONS** — mild and sweet, use as you would a regular storing onion. planted from sets in early March, will continue to put on size

**GARLIC SCAPES** — possibly the most peculiar vegetable we have to offer (also one of the most abundant – we've got about ½ acre of garlic in the ground this year), quickly becoming a popular specialty item. our absolute favorite way to use scapes is in garlic scape pesto (recipe found on our website), which we eat on everything from pasta to grilled cheese to tortilla chips. also amazing in stir-fries or on the grill, tastes like a garlic-infused green bean!

**KALE** — the large, flat, broad-leafed variety is White Russian. we eat it for breakfast, and then again for dinner. no, seriously. steamed, boiled, baked, massaged, oh my.

**KOHLRABI** — an old-fashioned favorite fondly remembered from Grandma's house (at least for some). Peel and eat raw, steam, boil, or stir-fry. similar in taste to broccoli stem, turnips, or cabbage (all brassicas)

**MIXED GREENS** — a mix of Romaine, Tango, Lollo Rossa, and Deer Tongue lettuces and baby kale

**NEXT WEEK: NEW POTATOES, SWISS CHARD, & JAPANESE BABY TURNIPS**

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