

# Hillside Prairie Gardens



## Why We Farm ...

*“It’s true – if we wanted to do something easy, we wouldn’t have chosen farming. And although that decision to farm might marginalize us geographically (far from the big-city lights) and economically (yoked to our partners, to our animal chores, to our land and the neighbors it comes with, tied to the seasons, the toil, the weeding, the irrigation), **it is also freedom.** And that freedom, to think for ourselves, quietly, out of doors: That is a freedom we cherish above all.”*

— Severine von Tscharner Fleming

This week, in preparing for a trip to our friends’ wedding in Michigan over the weekend, we’ve often asked ourselves the question of why – why we do this season after season, when it’s so hard to leave, to have a life outside of the farm for eight months out of the year...But the answer stares us in the face every time we bend to pick a pepper, fill a bowl with berries, collect the nest eggs...

In your share for weeks four and five, you’ll see some familiar items like GARLIC, EGGPLANT, ONIONS, PEPPERS, CUCUMBERS, ZUCCHINI, CARROTS, BEETS, and POTATOES; you’ll also find a few **new** items such as...

**BEANS** — *Provider* is the name, and provide is what they do. It’s no wonder most green beans these days are picked by machines; but as relentless and back-breaking as the work can be, there is also a kind of peace that comes over one while picking (come out and see for yourself!). We also planted some yellow beans this year – Cherokee Wax – mostly for color and novelty since the flavor is so similar to the more common green bean.

**CAULIFLOWER & CELERY** — this was our first year for both of these. We had always heard how difficult it was to grow these two in this climate, but they both seemed to do okay for us – maybe it was beginner’s luck. The cauliflower is ‘unblanched’ meaning that we let it be exposed to sunlight, thus turning the yellowish-green color. In order for us to get white or ‘blanched’ heads, we would’ve had to tie up the leaves on each individual plant to prevent sunlight from getting in (and we were too busy thinking of ways to impersonate the wind in order to get our tomato tunnels to pollinate...). You may find it is a bit bitter to eat raw, but baking, stir-frying, boiling, etc. will remove the bitterness.

**HEIRLOOM TOMATOES – MORE VARIETIES TO TASTE!**

**\*\* Try Black from Tula, Brandywine, Pink Beauty, and Juane Flamme \*\***

**PARSLEY** — Italian flat-leaf kind. Visit our **RECIPE** index for ideas on how to use!

LOOK FORWARD TO ...

WATERMELON, MUSKMELON, HONEYDEW, & GALIA MELONS ... YUM.

**Authentic Food for our Local Community**

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