

\*\*\*\*\*From Vegetarian Magazine June 2017\*\*\*\*\*

### **Radish Soup** - Makes 6 servings (6 cups)

*Garnish this soup with a few chive flowers for even more summer style.*

*Not enough radishes – they are excellent keepers. Save in a cool place and use when you have enough.*

#### **TOSS:**

- 3 cups trimmed and thinly sliced radishes
- 2 Tbsp. red wine vinegar

#### **HEAT:**

- 4 cups vegetable stock
- 3 cups peeled and cubed russet potatoes

#### **OFF HEAT, ADD:**

- ½ cup julienned radishes
- ¼ cup chopped fresh chives
- ¼ cup each dry white wine and fresh lemon juice
- ½ tsp. kosher salt
- 1/4 tsp. white pepper

#### **GARNISH:**

- Fresh chives

#### **Directions**

1. Toss sliced radishes with vinegar.
2. Heat stock and potatoes in a pot over medium-high to a boil, then reduce heat and simmer 10 minutes. Add sliced radishes and vinegar; simmer 5 minutes.
3. Puree soup with a handheld blender, or in batches in a standard blender. Return soup to pot.
4. Off heat, add julienned radishes, chopped chives, wine, lemon juice, salt, and pepper.
5. Garnish servings with chives.



## *Sisters Hill Farm*

127 Sisters Hill Road, PO Box 22, Stanfordville, NY

May 27, 2017  
June 3, 2017

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Save the date: **Saturday June 24th at 5PM will be our first farm picnic** of the season! We'll be celebrating Sister Mary Ann's retirement. We'll have great live music, barbecued local meats, and lots of good food, games and conversations to share!

### *Field Notes from Farmer Dave*

Welcome both new and returning members to the 2017 season at Sisters Hill Farm! This week begins our 19<sup>th</sup> season! Over the years we have become quite a community, all with a common interest in healthy delicious food, grown with love and care.

This Spring has certainly been an adventure. We've had our share of challenges. Whether it was shoveling off the greenhouses in a snowstorm on March 14<sup>th</sup>, trying to prevent them from collapse, or watching the snow finally melt away on March 29. From the get go this spring was cold and wet!

Luckily, in my own self-interest, I planned on our start being a few days later this spring. Last Tuesday was my birthday and I preferred not to have an endlessly long work day, so I scheduled the first pickup on Saturday the 27<sup>th</sup> instead. Thank goodness I did! No crops were ready on the 23<sup>rd</sup>.

The cold wet weather meant we weren't able to work the fields nearly as early as we had hoped. We were tilling up beds of cover crop much later than we anticipated. That meant that the decaying organic matter of the cover crop, normally a great thing

because it adds life to the soil, became a detriment—because it adds life to the soil. Specifically, it attracted cabbage root maggots. They thrive in cool moist conditions especially where decaying organic matter is present. We lost a significant percentage of our earliest plantings of many greens and crops in the brassica family. We've responded by watering the plants with beneficial nematodes (soil dwelling roundworms that attack this species of maggot) and foliar feeding the plants with kelp and fish meal. Thankfully its working, and many of the plants are rebounding very well. In addition, we have replanted several beds of greens.

So enough about the difficulties, lets talk about what's going well! Most importantly we've got a great farm crew this year! They are Matt, Isabel, and Betsy. They're passionate about growing and harvesting the tastiest produce that they possibly can for you—and about learning each and every step of the way.

Thankfully, the vast majority of the crops are doing really well. The hoop house tomatoes as an example, look amazing. We are really starting to dial in the systems there. They are grafted, which means back in February, I seeded both a rootstock and a scion, then sliced the top off of one plant and spliced it onto the bottom of another plant. It's a pretty technically challenging procedure, but we're having good success. If you pickup at the farm you can take a walk up there and check them out.

I've also spent a good deal of time and effort this spring restoring a 2 wheel cultivating tractor that I think will revolutionize our weed control. Our onions and garlic are looking fantastic—and weed free, with little to no hand-weeding, thanks in large part to this new/old gas powered member of the farm team. Ask me about it at distribution, I'd love to show it to you.

For those of you who are new to the farm, I should mention that we do not technically wash anything. Even though the veggies may look very clean, we sometimes harvest directly into bins, get them into the cooler and on to you. Other times we will dunk them to remove dirt or quickly cool them to prevent them from wilting. Generally speaking you should consider them unwashed. If they seem a little too wet, put them in a salad spinner, or put a paper towel in the bag with them

to absorb the extra moisture for a day or so, that will help them last longer.

I sincerely hope you enjoy the start of this our 19th season whether you have been with us since the beginning or this is your first year. Thanks for sharing in our vision and sharing the harvest with us!

\*\*\*\*\*From *FineCooking.com*\*\*\*\*\*

### **Warm Kale Salad with Bacon and Hard-Cooked Eggs**

*You may use a mixture of spring greens or arugula in place of the kale. Adjust the cook time to just begin to wilt the greens.*

#### **Ingredients**

- 5 slices thick-cut bacon (about 6 oz.)
- 3 scallions, trimmed
- 1/4 cup apple cider vinegar
- 1 large shallot, coarsely chopped (about 1/4 cup)
- 3 Tbs. extra-virgin olive oil
- 1 Tbs. grainy Dijon mustard, such as Maille Old-Style
- 1/4 tsp. granulated sugar
- Kosher salt and freshly ground black pepper
- 1 lb. Russian or lacinato kale, stemmed and cut into bite-size pieces
- 8 radishes, trimmed and quartered lengthwise through the stem
- 3 hard-cooked eggs, halved

#### **Directions**

1. In a large skillet, cook the bacon over medium heat, turning occasionally, until crisp. Leaving the fat in the pan, transfer the bacon to a paper-towel-lined plate. Add the scallions to the skillet and cook, flipping occasionally, until lightly charred, about 2 minutes. Transfer to a separate paper-towel-lined plate. Reserve 2 Tbs. of the bacon fat, pour off the remaining fat, and wipe out the skillet.
2. Combine the 2 Tbs. bacon fat with the vinegar, shallot, oil, mustard, sugar, 1/2 tsp. salt, and 1/2 tsp.
3. pepper in a blender and blend until combined, about 1 minute. (Alternatively, whisk by hand.) Transfer the vinaigrette to the skillet, add the kale, radishes, 1 tsp. salt, 1/2 tsp. pepper, and cook over medium-high heat, tossing occasionally, until the kale begins to wilt, 4 to 5 minutes. Crumble half of the bacon into the skillet and toss to combine.
4. Coarsely chop the scallions. Transfer the kale to a serving platter, crumble the remaining bacon on top, arrange the hard-cooked eggs around the platter, top with the scallions, and serve.