

May 2, 2012

Week One

Sol Harvest Farm...off and running!

Wow! Am I really writing the first newsletter for my new farm? Looking around, there's the big field, there's the greenhouse and there's the soon-to-be herb and flower garden. Yep. It's all happening! And with that, **welcome to Sol Harvest Farm!** This dream has been almost 4 years in the making - and now it's all coming to fruition (with some tasty veggie to follow). I can't go any further without offering up some thanks and then I'd like to talk a little bit about my vision for the year and finally what's coming out of the field right now.

So many people have helped to get Sol Harvest Farm off the ground. So, in no particular order, thank you to:

Aimee (without a doubt, *THE* soul in Sol Harvest)! Monte, Wesley, Shauna, Alcides (and all the Primo's), Vidar, and everyone at Skarsgard Farms. Farm & Table...um, WOW! Hip Chik Farms, for their continued support. Plants of the Southwest for A LOT of donated seeds. Los Poblanos Historic Inn and Organic Farm - all my seedlings start there. Albino Peacocks. Gelato in the Farm Shop! Craig and Carol at Tres Lunas in Mason, TX. There's no hoop house - heck, there's not a lot of things without y'all! David and Pam Montoya - what an honor to farm on the land you preserved; thank you! Judd Hite...LOVE that you're part of this farm, albeit long distance. Mom and Dad - I think you'll like this 'farm thing that I'm doing.' Jessica Rowland, Bruce Milne and the UNM Sustainability Studies class; a few months in and you've already made a difference!

David Rubin - I'll trade turnips for a tractor any time! THANK YOU!!! Nepantla Farms - friends and great farmers. Kristin Gangwer and Central New Mexico Land Link. Zia Manana Harvest - SO helpful. And thank you so much to friends and family who have donated time, money, (or both), a phone call, a helping hand, tools, lunch, advice, beer, a kind word, baked goods, or just an encouraging smile. Bob Gamley and New Mexico SBDC. Mama - you bring your weeding gloves to the farm any time! And finally, Riley McGee, thank you for wearing a tuxedo everyday and bringing a touch of class to the field - you're the best farm dog!

Wow! Who's exhausted? Enough of this mush - let's get on with it. **I'm excited about the year ahead.** We'll offer great local, seasonal vegetables, herbs and flowers (and somewhere down the line I'd like to see pigs, chickens and goats on the farm - but that's a newsletter for a different year). Moving forward there's nothing but potential. In the farm. In our growing CSA membership. In our relationship with Farm & Table Restaurant. In 'slow,' and local food. And speaking of food...

Here's what will be coming out of the field in the coming weeks. You'll be seeing a healthy mix of greens and root vegetables (think spinach, lettuce, kale, chard, mizuna, beets, carrots, turnips, radishes...and a few surprises!

Here we grow~
Farmer Ric

Recipe: Radish Sandwiches

I can't say I was much of a radish fan until I started growing them. And these are sweet, juicy and just a bit of bite - delicious!

3-4 radishes (depending on size)
crusty bread
butter

lettuce (spinach or arugula also work)
Sea Salt and fresh cracked pepper

Butter both sides of crusty bread
Add salt and pepper to the freshly
battered bread
Slice radishes very thin and layer them
onto bread
Top with lettuce
Eat

I know. *Very* simple. But a nice alternative to just adding them to a salad (next time I'll tell you how to pickle them)!

In the box this week

- Napa Cabbage
- Rainbow Chard
- Spinach
- Head Lettuce
- Pac Choi
- Easter Egg Radishes
- Beets
- Cilantro