

## Flip Forward

So as the temperature starts to heat up and summer is around the corner (so glad it's post Memorial Day and I can now wear white on the farm) it's time to start thinking of... fall crops?

Well, not really (at least not that much). But such is life in the farming world. You're always one season ahead in planning your field.

While I'm busy tending to all the new summer transplants and directed seeded corn, beans and okra (don't get too excited, still a while away for those goodies) now seems like a good time to get some feedback from our members regarding things they would like to see planted in the field.

If variety is the spice of life then let's add even more variety to the farm. But I have to warn you, any requests for pineapples or kiwi will be turned away. But rhubarb, parsnip, or rutabaga? I'm willing to listen. Here in New Mexico we're blessed with lots of sunny days, so let's turn that sun (or 'Sol') into delicious food!

So in the coming weeks I'd love to hear suggestions from members for new or different cool-weather fall crops to grow. Or maybe it's something I've already grown, like kale, just a different variety. Don't forget flowers and herbs – if you get those requests in soon I just may be able to get them in the field.

Here we grow~

Farmer Ric

### Skillet Eggs with Kale and Chorizo

- ¼ lb. Spanish-style chorizo (or other spicy, hard sausage like Italian salami or veggie chorizo), diced
- 1 bunch kale, stems removed, leaves chopped coarsely
- Lemon Juice
- Pepper
- 4-6 eggs
- Grated parmesan or asiago cheese (optional)

Heat large, nonstick skillet over medium-high flame. Add diced chorizo and cook, stirring often, about 3 minutes. Add all the kale and cook, tossing often, until wilted, about 3 minutes. Sprinkle a little lemon juice and pepper over the mixture and toss well, then push kale/chorizo mixture to outer edges of pan. Reduce heat to medium and crack eggs one at a time into center of pan. Cook briefly uncovered, then sprinkle 3 tablespoons water over kale and eggs, cover, and cook until eggs are set, about 3 minutes. Sprinkle a little cheese over the dish and serve immediately, right from the pan. Makes 4 – 6 servings.

## Volunteer Nights and Summer 'Sol'stice

- Beginning Monday, June 4<sup>th</sup> (and every Monday during summer) our Volunteer Work Party & Potluck will take place from 5:30 – 8 p.m. Evening is a wonderful time to work in the field. Show up anytime and please bring food or drink to share (two weeks ago one of our volunteers brought homemade tamales – yes)!
- Our first official event at Sol Harvest Farm will celebrate the summer solstice, which this year takes place on Wednesday, June 20<sup>th</sup>. Save the date and look to upcoming newsletters for more information!

## In the box this week

- Sugar Snap Peas
- Red Romaine Lettuce
- Kale
- Napa Cabbage
- Tatsoi
- Kohlrabi
- Beets