

# Middleton Farm's Newsletter

May 2012

## **WHEN You Can Expect Your First Share**

Our aim is early JULY!

The weather has been messing with our planting. A recent freeze would have killed our crop if we hadn't been waiting for conditions to be right.

Our June-bearing strawberry plants have had some damage but they may recover to make it into the harvest shares.

It also hurt our fruit trees. In fact, there is word that 80% of the cherry harvest may be lost this year!

We are doing our best to get things in the ground, let's just hope mother nature does her bit!

Keep your fingers crossed for good weather!



## **Come and Get 'em!**

The Midland Farmers' Market is opening this Saturday. That means that if you have signed up for the Egg add-on for the harvest share, you can pick up your first dozen this week!

Bay City's Farmers' Market is scheduled to open May 25<sup>th</sup>. We will be selling meat only and so far no pick ups are scheduled here.

No set date has been scheduled for the Saginaw V.A. Farmers' market. However, once the date is announced we will be offering items for sale from neighboring farms. So feel free to come check out their wares!

Don't forget what you learned about Farmers' Markets!

## **Ripe! Strawberries Ripe!**

We are hoping to have strawberries this year even though the plants took quite a beating!

Middleton Farm has planted both the June-bearing and the Ever-bearing type strawberries. However, because of the weather, and its many fluctuations, some of the plants may not produce. So be on the look out for the berries in your harvest shares.

Make sure you check out the recipe on the next page for how to use your strawberries for a great dessert!



## What on Earth are Tomatillos?

Last year we introduced a new product to our garden, the tomatillo. While prominent in Mexican cooking, very little is known about this "little tomato".

When selecting a tomatillo, look for a paper-like husk with a light green up to a light brown color. These are inedible and should be removed.

As with most fruits, the smaller the fruit, the sweeter it can be. Likewise, it is better to purchase a firm tomatillo than soft.

Rinse the tomatillo prior to using. This will remove some of the sticky substance and you are ready to cook! (If you aren't planning on using them right away, keep them in the husks on your counter or in the fridge. Never put them in an air tight container. They should keep up to three months.)

Use them as you would most tomatoes. They can be roasted, blanched, or served raw. Often found in salsas, they add a citrus flavor to enhance your meal.

Even though it is the main ingredient in Salsa Verde, the tomatillo is being included in more guacamole recipes as of late.

So consider picking up a few this year to include in your Mexican dishes!



## How You Can Help Save a Life.

Middleton Farm is working with the Coleman schools and Little League to fund the purchase of a portable defibrillator.

Nine year old, Evan Michael Moeller died at a basketball practice April 24<sup>th</sup> of this year. He had recently moved from Michigan to Phoenix and continued to engage in sports once there.

His mom grew up next to the farm and was very close to the Middleton family. We are raising money her son's name.

Too often, a young life can be saved if there is access to a defibrillator. Our goal is to raise \$1500 and we will be collecting donations on our website soon.

If you can spare a few dollars or if you would just like to help us with fundraising efforts, please do so by visiting our website or leaving a message with Matt Middleton.

## Strawberry Pretzel Salad

Ingredients for crust:  
1 ½ C crushed pretzels  
4 ½ T sugar  
¾ C melted butter

Ingredients for center:  
1 C sugar  
2 8oz pkgs cream cheese  
1 8oz container whipped cream

Ingredients for topping:  
1 6oz pkg Strawberry Jello  
2 C boiling water  
1 16oz container strawberries

Preheat oven 350°F.

Mix together pretzels, sugar and melted butter. Press into a 9 x 13 baking pan and bake for 10 minutes or lightly toasted. (Some recipes call for no more than 10 minutes.)

Using a mixer, whip together the cream cheese and sugar until smooth. Fold in the whipped topping and spread onto cooled pretzel crust. Refrigerate for 30 minutes or until fully set.

In a medium bowl, stir together gelatin mix and boiling water. Mix in strawberries and pour into pan on top of cream cheese mixture. (Some recipes call for twice the amount of gelatin and letting the strawberry mixture set up a bit before pouring.)

Refrigerate until completely chilled, about one hour.

## Middleton Farm CSA

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