

MAY 4 - 5, 2022

BAYFIELD FOODS CSA

Community Supported Agriculture



Greetings from Twisting Twig Gardens

ROB HARTMAN - TWISTING TWIG GARDENS & ORCHARD

It has been a slow start to the growing season this year and we are anxiously waiting for soil temperatures to rise. Minimum soil temperatures are required for vegetable seeds and seedlings to germinate and grow. Soil temps are also an important factor in soil biochemistry and the release of plant available nutrients. Although it can be tempting to want to get a jump on the season, planting too early will surely lead to stressed plants (or worse). Our garlic, which is very cold tolerant, is now pushing their tips and emerging through the mulch. Last week, we dug up carrots that we overwintered in our home garden. Every fall we mulch a small section of our carrot bed with straw, then dig them in spring once the ground thaws. Some of them will have rotted over winter, but most will not. Spring-dug carrots are the sweetest, best carrots of the year.

For those unfamiliar with our farm, here is more about us. My wife, Ashley, and I along with our boys, Arlo (8) and Owen (5), own and operate Twisting Twig Gardens and Orchard which integrates our small, diverse farm with short-term vacation rentals. Our “glamping campground” includes a yurt, geodesic dome, and wall-tent. We are located on the Bayfield peninsula halfway between Cornucopia and Bayfield. We have been working to transition an abandoned farmstead back into production since 2009. Our vision is to create a diverse and productive agricultural ecosystem which integrates trees and shrubs with annuals and perennials. Not only are we growing veggies and fruits, but also promoting systems which yield soil fertility, farm resiliency, wildlife habitat, and beauty. This year we are focusing on growing garlic and shallots and managing our “wild” apple orchard for cider fruit production. We love being able to share our property with guests. I enjoy meeting new people and getting to talk about food, nature and more. Our rentals can be found on Airbnb by searching for Twisting Twig Gardens.



Family at Big Bay State Park.



Geodesic Dome rental.



Arlo and Owen enjoying spring-dug carrots.

Thank you for your support of Bayfield Foods!
It is a pleasure for me to share what I grow
with you and to be a part of a unique
cooperative of talented growers and makers.
Hope you all are enjoying the diversity and
richness of foods and products from our
region. Happy Spring!

Have a great week,
Rob



Rob in the summertime field of garlic.

Broccoli and Garlic on Toasted Baguette

INGREDIENTS:

- 1 baguette, sliced ½" thick on a diagonal (about 12 slices)
- 6 T. extra-virgin olive oil, divided
- 1 head of broccoli chopped into ½" pieces
- 1 head of garlic
- Kosher salt
- 1 T. honey
- 1 T. white wine vinegar
- ½ t. crushed red pepper flakes
- 8 oz. Ewe Rascal Ewe sheep milk cheese
- Freshly ground black pepper



INSTRUCTIONS:

- Preheat to 400°. Arrange bread slices in a single layer on a baking sheet and drizzle with 2 T. oil. Toss on baking sheet to coat, then arrange again in a single layer. Place broccoli and garlic on another rimmed baking sheet and drizzle with remaining 4 T. oil. Season generously with salt and toss to combine.
- Place broccoli on top rack and bread on bottom rack and roast until bread is golden brown, 10-12 minutes. Remove bread from oven and continue to roast broccoli and garlic, tossing once, until broccoli is browned all over and garlic is tender, another 15-20 minutes. Let cool slightly.
- Meanwhile, whisk honey, vinegar, and red pepper flakes in a small bowl.
- As soon as garlic is cool enough to handle, squeeze cloves out of their skins and mash in another small bowl to form a paste. Add cheese and mix well; season with salt and black pepper.
- Spread cheese over toasts and top with roasted broccoli. Arrange on a platter and drizzle with honey mixture.