



April Farm Note



EArTh Day...April 22 and...every day

We'll be at the Clear Lake Earth Day event at the Surf Ballroom, Thursday, April 19, 4-7 pm. Stop by to say Hi and for some popcorn samples. **Watch our website for our Earth Day Special.**

Since this weather is slowing things down and it seems we have some time ...here's a teaser. Here's a scrumptious dish to dream about while we wait for the kale supply.

Garlicy mushrooms and kale (oh, yum)

Ingredients

1 teaspoon olive oil, 6 cloves garlic, minced, 1/4 teaspoon salt, 8 ounces cremini or button mushrooms, sliced (about 2 cups) , 1 pound kale, coarse stems removed, leaves sliced or torn into pieces
Several pinches of freshly ground black pepper

Directions

Preheat a large skillet over medium heat. Sauté the garlic in the oil for about 2 minutes, being careful not to burn it. Spray it with a little nonstick cooking spray if needed. Add the mushrooms and sprinkle on the salt. Let them cook for 5 to 7 minutes, stirring often, until the moisture has released and the mushrooms are lightly browned. Add the kale and pepper, and use tongs to sauté for about 10 more minutes. Add splashes of water if the pan seems dry. The kale should be tender and cooked down pretty well. Serve immediately.



Eat like it matters...because it does!

Farm Snapshot



We have gotten some early plantings in.



What we have planted is tucked in for cold nights



And when spring gives you snow...go skiing!



End of storage veggies on naan bread – yum!

Jan Libbey, Tim Landgraf

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