

Earth Dance Farm



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Quote for the Week

Every blade of grass has its angel that bends over it and whispers, "Grow, grow."

*From the Talmud
(6th century)*

This week:

Summer Squash
Cucumbers
Sun Gold cherry tomatoes
Tomatoes
Bell Peppers
Chile peppers
Jalapeno peppers
Basil
Garlic
Onions
Eggplant
Lettuce
Beets
Corn

Notes:

**PLEASE RETURN
COOLER PACKS**

Oink, Oink

This summer we have made several additions to our farm animals, Ginger the goat and Oink and Oink our two new guinea hogs.

Now Norm grew up with hogs so I was kind of counting on him to be the expert with the care of our new friends, but as it turned out, these hogs are quite different from any that he ever had at his farm. These are a small heritage breed that was popular a couple hundred years ago on small homestead farms. Unlike the huge industrial style hogs, these guys are small and are grazers. We haven't really named them, we just call them oink, oinks. We can put them out in a weed patch and they clean it up in no time. We kept them down by the pole barn by the house. So after they cleaned up all the fenced in areas, Norm decided to construct a fenced area, with some plastic snow fence, where weed removal was

Guinea Hog History

American Guinea Hogs are a critically rare breed of pig that is unique to North America. The original stock for the breed came from West Africa, and over the last 200-300 years developed through adaptation and crossbreeding with Appalachian English pigs to create an American original. They were commonly found on homesteads in the

needed. I probably don't need to tell you that this didn't work very well. In no time at all they took there little snouts and lifted the fence to escape. So as I'm up at the barn doing evening chores, in comes a pig, curious to see what he can find.

Now none of our other animals had seen a pig and it was quite a show watching how they all reacted to this new addition to the barn. The horses ran to the farthest corner of their paddock and refused to go near it, while the pig didn't seem concerned whatsoever with these huge 1000 pound animals. He just proceeded to march around their pen looking for goodies. The cats were very curious and slowly walked around the pig, checking it out. One of the young kittens was fascinated with the curly tail and was batting at it. The

southeastern US.

American Guinea hogs, also known as Guinea Forest Hogs, are now found on small farms and large ranches throughout the United States.

Guineas are one of the smaller breeds of pigs, ranging from 150 to 250 pounds at maturity, with a carcass of 50 to 100 pounds.

With a docile disposition, they make

an excellent homestead pig, able to forage for much of their diet; which includes snakes, nuts, rodents, grass and roots.

goat went up and sniffed its snout. I watched in amazement as the different animals checked out our new friend. Then things got a little wild as the second oink joined the fun. So I decided it was time to return them to their pen in the pole barn. Norm had reassured me that if they did get out, that we could probably easily put a rope around their neck and lead them back. I probably don't need to tell you that this didn't work very well either. I took a lead rope for the horses and gently put it around the neck of the pig. Instantly, the pig transformed from a docile animal to a squealing maniac. I quickly removed the rope and decided that I would have to resort to my back up plan. So I mustered up my most excited voice and called "Come Oink Oink. Come" Amazingly enough, they both perked up and started following me, all the way back to their pen.

(<http://www.guineahogs.org>)

Fall Gathering:
Saturday October 4th
2:00pm until.....

Recipes...

Spicy Cucumber Salad with Peanuts

3 medium cucumbers (about 1 ½ pounds), peeled, halved lengthwise, seeded, and cut on the diagonal ¼ inch thick
1 tbsp kosher salt
½ cup rice vinegar
½ cup water
3 tbsp sugar
1 small fresh chile, stemmed, seeded if desired to reduce the heat, and minced
2 tbsp minced red onion
2 tbsp finely chopped roasted salted peanuts

Toss the cucumbers and salt in a

large strainer or colander set over a bowl. Fill a gallon-size zipper-lock plastic bag with ice water and set the bag on top of the cucumber slices. Drain for 1 hour.

Combine the vinegar, water, and sugar in a small saucepan. Bring the mixture to a boil and cook until the sugar dissolves and the mixture becomes slightly syrupy, and is reduced to about 1/3 cup, about 10 minutes. Cool the mixture to room temperature.

Stir the chile, onion, and peanuts into the dressing.

Thoroughly rinse the cucumber slices under cold, running water and pat dry with paper towels. Toss the cucumber with the dressing. Serve immediately or refrigerate for up to 1 day.

Sauteed Corn and Sweet Peppers

4 medium ears corn
2 tbsp extra-virgin olive oil
1 medium shallot, minced
2 medium bell peppers, cored, seeded, and chopped fine
1 tbsp lime juice
1 tbsp minced fresh cilantro leaves
Salt
Freshly ground black pepper

Remove the husks and silks from the corn. Cut the ears in half crosswise with a chef's knife, stand each piece on its cut end, and slice downward several times to remove all the kernels. You should have about 2 ½ cups of kernels.

Heat the oil in a large skillet. Add the shallot and sauté over medium heat until softened, about 3 minutes. Add the corn and peppers and sauté until crisp-tender, about 6 minutes. Sprinkle with the lime juice and cilantro and season with salt and pepper to taste. Serve hot or at room temperature.

Broiled Eggplant Slices with Parmesan and Oregano Bread Crumbs

4 medium eggplant (about 2 pounds)
5 tbsp extra-virgin olive oil
Salt
1 ½ cups fresh bread crumbs
¾ cup grated Parmesan cheese
1 tbsp minced fresh oregano leaves

Preheat the broiler. Trim the green caps from the eggplant and then slice them lengthwise ¾ inch thick. Lay the eggplant on a large baking sheet. Brush lightly on both sides with 3 tbsp of the oil and season with salt to taste. Make sure that the any slices with skin on one side are turned flesh side down on the baking sheet.

Combine the bread crumbs, cheese, remaining 2 tbsp of oil, and oregano in a small bowl. Mix with your fingers until evenly combined and moistened.

Broil the eggplant, turning once, until lightly browned, about 10 minutes. Remove the baking sheet from the oven and spoon the bread crumb mixture evenly over the eggplant. Return the baking sheet to the oven and broil just until the crumbs are lightly browned, no more than a minute or two. (Watch carefully to make sure the crumbs do not burn.) Serve immediately.