

Great-grandfather's barn at Spring Brook Farm, circa 1901

What's in the box and where do I keep it?

| Crop | Fridge? | Bag? | Notes & Varieties |
|---------------|---------|---------|-------------------------------------|
| Beets | Yes | Plastic | Red |
| Cabbage | Yes | Plastic | Green |
| Carrots | Yes | Plastic | Orange |
| Celeriac | Yes | Plastic | |
| Garlic | No | No | German Extra Hardy |
| Onions, Dry | No | No | Yellow |
| Potatoes | No | Paper | Red Norlands and Carolas |
| Shallots | No | No | |
| Winter Squash | No | No | Buttercup, Butternut, Heart of Gold |

The end of the line

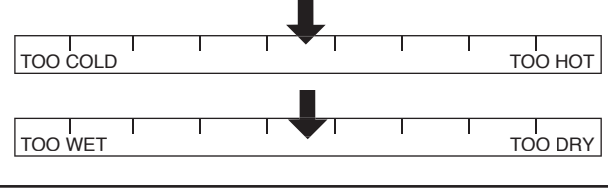
The weather has officially turned towards winter so it must be about time for the vegetable season to end. This week's box is the last of the crops in storage at the farm. Everything has stored quite well, so the veggies should last in your homes for a while longer. You may see some sprouting on the garlic and onions if you don't get to them right away. We always like to hear from folks in March saying that they just finished off the last squash or potatoes.

If you have squash that start to go downhill take an afternoon and roast the rest of them off in the oven. Puree them and freeze them in useable amounts in zip-loc bags. Or, if you have a baby in the house who'll be eating solid foods in the winter or spring, fill the ice-cube trays with pureed squash and freeze. Then transfer the frozen squash cubes to a zip-loc and you've got handy baby food cubes for the winter.

With the last delivery out of the way we'll be able to shut down the coolers and quit spinning the electric

Farm Report

Snowfall. 4.5"
 High Temperature 36°
 Low Temperature 2°
 This is the last share of the 2005 Season!
 Farmer Complaint Indicators™ :



**This is the last
 share of the season!
 Please leave the yellow
 boxes at the pickup site.
 Thanks and have a great
 holiday season.**

meter for the year. We have a few odds and ends left over that we'll be donating to a food shelf, we try and plan for extra so that we can be able to donate something at the end of the season.

The weather has stayed cold so there are a few things that I'll wait for a warmer day to get done at the farm. And then it'll be time to get some things cleaned up and ready for next year. I've actually already got my seed order done for next year which is unusual for me. I'm trying to get some things done now so that we have less to do when the baby arrives.

It's also become more important in the last few years to get seed orders in early because some items have been in short supply. Large corporations have been buying up the vegetable seed companies lately and have been dropping or limiting some of the available varieties. There's always at least a couple varieties which disappear each year. Some of these are open-pollinated varieties which can be saved from year to year, but others are good standard hybrids which are a great loss to small growers. There also aren't many new, useful varieties coming into the marketplace, what works in the desert in California doesn't always work on a hilltop in Western Wisconsin.

Thanks again to everyone for a great season. We'll keep you abreast of the goings on at the farm at least

once over the winter and we will send out a mailing about next year sometime in February. You can always reach us via the email listed below.

We'll leave you with a few more recipes to try if you get adventurous or bored with the old standards. I've been looking at some different books lately and some of these recipes hail from there. -David Van Eeckhout

Baked Orange-Glazed Heart of Gold or Delicata Squash Rounds

- 3 Squashes (Heart of Gold or Delicata)
- 2 Tablespoons orange marmelade
- 2 teaspoons tamari or shoyu soy sauce
- 2 teaspoons lime juice
- Pinch of ground hot pepper
- 1/2 Tablespoon mild vegetable oil
- Nutmeg or pepper

Preheat oven to 375°F. Cut a thin slice from a long side of each squash to keep it from rolling. Trim ends. Cut crosswise into 3/4 inch slices. With small round cutter or corer or melon baller, remove seeds and fibers

Spray non-stick baking sheet with water. Arrange squash in a single layer. (If squashes are long and narrow, you may end up with more slices and need a second sheet.) Bake 15 minutes. Meanwhile, stir together marmalade, shoyu, lime juice, and hot pepper. Heat slightly if needed to blend.

Remove squash from oven. Brush each slice with the oil. Turn over. Brush lightly with marmalade mixture. Return to oven and bake 10 minutes. Brush again with remaining mixture. Return to oven and bake until glazed and tender, 10 to 20 minutes, depending upon type. Transfer the slices to a serving dish and season with nutmeg or pepper.

Crisp Winter Squash Gratin

- 2 1/2-pound chunk of Butternut squash
- 1 1/2 tablespoons flour
- 1/2 teaspoon sugar
- 1 small garlic clove, minced
- 1/2 teaspoon dried sage
- 1 teaspoon kosher salt
- Pepper
- 2 tablespoons full-flavored olive oil

Turn oven to 325°F. Scrape seeds and fibers from squash. Cut squash into manageable pieces, then peel. Cut into 3/4 inch dice (to make about 6 cups)

Blend flour, sugar, garlic, sage, salt and pepper in small dish. Spread squash in well-oiled shallow baking/serving dish of about 2-quart capacity. Sprinkle over flour

mixture, tossing squash to coat evenly. Drizzle with 1 tablespoon oil and toss again. Drip remaining 1 table-spoon oil over the top.

Cover closely with foil; cut a few slits in it. Set in upper third of oven. Bake until squash is just tender, about 40 minutes. Remove foil and toss squash gently. Raise heat to 425°F. Bake until crusty and browned (about 30 minutes).

Here's a couple of recipes from the old world. They have been untested by me but sounded like they might be quite tasty.

Beets in the Dutch Style

- 2 large cooked beet, boiled and peeled
- 1 large onion, chopped finely
- 2 oz. butter
- 4 cooking apples, peeled, cored, chopped
- salt, pepper, grated nutmeg
- chopped chives

Chop the beets coarsely. Cook the onion until soft in the butter in a covered pan. Add the beets and apples and simmer for 20–30 minutes until they have blended into a thick puree. Season well, adding enough nutmeg to give a subtle, not quite identifiable flavor. Turn into a serving dish and sprinkle with chopped chives.

Colcannon, or Northern Bubble and Squeak

- 1 bowlful cooked potatoes
- 1 bowlful lightly cooked cabbage
- 1 large onion
- butter
- salt and pepper

Push the cooked potatoes through a ricer or mash very well. Chop the cabbage. Mix the two together thoroughly. Cook the onion in the butter in a well-seasoned cast iron pan. When it is soft and lightly browned, press in the potato and cabbage to form an even layer. Sprinkle with salt and pepper. When it is nicely colored underneath and crusted, cut into pieces and turn them over to form a fresh layer. Repeat until you have a green and white marbled cake, specked with crisp brown bits.

Turn it onto a heated dish to serve, with lightly fried slices of beef or sausages.