

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

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

	Fridge?	Bag?	Notes
Beets	Yes	Plastic	Chioggia
Broccoli	Yes	Plastic	
Brussels Sprouts	Yes	Plastic	
Carrots	Yes	Plastic	
Cauliflower	Yes	Plastic	
Garlic	No	No	
Herbs	Yes	Plastic	Sage
Kale	Yes	Plastic	Lacinato
Leeks	Yes	Plastic	
Peppers	Yes	Plastic	Serranos
Potatoes	No	Paper	Carola
Salad Mix	Yes	Plastic	
Spinach	Yes	Plastic	
Winter Squash	No	No	Heart of Gold

## The Last Week

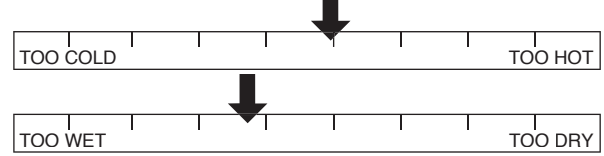
Well, this is it folks. We've come to the end of another season here at Hog's Back Farm. The summer goes by faster and faster every year. It seems like just yesterday that I was seeding onions in the greenhouse. O.k. maybe not yesterday, but not that long ago. Like the snowflakes we'll see shortly, no two farm seasons are ever alike. The weather, bugs, weeds and soil conditions help or hinder different crops each year. This year will be remembered by me for the beautiful onions and garlic, beets that seemed to just keep coming, perfect peas, stunning rainbow chard, tall tomato plants and as our last year at the original farm location. This year will also regretfully be remembered as the worst year for cukes, zukes and melons in the history of our farm.

I always appreciate your feedback and encourage you to let me know what you thought of the season. I won't be sending out a formal survey, but don't let that stop

## Farm Report

Rainfall .....0.90"  
 High Temperature ..... 87°  
 Low Temperature ..... 38°

Farmer Complaint Indicators™:



## IMPORTANT!

**This is the last week!**  
**Winter share pickups**  
**begin next week.**

*Please don't pickup next week unless you have purchased a winter share. If you're unsure whether or not you have a winter share please email me. Thanks.*

you from letting me know your thoughts. If this was your first year with us I especially would like to hear from you. I always think it takes about 3 years to get a real picture of what the farm season is like and to get used to cooking and eating according to what's coming in the box each week.

In the box this week is typical end of the summer fare. It's become a Hog's Back Farm tradition to have Brussels Sprouts in the box this last week. The tradition continues, but without the full stalks we have some years. The weather has been so mild the last couple of weeks that they're just not ready to go on the stalk. Brussels really need a good frost to help them sweeten up and we haven't even come close to a good frost at the farm so far.

The broccoli, cauliflower, carrots and leeks return from last week. All good fixings for soup.

Lacinato kale is back, it continues to thrive until we get really cold weather. Last year I picked kale Thanksgiving week.

We dug the rest of the delicious Carola yellow potatoes and are sending them along this week.

The salad is a mix of larger baby lettuces. You may want to tear them once or twice for your salad.

The spinach is beautiful and a perfect size for salads.

## Farm News

It's been a busy week at the farm. Every where you turn there's something to do. I got a start on hauling and stacking firewood for this winter on Saturday. Sunday we had beautiful weather for the Pumpkin Day. Thanks to all of you who came out, we did manage to get rid of all the pumpkins and see some excellent fall color.

Monday was spent harvesting broccoli, cauliflower, cabbage and digging potatoes. Tuesday was also spent harvesting, this time the salad mix, spinach and squash. When there's a threat of severe thunderstorms I like to get the small delicate greens out of the field or they just get pounded. Trying to harvest them the morning after a thunderstorm is an exercise in picking salad out of the mud.

Wednesday was spent harvesting everything else for the box this week. There's a few weeks each year when I could use twice as many workers as I have and this is one of them. The unseasonably warm weather has made getting some of the storage crops harvested a priority. We don't want the beets to get too large and woody or the cabbages to split.

Since this is the last regular season share I thought I'd talk a little about next year. 2007 should be an exciting one for us at the farm. We will finally have moved all of the farming operation to where we live. This will enable us to take on several new projects, like raising a few chickens and turkeys, hosting interns at our farm and fixing up some older farm buildings. We will probably be growing our membership a little and expanding the number of winter shares we do. I'm also really looking forward to having all of my tools in one place.

As I mentioned in last week's newsletter, those of you who would like to sign up for a share again next year don't need to do anything, we automatically sign everyone up for the next season. We'll send out a mailing after the first of the year and let you know when the deadline is to opt-out or pay for your share. If you know for certain that you wouldn't like a share you can let me know that anytime via email.

Lastly, I'd like to thank all of you for being members this year. Without the support of people like you the family farm cannot survive. I regret that I didn't get to talk to as many of you at the pickup sites as usual this year but it has been a crazy year. Again, we always love to hear from you so don't hesitate to email. Thanks again and have a great fall. -David Van Eeckhout

Below is a calendar of pickup dates for the winter shares. They begin next Thursday, October 12 and continue every other week until December 7. Pickup sites and times are the same. Please note that the pickup Thanksgiving week is on Tuesday, not Thursday. Please save this calendar for future reference.

### October

S	M	T	W	Th	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

### November

			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

### December

					1	2
3	4	5	6	7	8	9

### Roasted Root Vegetables

- 1-2 1/2 pound butternut squash, peeled, seeded, cut into 1/2 inch pieces (about 5 cups)
- 1 1/2 pounds Carola potatoes, unpeeled, cut into 1/2 inch pieces
- 1 pound beets, trimmed but not peeled, scrubbed, cut into 1/2 inch pieces
- 1 medium-size red onion, cut into 1/2 inch pieces (about 2 cups)
- 2 carrots, peeled, cut into 1/2 inch pieces (about 2 cups)
- 1 head of garlic, cloves separated, peeled
- 2 tablespoons olive oil

Preheat oven to 400°F. Oil 2 large rimmed baking sheets. Combine all ingredients in very large bowl; toss to coat. Divide vegetables between prepared baking sheets; spread evenly. Sprinkle generously with salt and pepper. Roast vegetables until tender and golden brown, stirring occasionally, about 1 hour. The key with any roasted root vegetable dish is having all the ingredients about the same size so that they cook evenly. Brussels sprouts would also be a welcome addition to this dish, as well as some freshly chopped parsley.

### Braised Brussels Sprouts

- 1 pound Brussels Sprouts, stem end trimmed with a knife and any bad leaves removed by hand
- 1/2 t. salt

Bring the sprouts, 1/2 cup of water, and salt to a boil in a 2-quart saucepan over medium-high heat. Cover and simmer (shaking the pan once or twice to redistribute the sprouts) until a knife tip inserted in the center of a sprout meets little or no resistance, 8 to 10 minutes. Drain well and season. Suggested seasonings would be browned butter, shallots and butter, a splash of cider vinegar or even some nice bacon.