

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

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

	Fridge?	Bag?	Notes & Varieties
Beets	Yes	Plastic	Red
Cabbage	Yes	Plastic	Green or Savoy
Carrots	Yes	Plastic	
Celeriac	Yes	Plastic	
Garlic	No	No	
Leeks	Yes	Plastic	
Onions	No	No	Yellow
Potatoes	No	Paper	Russet
Shallots	No	No	
Winter Squash	No	No	Butternut

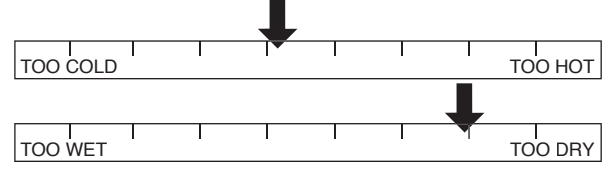
The end of the line

It's time to shut down the cooler for the 2006 season. Things have held up pretty well in storage this year, although I still need to find some time to figure out a better method of storing the garlic so that it isn't sprouting already. I wish I had more squash for this last delivery, but this year it is not to be. I threw about 30% of the buttercup on the compost pile while packing the Thanksgiving shares and about 50% of the butternut getting things ready this week. You may only get one puny butternut in your box, sorry.

The leeks have been a nice addition to these later boxes this year. They're very hardy, holding up to at least 20° in the field, and they store fairly well, although I think I could improve their storage. We enjoy leeks many ways, I like to make tomato sauces with lots of leeks in. And it's also a crucial ingredient in the winter pot pies. They can be tricky to clean. The standard method is to cut the tops down to within an inch or two of the shaft, then, starting about an inch in from the base of the leek, take a knife and slice the shaft in half. If you slice it all the way through the base the leek will fall apart, but leaving the bottom inch

Farm Report

Rainfall0.75"
 Snowfall..... 1"
 High Temperature..... 40°
 Low Temperature 0°
 Farmer Complaint Indicators™:



together keeps it from falling apart while you wash it. Next hold the leek under running water and fan open the layers of the shaft and gently rub any dirt away. Some people submerge them and swish them around, but I find it's just as easy under the tap. They're then ready to slice and dice.

The cabbage has also held up very nicely. I think we've gotten 3 or 4 meals off of the large one that's in our fridge right now. It's the last green vegetable of the year.

The carrots continue to be excellent, although you may be getting a surplus by now. Even with as many as I've been putting in the boxes I still have about 250 pounds left, some of which will go to the restaurant and I've been selling some locally to the co-op in Eau Claire. I'm hoping to get rid of them all so that I can turn the cooler off on Monday or Tuesday of next week. It costs about \$5 per day to run the cooler.

The onions and shallots have also been very nice this year, although they've made my wife's eyes water more. I'm not sure what the correlation is between the growing season and the pungency but we've been enjoying them nonetheless.

These last potatoes are russets. A few of them are starting to sprout a little bit, but they will hold up just fine for a couple more weeks.

Farm News

These last shares are always the hardest ones to pack. I'm so busy planning and getting things going for next year that it's easy to forget that there's one more share left to pack for this year. I know most of you think that I sit on a beach somewhere for the next three months, but that's really not the case. I'm already deep into planning and organizing for next year. It's a time for me to write down what worked and what didn't, which varieties fared well and which were losers.

Cleanup has come to a screeching halt with the ground freezing up. We did manage to get all of the plastic mulch out of the field the day before the cold weather set in. Plastic mulch removal is the absolute worst job on the farm, not only are you pulling bits of very thin plastic out of the dirt, but somehow even when it's cold, the rotting tomatoes on top of the plastic are stinky and juicy. It was time for a long hot bath at the end of that day.

I have a few administrative things to mention:

Please keep us updated if you change email or regular addresses over the course of the winter. I've had a few emails come back lately so let me know if yours has changed. Email is the easiest way for us to keep in touch with you. We'll be sending out the 2007 information snail mailing sometime in January, keep an eye out for it.

If you're interested in becoming more involved with the farm let us know. The easiest way to become more involved is to let us know what you thought of the season; what did you love? what did you not love? how could we do it better? etc. I promise that we don't put rotten tomatoes in people's boxes who tell us they don't like celeriac.

Another way to become more involved is to take part in our very informal steering committee. A couple of times in the winter I try and sit down with a group of members and talk about the farm and the season and how we're doing. It's always very informative for me and hopefully for the folks who are there too. It's a time to get all of your questions answered. I haven't set up a meeting yet for this winter but will soon, let me know if you'd like to take part.

Lastly, let me thank each and every one of you for your support this season. Each season has it's ups and downs and knowing that our customers support and care about us makes it all so much easier. Each year I feel we continue to refine and improve what we do, and I hope you feel the same. Thank you, and let Melinda, Iris, Baker and I wish you all a happy holiday season.

Beets and Apples

- 2 medium/large beets, roasted, peeled and diced.
- 1 medium/large apple, diced
- 1 medium/large onion, diced.

Saute the onion and apple in butter or oil until the onion is tender. Add beets and cook until beets are heated through. Serve with sour cream.

Ham and Cabbage Stew

- 1 tablespoon olive oil
- 1 red onion, chopped
- 2 cloves garlic, chopped
- 1 pound ham steak, cubed
- 1/2 medium head cabbage, chopped
- 1 cup water
- 2 large potatoes, sliced thick
- 3 carrots, chopped
- 1 celeriac, chopped
- 1/2 teaspoon caraway seed
- 1/2 teaspoon paprika
- Salt and black pepper to taste
- 3 cups firmly packed greens, such as spinach or chard

Warm olive oil in a large pot over medium heat. Stir in onions and cook until tender, about 3 minutes. Stir in the garlic and ham; cook for another 2 minutes. Stir in the chopped cabbage and water. Cover, and simmer 10 minutes.

Stir in potatoes, carrots, celery seed, caraway seed, paprika, salt, and pepper. Cover, and simmer 10 to 12 minutes.

Reduce the heat to medium low, stir in the greens, adjust seasonings, and cook for 10 minutes. Serve with bread.

Cabbage and Tofu Salad

- 1 tablespoon sweet chili sauce
- 1/2 teaspoon grated fresh ginger root
- 2 cloves garlic, crushed
- 1 tablespoon dark soy sauce
- 1 tablespoon sesame oil
- 1/2 (16 ounce) package extra-firm tofu, drained and diced
- 1 cup snow peas, trimmed
- 2 small carrots, grated
- 1 cup finely shredded cabbage
- 2 tablespoons chopped peanuts

In a large bowl, mix the chili sauce, ginger, garlic, soy sauce, and sesame oil. Place tofu in the mixture, and marinate 1 hour in the refrigerator.

Bring a pot of water to a boil. Immerse the snow peas in the boiling water for 1 to 2 minutes, then immerse in a bowl of cold water. Drain, and set aside.

Toss the peas, carrots, cabbage, and peanuts with the tofu and marinade to serve.