

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
Carrots	Yes	Plastic	
Cauliflower	Yes	Plastic	
Dill	Yes	Plastic	
Garlic	No	No	
Leeks	Yes	Plastic	
Onions	No	No	Red, White and Yellow
Shallots	No	No	
Turnips	Yes	Plastic	Hakurei
Winter Squash	No	No	Buttercup and Pie Pumpkin

Last Box of the Summer Share!

This is it folks, the last box of the summer share season. It looks more like a winter share box this week because we've switched gears into the fall season, and even though there are some straggler peppers out in the field they didn't make the grade.

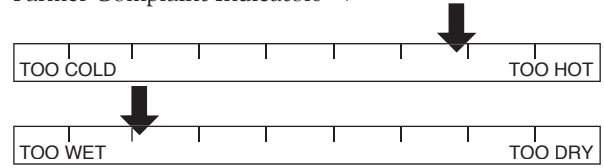
Everything in your box should be somewhat familiar. This is a huge week for cauliflower, we'll be cramming the boxes full with them. The weather has been quite mild which is causing all the cauliflower to be ready at once. They're so fresh that they should hold in your fridge for a couple of weeks, but if you're getting a winter share you better eat them up because more are coming next week.

The winter squash this week are buttercup and pie pumpkins. The buttercup this year was very nice so we had enough to put in the summer and winter shares. Buttercup are simply the best squash, no contest. They keep very well so if you want to eat it later you should be fine.

Farm Report

Rainfall 4.20"
 High Temperature 76°
 Low Temperature 46°

Farmer Complaint Indicators™:



IMPORTANT!

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

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.

The pie pumpkins are not great keepers so use them up before they internally combust. These are eating pumpkins, but could also be used for decorations. Keep an eye on them if you do the latter so that you don't end up with a rotten mess. They seem to be rotting more frequently this year. Cook them as you would a squash, cut side down in a dish or on a cookie sheet in the oven until easily pierced with a fork. I like to puree pumpkin after cooking because it can be a little stringy.

One notable absence from the box this week is Brussels sprouts. I have a tradition of having them in the box the last week but they're just not doing well this year. The plants look fabulous but the sprouts are either the size of small cabbages or large peas. They need some cold weather to amount to anything.

Farm News

I can't believe we're already at the last week of the summer shares. My brain is still somewhere back in August. I think part of the reason that it's gone so fast is that it's just been a crazy busy year around here. Last winter seems like it was three years ago because we've undertaken about three years of projects this year. I guess it's a good thing that the vegetables take the same amount of time to mature even if it seems like they're taking much less.

Despite some pretty cruddy weather Saturday morning we had a very strong turnout for the harvest party last

Saturday. I counted 19 cars at one point and had at least 35 people on the haywagon for a ride. It was good to see folks but I never seem to have enough time to talk to everyone. Plenty of kids were out to get pumpkins and even the adults got a few fancy ones. The other thing I didn't have time to do is take any pictures, so if you took any good ones, I'd love to see them.

The pot-luck at the harvest party was exceptional. My wife commented that there was enough food for a wedding spread out on the tables, but by the time I went through the line I was scraping the bottom of many a bowl. I was hoping to eat lunch off the leftovers all week but no such luck. A number of folks were discussing their dishes with each other and talking recipes and they thought it would be a good idea if everyone who brought something could exchange their recipes. One of the members has graciously offered to compile these, so if you email Kent your recipe, he'll make sure you get a copy of the other ones he receives. His email is: kmerlandso@gmail.com Please email him by next Thursday if interested.

Besides the harvest party the week has been characterized by rain. We had over 4 inches, which is pretty unusual for this time of year. It's also made everything muddy and dirty. The carrots were just balls of mud this week before they were washed. Harvesting is in full swing and muddy ground can really make it miserable, it's bad enough lifting 50-pound boxes of beets, but when there's another ten pounds of mud with it it's no fun at all. It's also getting to be time to think about planting garlic, but it's way to wet now. Despite the rain the beets did get harvested and some of the carrots. Next week we'll be focusing on carrots and celeriac, the mild wet weather is causing them to get too big.

Looking back on the 2007 summer share season I feel quite strongly that this has been the best season we've ever had. We've had a nice consistent variety all summer and most of the crops have been very nice. Yields were good so everyone seemed to get quite a bit of everything. The only thing I've missed is the fall arugula and spinach which got washed out with the massive August rains. I'll take losing a few plantings of salad to losing half the farm to flooding any day. It'll be quite a challenge to improve upon this year, but we'll give it a shot next year. Thanks to all of you for your continued support and for supporting local farms, we really couldn't do it without you.

I always love to get feedback from the members so if you get a minute over the next couple weeks drop me

an email and let me know the highs and lows for you. Does anyone really want red and white onions? Should I ditch them and just stick with yellow? Inquiring minds want to know.

Lastly here's a quick reminder on the winter shares: Winter shares begin next week and then follow an every-other-week schedule, the only exception is Thanksgiving week when the share deliveries are on Tuesday instead of Thursday, even I don't work on Thanksgiving. Mark the dates on your calendar: October 11th & 25th, November 8th & 20th and December 6th

Cauliflower Gratin with Leeks and Gruyere

Bread Crumb Topping

- 4 slices white sandwich bread with crusts, each slice torn into quarters
- 2 tablespoons unsalted butter, softened
- 1/4 teaspoon table salt
- 1/8 teaspoon ground black pepper

Filling

- table salt
- 1 large head cauliflower (about 3 pounds), trimmed into 3/4-inch florets (see illustrations, below)
- 2 tablespoons unsalted butter
- 1 medium shallot, minced (about 2 tablespoons)
- 3 leeks, halved using white and light green parts only, rinsed, sliced crosswise into 1/4-inch pieces (about 1 cup)
- 1 clove garlic, minced
- 1 tablespoon unbleached all-purpose flour
- 1 1/2 cups heavy cream
- pinch fresh ground nutmeg
- pinch cayenne pepper
- 1/8 teaspoon ground black pepper
- 1 teaspoon minced fresh thyme leaves
- 1/2 cup Gruyère cheese (2 ounces), plus 2 tablespoons

For the topping: Pulse bread, butter, salt, and pepper in food processor until mixture resembles coarse crumbs, about ten 1-second pulses; set aside. For the filling: Adjust oven rack to middle position; heat oven to 450 degrees. Bring 4 quarts water to boil in Dutch oven or stockpot over high heat. Add 1 tablespoon salt and cauliflower; cook until outsides are tender but insides are still slightly crunchy, 3 to 4 minutes. Drain cauliflower in colander and rinse under cold running tap water until no longer hot. Leave cauliflower in colander to drain.

Heat butter in large skillet over medium heat; when foam subsides, add shallot and leeks and cook until softened, about 4 minutes. Add garlic and cook until fragrant, about 30 seconds; stir in flour until combined, about 1 minute. Whisk in cream and bring to boil. Stir in nutmeg, cayenne, 1/4 teaspoon salt, pepper, thyme, and 1/2 cup cheese until incorporated. Off heat, gently stir in cauliflower until evenly combined. Transfer mixture to 11- by 7-inch (2-quart) gratin dish. Sprinkle remaining 2 tablespoons cheese evenly over surface, then sprinkle evenly with bread crumb topping. Bake until golden brown and sauce is bubbling around edges, 10 to 12 minutes. Serve immediately.