

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	
Cabbage	Yes	Plastic	Green or red
Carrots	Yes	Plastic	
Celeriac	Yes	Plastic	
Garlic	No	No	
Onions	No	No	Yellow
Peppers	No	No	Dried cayenne
Potatoes	No	Paper	Red and yukon or red and russet
Rutabagas	Yes	Plastic	
Shallots	No	No	
Turnips	Yes	Plastic	Hakurei
Winter Squash	No	No	Buttercup and/or Butternut

### The last share

Well folks, this is it, the last share of the season. No real surprises to the box this week. On some things you may get one variety or another as we get down to the last of what's in storage at the farm. Obviously none of it this week is coming out of the fields.

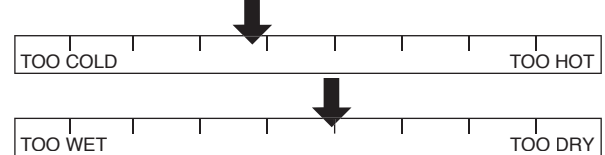
Regrettably, the big freeze came on with the remaining parsnips and leeks out in the field, but I guess I'd rather have the nice snow cover than the parsnips at the moment. We had a good run with the weather this fall and it was bound to come to an end. In fact we've had a good run with the winter shares over the last four years and this is the first time I've ever had to worry about plowing snow to get the last one delivered.

This is the first time we've had the green cabbage, it's got nice mild cabbage flavor. The variety I grew didn't mature as evenly as I'd like so some of you may get a red cabbage instead of a green.

### Farm Report

Snowfall. . . . . 10"  
 High Temperature . . . . . 30°  
 Low Temperature . . . . . -2°

Farmer Complaint Indicators™:



Eat the onions first, the shallots will keep better. This also goes for the red potatoes. Some of these have already started sprouting because I had the squash/potato/onion cooler warmer this year to store the sweet potatoes. I really need 4 coolers to store everything correctly but right now I just have the two. I'm going to work on better storage for the potatoes and garlic next year.

You may get two of the buttercup or one buttercup and one butternut. I'm seriously considering abandoning pie pumpkins altogether and growing more buttercup next year. I've made three pies out of the buttercup in the last couple weeks and they've been fabulous.

### Farm News

Weather has been the main topic around the farm in the last couple weeks. What a difference since the Thanksgiving share! It almost seems like we're going to get a regular winter for a change. Maybe I can even dust off the cross-country skis this year. I can't say I got everything done before the snow flew, but it'll have to do.

The main project last week was firewood. I spent most of the week cutting and hauling firewood to heat our house over the winter. We have an outdoor wood boiler which heats the water jacket surrounding it and circulates that water with our radiator loop in the house. It's an o.k. system, but I'm not sure I'd put one in if I were making the decision, it came with our house. We did some timber harvesting this spring and had a bunch of logs that never got sold because of defects or whatever, so I hauled a bunch of those and chopped them up into chunks. Now they're all under a foot of snow, but at least I threw some tarps over them before the storm on Saturday. Next week we'll commence with the wood splitting.

I also started tearing into the ceiling of the packing shed so that I can frame up the opening on the end to

have a couple of roll-up garage doors. I was hoping to get that done before I had snow drifting in the barn but no such luck.

Next week will also be the time to get the coolers cleaned out and shut down for the winter. It's always nice to stop using all that electricity. Even in this cold weather the compressor still turns on to cool the cooler because the veggies in it are creating their own heat as they slowly decay. It seems ridiculous to think of running refrigeration when it's cold out but, for now, it's the easiest way. It seems like you could fairly easily wire up some sort of system which would blow in cold air if the air outside was colder than the air inside the cooler, instead of using the compressor, but there's really not enough time in the day to figure it all out.

Planning for next year is well underway, and will pick up steam in the coming weeks. I have really dropped the ball on having my member steering committee meetings which I was doing for a while. I will be contacting those of you who participated previously in the next couple weeks and hopefully have some conversations over email. If you're interested in helping to steer the direction of the farm or want to offer some input send me an email and I'll make sure you're included.

In January you'll be getting a mailing from the farm about signing up for next year. Keep an eye out for it, it's really important to let us know if you're not signing up asap so we can plan accordingly. If you already know that you won't be signing up for next year you can let us know that anytime via email and save us a stamp.

This is the first year that I've ever had multiple requests to give farm shares for Christmas presents. It's nice to have people thinking about giving the gift of local food at this time of year when the ground is frozen.

Enjoy the last box of bounty from the farm for 2007. Our family wishes your family all the best this holiday season, and we sincerely thank you for your continued support. Cheers.

-David, Melinda, Iris and Baker Van Eeckhout

## Crisper Drawer Cleanout Root Roast

- 9 tablespoons extra-virgin olive oil
- 2 tablespoons plus 1 1/2 teaspoons chopped fresh thyme
- 2 tablespoons plus 1 1/2 teaspoons chopped fresh marjoram
- 16 cups veggies, rutabagas, turnips, beets, celeriac, carrots, beets, butternut squash, peeled and cut into 1/2-inch to 3/4-inch cubes

- 2 medium-size onions (about 1 pound), peeled, root ends left intact, cut into 1/2-inch-thick wedges
- 3 tablespoons balsamic vinegar
- 3 tablespoons chopped fresh parsley
- 2 teaspoons grated lemon peel
- Fresh parsley sprigs

Position 1 rack in top third and 1 rack in bottom third of oven and preheat to 425°F. Spray 2 large rimmed baking sheets with nonstick spray. Whisk 6 tablespoons oil, 2 tablespoons thyme, and 2 tablespoons marjoram in large bowl. Add cubed veggies and onions and toss to coat. Sprinkle vegetables generously with salt and pepper and divide between prepared baking sheets. Roast vegetables until tender and brown in spots, turning occasionally, about 50 minutes.

Whisk balsamic vinegar, remaining 3 tablespoons oil, 1 1/2 teaspoons thyme, and 1 1/2 teaspoons marjoram to blend in small bowl. Drizzle over roasted vegetables. Sprinkle with chopped parsley and lemon peel. Season with more salt and pepper, if desired. Transfer to platter; garnish with parsley sprigs. Serve hot or at room temperature.

## Cabbage Salad with Spicy Peanut Dressing

- 1 pound green cabbage (about 1/2 medium head), shredded fine
- 1 large carrot, peeled and grated
- 1 teaspoon table salt
- 2 tablespoons smooth peanut butter
- 2 tablespoons peanut oil
- 2 tablespoons rice vinegar
- 1 tablespoon soy sauce
- 1 teaspoon honey
- 2 medium cloves garlic, chopped coarse
- 1 1/2 inch piece ginger, peeled
- 1/2 jalapeño chile, halved and seeded
- 4 medium radishes, halved lengthwise and sliced thin
- 4 medium scallions, sliced thin
- Table salt

Toss shredded cabbage, carrot, and 1 teaspoon salt in colander or large mesh strainer set over medium bowl. Let stand until cabbage wilts, at least 1 hour or up to 4 hours. Rinse cabbage and carrot under cold running water (or in large bowl of ice water if serving immediately). Press, but do not squeeze, to drain; pat dry with paper towels.

In bowl of food processor fitted with steel blade, puree peanut butter, oil, vinegar, soy sauce, honey, garlic, ginger, and jalapeño until smooth paste is formed. Toss cabbage and carrot, radishes, scallions, and dressing together in medium bowl. Season to taste with salt; cover and refrigerate until ready to serve.