



What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	
Broccoli	Yes	Plastic	
Carrots	Yes	Plastic	
Cauliflower	Yes	Plastic	
Garlic	No	No	
Onions	No	No	Red, white and yellow
Peppers	Yes	Plastic	Carmen sweet
Radishes	Yes	Plastic	Black Spanish
Salad Mix	Yes	Plastic	
Tomatoes	No	No	Last of them
Turnips	Yes	Plastic	Hakurei
Winter Squash	No	No	Delicata

Fall comes to the farm

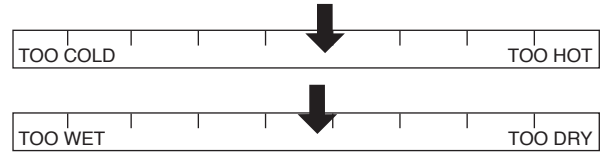
The weather has finally turned cooler and the warm season crops are at the end of their short lives. There are a couple of late season tomatoes in the box. They're not grade A #1, but they're pretty good for October. The carmen peppers continue to ripen well but this could be the last of them if we get a frost.

As the warm season crops fade the cold weather crops flourish. Another boatload of broccoli is in the box this week, as well as a cauliflower. They both have some cabbage loopers so clean them carefully.

New to the box this year is the black Spanish radish. I grew some of these for the winter shares and they did so well that I thought I'd throw a couple in the box this week, they're also taking up too much space in the cooler. This type of radish has been cultivated longer than any other radish. It was a staple of 19th century American farmers, but fell out of favor with the newer small radishes. They're fairly rare in the marketplace today, with the vast majority of them sold for the Passover and Rosh Hashana holidays. I was struck by how primitively beautiful they are as we were harvesting them. There just is very little in the plant kingdom with such a dark black color. Maybe you can get your Goth teens to eat it. Their flavor is a mild radish flavor,

Farm Report 10/2/08

Rainfall0.25"
 High Temperature 74°
 Low Temperature 40°
 Farmer Complaint Indicators™:



suitable for raw, crudité type uses. I'm always on the lookout for crops which can be stored for the fall, and be eaten raw. Let me know what you think. We used the carrot/beet harvester to pick these and it worked fairly well. There were some giant ones that bore a striking resemblance to the radish spirit from the film *Spirited Away*.

The hakurei turnips are still looking stunning. I thought it would be fun to take a picture of a mixed box of black radishes and white turnips, we'll see if it happens.

Another nice bag of salad mix is in the box this week. We should have spinach back next week.

The arugula is also nice this week. This will probably be the last of it, unless it's in the 80's the rest of the week but it's looking doubtful.

The squash this week is Delicata. They seem to be larger on average than most years. They're a very thin-skinned squash which has been around for over 100 years. The thin skin means that it doesn't store for very long so we like to get these in the boxes early. I think they are best halved and baked upside-down on a cookie sheet with a little water in the bottom of it. They are one of the rare squashes which you can eat the skin of. Many people like to cut off the end, scoop out the insides with a spoon or other implement, and then cut it into rings which then can be baked or cooked on the stovetop.

Garlic, onions and carrots round out another heavy fall box. These will be the last onions for the regular summer season share.

Farm News

The big news this week was the Pumpkin Day and Harvest Party last weekend. The weather cooperated nicely and I think we broke all attendance records again. I counted up the email rsvps in the morning and had to run down to Dan Sam's and buy some pumpkins in order to have enough. I had 84 people rsvp and I think almost that many showed up. It's fun for us to see everyone's kids grow from year to year.

We piled a lot of kids on the haywagon and went on a ride around the farm, the adults had to walk. We stopped at the turkeys so they could perform their gobbling that they'd been practicing all week. Then we stopped by the pumpkins and let the kids have at it. There was a big spread back at the barn for the potluck and I don't think anyone went away hungry. The kids roasted marshmallows on the campfire and then burned off the energy by making a giant pile of hay out of the bales that had been on the wagon and jumping off the wagon into it. That was an impromptu activity that will have to become a tradition, even if we had some complaints from our own kids about some pretty scratched up feet and legs at bed time.

Sunday we attended the pumpkin party that my parents have every year at their house. We were pretty pumpkined out by the end of the weekend.

We spent Monday cleaning up said pile of hay and a few other things before loading up the turkeys into the back of my truck and taking them to be 'harvested' in Dorchester, WI, about two hours away. It's nice to not have to feed them anymore.

Tuesday it was time to fire up the harvester again and do the Spanish radishes and get started on the storage beets. We were limited by how much space remains available in the walk-in cooler. Maybe after this week we'll have enough space in there to finish up the beets and do the late planting of carrots. Then there will be all the winter share cabbage to find room for.

Wednesday we harvested, but had to shift gears for a while since I checked the weather at lunch and they had changed the forecast considerably. They had been calling for a low of 40° on Friday night but revised it down to 34°. If they're revising it down that much now it could easily end up at 28° by the time we get there. With that in mind we went through the winter squash and clipped it from the vines and piled it in the field. On Friday I'll pick it up and get it put away in the shed to protect it from frost.

Black Radish Salad *epicurious.com*

- 4 teaspoons freshly squeezed lemon juice
- 1/2 teaspoon Dijon-style mustard
- 2 black radishes (weighing about one half pound each) peeled and trimmed
- 1 small shallot, sliced paper-thin
- 2 tablespoons extra-virgin olive oil
- Fine sea salt

In a medium sized bowl whisk together the lemon juice and the mustard, then slowly whisk in the olive oil into the mixture until it emulsifies.

Grate the radish on a grater with small holes. Add the grated radish and the shallot to the vinaigrette and toss so that all the ingredients are thoroughly combined. Season with salt. Serve immediately.

Broccoli and Cheddar Gratin *cooksillustrated.com*

- 2 slices white sandwich bread, each slice torn into quarters (about 2 1/2 ounces)
- 2 tablespoons unsalted butter, softened
- 1/4 teaspoon table salt
- 1/8 teaspoon ground black pepper
- 1 tablespoon table salt plus an additional 1/4 teaspoon
- 2 pounds broccoli (about 1 large bunch), florets trimmed to 1-inch pieces, stalks peeled and chopped medium
- 2 tablespoons unsalted butter
- 1 medium shallot, minced (about 2 tablespoons)
- 1 clove garlic, minced
- 1 tablespoon unbleached all-purpose flour
- 3/4 cup heavy cream
- 3/4 cup low-sodium chicken broth
- Pinch fresh ground nutmeg
- Pinch cayenne pepper
- 1/8 teaspoon ground black pepper
- 1 teaspoon minced fresh thyme leaves
- 4 ounces grated sharp cheddar cheese (about 1 cup)

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 broccoli; cook until exterior is tender but interior is still slightly crunchy, about 3 minutes. Drain broccoli in colander; leave in colander while preparing sauce.

Heat butter in large skillet over medium heat; when foam subsides, add shallot and cook until softened, about 2 minutes. Add garlic and cook until fragrant, about 30 seconds; stir in flour until combined, about 1 minute. Whisk in cream and broth; bring to boil. Stir in nutmeg, cayenne, remaining 1/4 teaspoon salt, pepper, thyme, and two-thirds cheese until incorporated. Off heat, gently stir in broccoli until evenly combined. Transfer mixture to 11- by 7-inch (2-quart) gratin dish. Sprinkle remaining one-third 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.