

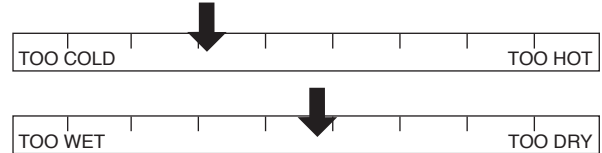


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Beets	Yes	Plastic	
Brussels Sprouts	Yes	Plastic	
Cabbage	Yes	Plastic	Red
Carrots	Yes	Plastic	
Celeriac	Yes	Plastic	
Garlic	No	No	
Herbs	Yes	Plastic	Thyme and Sage
Onions	No	No	Yellow
Peppers	No	No	Dried cayenne
Potatoes	No	Paper	Russets and French Fingerlings
Radishes	Yes	Plastic	Black
Rutabagas	Yes	Plastic	
Shallots	No	No	
Sweet Potatoes	No	No	Beauregard
Winter Squash	No	No	Buttercup and Sunshine

Farm Report 11/25/08

Snowfall. 2.5"
 High Temperature. 38°
 Low Temperature 12°
 Next and Last Delivery. . . Thursday, December 11
 Farmer Complaint Indicators™:



Regretably the sprouts are the only thing that could be rescued besides the herbs. The kale and spinach has spent so much time frozen that it has started to dry out from osmosis. And there's still a lot of nice leeks in the field but there's no getting them out when the ground is frozen solid. We'll have to expand the size of the cooler next year so that less items have to stay in the field.

There's still lots of good stuff in the box and the rest might not have fit anyway. The herbs will need washing since it was too cold to wash them at the farm. The sweet potatoes will also need washing since we leave the dirt on them so that they store better. The sweet potato crop was meager this year, but they still taste great.

We're also having some humidity issues in our 'warm' cooler where we keep things like potatoes, onions, garlic and squash. We're getting a lot of condensation on the inside of the cooler since it's been about 20-30° warmer on the inside of the cooler than the outside. This has caused some mildew on the garlic skins and has made the garlic break dormancy a little early, resulting in little rootlets coming out the bottom of the bulb. I would recommend removing the items in the onion bag from the plastic bag as soon as you get home so that they get some good air circulation.

Farm News

The big news with the last delivery was that I was at least an hour late getting to all the pickup sites. There's a weigh station on I-94 coming into Minnesota and our truck is over 10,000lbs. GVW so we are required to go through it. I've done this many times,

Thanksgiving

Welcome to the annual Tuesday Thanksgiving share delivery. It was touch and go to get anything from the field for the boxes. The weather has stayed quite cold and we haven't had a brief little thaw to facilitate harvesting. We had a little above freezing weather on Sunday which is when I picked the sage and thyme.

I finally gave up on it thawing last week and tried an experiment. I wasn't real excited about not having Brussels sprouts this week and they were frozen solid in the field. So last Thursday Jesse and I picked them frozen by harvesting whole stalks, similar to how you received them in the last summer share. We brought them in, doused them with water and wrapped them tight in plastic to keep their humidity up and rolled them into the cooler. I left them there for several days to thaw under 100% humidity conditions and when I picked some for our supper on Sunday they looked perfect, and tasted even better. I love it when experiments work out well.

but this time they didn't like something they saw and made me pull over. I then spent an hour with them finding out all the regulations I was violating. Apparently we're supposed to have a Federal DOT number on our truck which came as news to me, as did several other things. Thankfully, they did let us proceed with the deliveries, rather than put us 'out of service'. The officer who went over all this with me not only knew what a CSA was but had heard of our farm, so that probably helped our case. I've spent a bunch of time in the last week getting all of our DOT ducks in a row, so now I think we're good to go. State enforcement of federal regulations is a murky water indeed. My apologies for those of you who had to wait at the pickup site or go and then come back later.

The other big new project was that I bought an old stone mill for grinding our corn meal. I had to pick it up in southern Minnesota on Saturday and finally got it put back together and running on Monday, after running some 240V power for the 5 hp motor on it. The bad news is that I tried running some of our corn through it and it was all coming out with a scorched smell and taste. I later found out that this is due to the stones needing to be dressed. When the stones get too smooth they can burn the grain as it flows through, which is amazing to me since the corn spends about a millisecond in the mill. Apparently the stones need to be 'dressed' or roughed back up so that they grind instead of burn. I guess when you buy things that are 100 years old you can't complain too much when it needs a little work. I was hoping to have corn meal in the box this week, since we had a decent harvest of the corn this year, but I think learning how to dress millstones will have to wait for a January thaw.

My brother Greg came down from northern Minnesota and helped me out with some projects, we finally got some siding on the barn where the summer kitchen is going to be. Jesse and I spent another couple of days cutting firewood. I think with two more days we'll have the firewood put up for the winter.

Remember there is one more winter share delivery left, on Thursday, December 11. It is also the last chicken share delivery.

We continue to be thankful for having great customers like yourselves who appreciate all the work it takes to produce good food. Thanks for your continued support of Hog's Back Farm we couldn't do it without you. Happy Thanksgiving everyone!

If you're cooking one of our turkeys this year I always recommend brining. Here's a recipe:

Turkey Brine allrecipes.com

- 1 gallon vegetable broth
- 1 cup sea salt
- 1 tablespoon crushed dried rosemary
- 1 tablespoon dried sage
- 1 tablespoon dried thyme
- 1 tablespoon dried savory
- 1 gallon ice water

In a large stock pot, combine the vegetable broth, sea salt, rosemary, sage, thyme, and savory. Bring to a boil, stirring frequently to be sure salt is dissolved. Remove from heat, and let cool to room temperature.

When the broth mixture is cool, pour it into a clean 5 gallon bucket. Stir in the ice water. Wash and dry your turkey. Make sure you have removed the innards. Place the turkey, breast down, into the brine. Make sure that the cavity gets filled. Place the bucket in the refrigerator overnight. (*I don't know anyone who can fit a 5 gallon bucket in their fridge, especially around Thanksgiving, we use a cooler and place it outside if it's cool, it has to stay 40° or below*)

Remove the turkey carefully draining off the excess brine and pat dry. Discard excess brine. Cook the turkey as desired reserving the drippings for gravy. Keep in mind that brined turkeys cook 20 to 30 minutes faster so watch the temperature gauge.

Roasted Brussels Sprouts With Garlic By Mark Bittman

- 1 pint brussels sprouts (about a pound)
- 4 to 6 tablespoons extra virgin olive oil, to coat bottom of pan
- 5 cloves garlic
- Salt and pepper to taste
- 1 tablespoon balsamic vinegar

Heat oven to 450 degrees. Trim bottom of brussels sprouts, and slice each in half top to bottom. Heat oil in cast-iron pan over medium-high heat until it shimmers; put sprouts cut side down in one layer in pan. Put in garlic, and sprinkle with salt and pepper.

Cook, undisturbed, until sprouts begin to brown on bottom, and transfer to oven. Cook, shaking pan occasionally, until sprouts are quite brown and tender, about 1/2 hour.

Taste, and add more salt and pepper if necessary. Stir in balsamic vinegar, and serve hot or warm.