

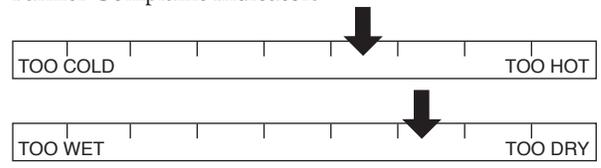


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	
Broccoli	Yes	Plastic	
Cabbage	Yes	Plastic	Green
Carrots	Yes	Plastic	
Dill	Yes	Plastic	
Garlic	No	No	
Kale	Yes	Plastic	Lacinato
Peppers	Yes	Plastic	Green, red and hot cherry
Potatoes	No	Paper	Colorado Rose
Shallots	No	No	Yellow
Tomatoes	No	No	Reds and heirlooms
Winter Squash	No	No	Acorn

Farm Report 9/17/09

Rainfall 0.00"
 High Temperature 82°
 Low Temperature 54°
 Farmer Complaint Indicators™:



Starting at the point I try and slice the squash into two equal halves, it's rarely perfect but it doesn't have to be. I scoop out the seeds and then place the halves of squash upside down on a cookie sheet with a 1/4 cup of water in it at 350° until it's nice and tender. Then I like to scoop out the cooked flesh and puree it with a bunch of butter, but it's delicious just on it's own too.

Lots more in the box this week:

More fall arugula, little bigger bunch this week.

The fall broccoli is coming along nicely. We're about done with the early variety so we'll see some larger heavier heads with the later varieties starting next week.

There's a gorgeous head of green cabbage in your box this week, the first cabbage of the year. Normally we do some summer cabbage but had very poor germination of it in the greenhouse and never even bothered to transplant it.

Carrots are back this week. The warmer weather has helped to kick these into gear and get them sizing up. These are the first from the big fall carrot plantings and it looks like we have a lot of funky ones this year. It looks like they were having some trouble penetrating the soil about 4 inches down. I didn't chisel plow ahead of these and it looks like that was a mistake. Funky but full of flavor.

Lacinato kale is back again this week. It has been very nice to have around moving from summer into fall. We may see it one more time before the season is over.

The potatoes this week are a new variety called Colorado rose. They're a pretty dark pink color with white

Squash

We've passed the midpoint of September so it's time to start putting some squash in the shares. It hasn't really felt like weather that makes you want to turn the oven on, but that could change at any moment this time of year. The squash crop is looking pretty good this year. We've had virtually no cucumber beetles or squash bugs this season so the plants thrived and the squash are very nice looking, free of some of the damage on the skin of the fruit which the pests can make.

We'll start this week with the acorn squash. This is a new variety of acorn which is supposed to be sweeter than the usual acorn. My unscientific assessment of a couple last weekend agreed that they were indeed sweeter. I've never been a huge fan of acorn, but these are pretty good for an early season squash. In general I've always said that acorn is the one squash where I condone the use of maple syrup, but maybe now you don't need it.

To prepare a hard squash like acorn I usually start by snapping off the stem with either my hand in a towel, or by whacking the stem with the back of a knife. Then you should be able to set the squash upside-down so that it stays put while you slice it in half.

flesh. I'm not sure I've even tried them yet so let me know what you think.

We've got some of the nice yellow shallots in the box this week. They're more delicately flavored than onions but always seem to be stronger when you're cutting them up.

Another big mound of tomatoes is in the box this week. I know I said it was the peak last week, but maybe it's more of a plateau. There should be another dozen tomatoes in there. When we get into this quantity of tomatoes it's not uncommon for us to get a little lax about what constitutes a perfect tomato, we simply can't examine each of the 2,000 tomatoes on Thursday morning. Use them for sauce if they're not quite perfect for fresh eating. It looks like the numbers will start declining next week.

The red peppers are picking up some steam. Remember the long large red ones are sweet, like a red bell pepper. The red peppers are easy and wonderful to roast. Google 'How to roast red peppers' and go from there. There's also a few of the small hot cherry peppers and a green bell in the box.

Farm News

The weather has stayed remarkably the same for the last couple of weeks. We usually can count on a pretty good breeze on our hilltop on an almost daily basis, but not so the last couple of weeks. The temperatures are averaging quite a bit above normal too, with normal high temps for this week usually right at the 70° mark. It's been a nice run of warmer weather to help mature some of the later season crops. Two years ago Tuesday we had our first frost of the season, nothing like that this year. The forecast shows continued mild temps for the next week or so. We are starting to irrigate pretty regularly since we also haven't had a drop of rain so far in September.

Harvesting is continuing unabated around the farm. Very soon we'll be bringing in more of the storage crops and keeping a very close eye on the weather so we can get the squash in before any frost. The longer things can wait in the field the better, since our storage space is limited and so many things store better in the field than anywhere else. If we had to bring in all the squash right now it would be ridiculous. Once the tomato harvest lets up a bit it'll allow us to get more of the other crops out of the field.

Thanks to those of you who have RSVP'd already for the field day. Please let us know if you're coming.

It's Saturday, September 26th at 3pm. We'll have a hayride to the pumpkin patch and let the kids (and adults) run around the fields. Then we'll head back to the barn for a pot-luck supper and a bonfire, if we get a little moisture by then maybe we can burn our brush pile which has been getting larger all summer. Let us know how many kids and adults are coming in your group, bring a dish to share, and plates and utensils for your clan.

Coming next week: Arugula, broccoli, cauliflower, tomatoes, onions, squash, herbs, carrots, peppers, leeks.

Hogs Back Potatoes Gratin

- 3 tablespoons butter
- 2 garlic cloves, chopped
- 3 med shallots
- 1/2 teaspoon ground nutmeg
- 1 1/2 cups heavy cream
- 1 sprig fresh thyme
- 2 pounds Hogs back potatoes, cut into 1/8-inch thick slices
- Salt and freshly ground black pepper
- 1/2 cup grated Parmesan, plus more for broiling

Preheat the oven to 375 degrees F. In a saucepan, heat up the butter and lightly sauté the garlic and shallots. Add the cream with the thyme and nutmeg, simmer and remove from heat. While cream is heating up, butter a casserole dish. Place a layer of potato in an overlapping pattern and season with salt and pepper. Remove cream from heat, then pour a little over the potatoes. Top with some grated Parmesan. Make 2 more layers. Bake, uncovered, for 45 minutes. Sprinkle some more Parmesan and broil until cheese browns, about 5 minutes.

Smokey Roasted Pepper Hummus

Makes about 1 qt hummus- serves 5-6 as an appetizer

- 2 cans of chick peas/garbanzo beans (15 oz)
- 1/3 cup tahini
- 1/4 cup lemon juice
- 2 tablespoon olive oil
- 2 garlic cloves, crushed
- 1/2 tsp cumin
- 1 tsp smoked paprika
- 1/2 c yogurt or sour cream
- 1/2 cup -3/4 cup roasted red peppers (depending on taste)

In a food processor, combine beans, tahini, lemon juice and olive. Process until smooth. Add red peppers and garlic until desired consistency. Garnish with parsley. Serve warm with hot pita bread or toasted pita chips.

Roasted red pepper hummus can be made up to two days in advance and stored in an airtight container in the refrigerator. Heat up in microwave or on stovetop to serve.