



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

| | Fridge? | Bag? | Notes & Varieties |
|---------------|---------|---------|------------------------|
| Beets | Yes | Plastic | Red |
| Broccoli | Yes | Plastic | Last of it |
| Cabbage | Yes | Plastic | Savoy |
| Carrots | Yes | Plastic | |
| Cauliflower | Yes | Plastic | Last of it |
| Celeriac | Yes | Plastic | |
| Dill | Yes | Plastic | |
| Garlic | No | No | |
| Leeks | Yes | Plastic | |
| Onions | No | No | Yellow and red |
| Peppers | No | No | Dried cayenne |
| Potatoes | No | Paper | Yukon gold |
| Radishes | Yes | Plastic | French breakfast |
| Rutabagas | Yes | Plastic | |
| Shallots | No | No | Yellow |
| Spinach | Yes | Plastic | ! |
| Winter Squash | No | No | Buttercup and Delicata |

Winter 2

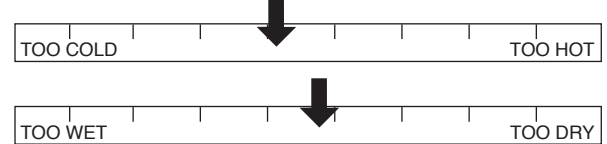
It's another very crowded box this week. The time it takes to pack these shares is mostly taken up by fitting things into their position so that we can close the box without inflicting too much damage. I might be starting to get carried away with the volume of the winter shares. There will be little else coming from the fields the next time so that should make things a bit easier for Winter 3.

Not too much new to the box this week. A last bunch of dill to go with your beets. A pretty bunch of French breakfast radishes planted on a whim back in September. A couple of rutabagas for your winter consumption. They seem a little bit woody this year which is surprising since it was such a wet year. The rutabaga has a purplish top and a buff color elsewhere.

There's also a nice bag of spinach this week. It finally seemed to come out of its funk in the last week or two. This is usually the time of year when it really shines, so maybe it just enjoyed the lovely fall weather.

Farm Report 10/28/10

Rainfall 1.38"
 High Temperature 64°
 Low Temperature 32°
 Next Delivery Thursday, November 11
 Farmer Complaint Indicators™:



The first of the fall cabbage harvest is in the box. With all of the disease this year it was not a memorable one for cabbage. This week's savoy cabbage is a nice, tender cabbage that's great used much like kale or any cooking green.

This will be the last of the broccoli and cauliflower. Some of these we had to hold in the cooler for a week or so, so you may want to use them up before working your way into the storage crops.

Keep the Yukon gold potatoes away from the windows as they tend to turn green very easily, even just from the lights in the kitchen. It's always best to keep them in a cupboard or in a bowl under a lightweight towel. In general, the lighter the skin of the potato, the more susceptible it is to greening.

The squash this week is the buttercup and delicata. I actually had to hold a squash back in order to get the box closed. This will be it on the delicata.

Farm News

The most recent news is the crazy weather we've been having the last couple of days. We did any harvesting for the shares this week on Monday and Tuesday since it looked like the weather was going to be much less pleasant on Wednesday. Even on Tuesday we started out harvesting at 8am and it was 57°, by lunchtime it was 40°.

Tuesday night the power went out at about 7pm, which is always fun on the farm. When you have about 10,000 pounds of vegetables stored in different climate controlled spaces it's complicated to have the power go out. The bigger problem, however, was the greenhouse.

There aren't any plants in the greenhouse this time of year so that's not a real concern, but the integrity of the greenhouse structure is held in place by inflation fans that keep the layers of plastic rigid. When the power goes out and those fans turn off, the plastic becomes loose and slack, which is not what you want when there's a 30 mph wind. So it was that I found myself wiring our generator to the fans in the dark to keep the plastic from getting destroyed. It actually went pretty well considering the conditions, and the power was back on by 9:30pm, so no harm done to the storage veggies either.

Despite the weird weather the last couple of days I still can't really complain about it. Last week was absolutely perfect weather for the third week of October. It stayed nice and dry and wasn't too cold. With perfect conditions and no shares to deliver last week we could concentrate on getting things done around the farm.

Monday was beet and parsnip harvest day among other things. We use the carrot harvester for these crops and then it was time to clean it up and put it away for the year. I'm still working on my video of the harvester in action, maybe I'll have it done soon. The parsnips were a nice stand but they never got terribly large. The leaves seemed to be fighting some sort of a fungal disease all summer long. We'll have nice small 'snips in the next two deliveries. We'll also have red or gold beets in the next two boxes.

Tuesday was potato day. We still had about 2500 pounds of them in the field to dig and wash. It went quite smoothly, I broke one link in the digger chain but had replacements at the ready, so no biggie. The best news that once they were all washed and dried they all fit in the warm cooler.

Wednesday was garlic planting day. Garlic gets planted in the fall for the following year, much like you'd plant other bulbs, like tulips. It's both the last thing we plant in 2010 and the first thing we plant for 2011. The four of us planted approximately 4,320 cloves. There was enough time left over to harvest the rutabagas and get them washed.

Thursday morning was dedicated to harvesting and washing the celeriac as well as getting a start on removing the rest of the plastic mulch from the squash and pepper fields. The celeriac is a nice size this year, and we'll see it in all the winter share boxes.

Friday was spent finishing up on odds and ends of all the week's projects. It was probably the single-most productive October week we've ever had. The coolers

are crammed full of clean, storage crops and the farm fields are mostly put to bed for the winter. There's still a few straggler crops out there, like leeks. But over the years I've really found that leeks store better in the field than in my cooler. It just gets a little difficult to harvest them once the ground freezes.

With so much of the harvesting and cleanup done it's time to say goodbye to most of the farm crew. Cheryl and Alissa will be moving on after this week and we wish them all the best. We really couldn't do what we do without the help of the strong backs and minds on our crew. I was going to take a picture of the crew after harvesting on Tuesday when everyone was wet, muddy and freezing, but I think they might have hurt me if I had.

I thought I'd include a recipe for borscht this week since we've got most of the ingredients in the box. There are approximately 3 million borscht recipes, so no guarantees that this will be your favorite, but it looked the best to me. The most important thing with borscht is that it tastes better the second day.

Ukrainian Red Borscht Soup www.allrecipes.com

- 1 lb. package pork sausage
- 3 medium beets, peeled and shredded
- 3 carrots, peeled and shredded
- 3 medium baking potatoes, peeled and cubed
- 1 tablespoon vegetable oil
- 1 medium onion, chopped
- 1 (6 ounce) can tomato paste
- 3/4 cup water
- 1/2 medium head cabbage, cored and shredded
- 1 (8 ounce) can diced tomatoes, drained
- 3 cloves garlic, minced
- salt and pepper to taste
- 1/2 cup sour cream, for topping
- 1 tablespoon chopped fresh dill for garnish

Crumble the sausage into a skillet over medium-high heat. Cook and stir until no longer pink. Remove from the heat and set aside.

Fill a large pot halfway with water (about 2 quarts), and bring to a boil. Add the sausage, and cover the pot. Return to a boil. Add the beets, and cook until they have lost their color. Add the carrots and potatoes, and cook until tender, about 15 minutes. Add the cabbage, and the can of diced tomatoes.

Heat the oil in a skillet over medium heat. Add the onion, and cook until tender. Stir in the tomato paste and water until well blended. Transfer to the pot. Add the raw garlic to the soup, cover and turn off the heat. Let stand for 5 minutes. Taste, and season with salt and pepper. Ladle into serving bowls, and garnish with sour cream and fresh dill.