

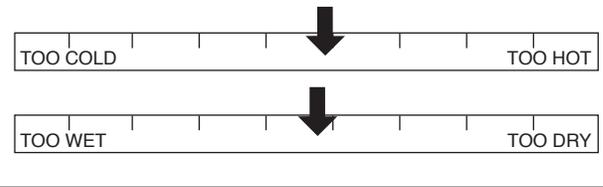


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Beets	Yes	Plastic	Golden
Cabbage	Yes	Plastic	Green
Carrots	Yes	Plastic	
Celeriac	Yes	Plastic	
Garlic	No	No	
Kale	Yes	Plastic	Red Russian
Leeks	Yes	Plastic	
Onions	No	No	Yellow and red
Peppers, dried	No	No	Cayenne
Potatoes	No	Paper	Sangre
Rutabagas	Yes	Plastic	
Shallots	No	No	
Sweet Potatoes	No	No	
Winter Squash	No	No	Butternut and buttercup

Farm Report 11/11/10

Rainfall0.05"
 High Temperature 68°
 Low Temperature 24°
 Next (and last) Delivery . . . Tuesday, November 23
 Farmer Complaint Indicators™:



The same goes for the carrots, if you've gotten behind on them. I think I ate about 5 pounds of shredded carrots last week in salad form. I dressed them with some lemon vinegar and fresh mint. I had also shredded part of a celeriac in with them.

The other things that haven't been holding up well in storage are the red onions. We threw away a lot of rotters this week. My apologies if you get one that's less than perfect. This week will be the last of them.

Sweet potatoes make their debut in the box this week. You may just get one giant one, or a few smaller sized ones. There will be more of them in the next delivery.

Farm News

As we enter November on the farm things slow down and our focus changes to looking back on the year and beginning to get all of our ducks in a row for next year. Figure out what worked, what didn't and what new and different things we can try next year. We always love to hear your suggestions, as long as it's not for ten weeks of peas.

One new thing for next year that I've been working on a little bit in the last week is laying out some of our fields which are going into a USDA program called CRP. We've gotten funding from them to plant these fields into tall-grass prairie next spring, and maintain them as prairie for the next 15 years. This will consist of most of the land that we don't use for the vegetable fields, about 40 acres or so. I'm really excited about it as a much better fit for the vegetables than the hay crop. It will be an excellent habitat for beneficial insects and birds which can make a big difference in the pest pressure in our fields. It should also help to

November

It's hard to tell this week, but we did finally have some nights down around 25°, which put an end to most of the leafy crops in the field. We did manage to eke out some of the Red Russian kale for the box this week. It is one of the hardier crops in the field. You may find a bad leaf or two in it, but I think these are mostly due to the strong winds of a couple weeks ago that things never really recovered from. The good news is the kale is very tender and flavorful from the cold weather.

The kale and the leeks are the only things coming in from the field for your box this week. Everything else is stored in one of our coolers this time of year. For the most part things are holding up fairly well in storage, although the garlic really seems to be breaking it's dormancy earlier than normal. We've lost a few squash to rotting, but no worse than average.

The cabbage this week is a small green cabbage, these are about all the larger this variety get. I got tired of growing larger green cabbages, they were just too big to fit in the boxes with squash and everything else.

The beets this week are the lovely golden ones. Slice or shred them thinly and dress with some vinegar, salt and horseradish and eat them raw as a salad.

encourage our native pollinators which are becoming more critical each year with the decline of the honeybees. We have to get the seed lined up for that this fall since it's not as common as the usual farm seed.

We had an excavator come and do some cleanup work around the barn and greenhouse last week. He buried some of the old silo foundations and concrete chunks from buildings of yesteryear. I also had him flatten out a place for another greenhouse next to the new one. I'm hoping to put up another one next spring as an unheated structure where we can grow early tomatoes directly in the ground and hedge our bets a little bit against fickle weather and fungal conditions.

Another thing I've been working on a little bit for next year is getting some sort of an on-line signup system going for share signup. The way I've been doing it for the last few years is really getting to be a pain. The hope is that I'll have it up and running for everyone to sign up for their shares for 2011. Don't look for it to be ready the first of the year however. I'm guessing it'll be more like February 1st.

One of the reasons it won't be ready sooner is because we are going to take a long vacation this winter over the holidays. Farming does not lend itself to vacations during the summer, and often it just doesn't happen in the winter, but when Melinda and I got married we vowed that we would go to Europe for our 10th anniversary. That came and went last February, so this winter is our chance to make it happen. We're going to spend a month in France and Italy with the kids and are really looking forward to the experience, but even more so are looking forward to the time together as a family away from the farm. The farm can be somewhat all-consuming and you never really have time off unless you're at least 200 miles away from it. Alissa is going to farm-sit for us while we're gone so Oscar doesn't get lonely and our pipes don't freeze.

The cleanup on the farm is mostly done for the year now that the deer fence is put away and the garlic and strawberries are safe asleep under a thick blanket of straw mulch. I picked up our potting mix for 2011 for the greenhouse last week. It's nice to get that done before everything freezes. Handling thousand-pound bags of potting mix is even less fun when they're frozen solid.

Just a quick reminder that the next share delivery is the last share delivery. It is the one and only delivery that happens on a Tuesday instead of a Thursday. It's on Tuesday, November 23, same times and pickup

sites, just on a Tuesday instead of a Thursday. It also means that you only have twelve days to eat up this week's box instead of the usual fourteen.

For your Thanksgiving planning here's what should be **coming in the next box**: Beets, carrots, celeriac, russet potatoes, sweet potatoes, parsnips, brussels sprouts, garlic, onions, shallots, dried cayenne, rutabagas, leeks(?), a small red cabbage, butternut and butternut squash and 1/2 lb. of our cornmeal, it was a lousy year for it.

I haven't tried this recipe yet, but it looks excellent and is similar to what I was talking about with the carrots.

Beet and Carrot Salad with

Coriander and Sesame Salt *Bon Appétit | October 2010*

- 3 1/2 tablespoons minced shallot
- 3 tablespoons plus 2 teaspoons apple cider vinegar
- 2 tablespoons fresh orange juice
- 1 tablespoon white miso (fermented soybean paste)
- 1 teaspoon finely grated peeled fresh ginger
- 1/2 teaspoon finely grated orange peel
- 1/3 cup extra-virgin olive oil
- 1 1/2 teaspoons coriander seeds
- 2 tablespoons sesame seeds
- 3/4 teaspoon coarse kosher salt
- 4 2-inch-diameter beets, peeled
- 1 pound carrots, peeled

Whisk shallot, vinegar, orange juice, miso, ginger, and orange peel in medium bowl. Let stand 10 minutes to allow flavors to blend. Gradually whisk in oil.

Toast coriander seeds in small skillet over medium heat until beginning to brown, about 2 minutes. Cool. Transfer to spice mill; process until coarsely ground. Add sesame seeds to same skillet. Toast over medium heat until golden brown, about 3 minutes. Add 3/4 teaspoon coarse salt; stir 30 seconds. Transfer sesame salt to small bowl and cool. Cover and chill dressing. Store toasted coriander and sesame salt in separate airtight containers at room temperature.

Using shredding disc on processor or a box grater, coarsely grate beets and carrots. Transfer vegetables to large bowl. Add enough dressing to coat lightly. Add coriander and 1 tablespoon sesame salt. Toss to coat. Let marinate at room temperature 30 minutes. Season salad to taste with salt and pepper. Can be made 4 hours ahead. Cover and chill.

Toss salad, adding additional dressing, if desired. Sprinkle with remaining sesame salt and serve.