

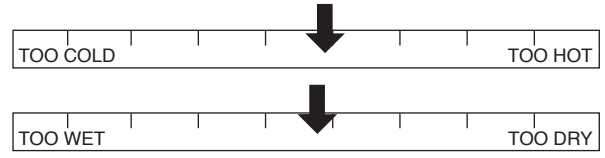


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Beets	Yes	Plastic	Red and gold
Brussels Sprouts	Yes	Plastic	
Cabbage	Yes	Plastic	Red or green
Carrots	Yes	Plastic	
Celeriac	Yes	Plastic	
Corn Meal	No	Plastic	Mandan Bride
Garlic	No	No	
Leeks	Yes	Plastic	
Onions	No	No	Yellow
Parsnips	Yes	Plastic	
Peppers	No	No	Cayenne
Potatoes	No	Paper	Russets
Rutabagas	Yes	Plastic	
Shallots	No	No	
Sweet Potatoes	No	No	
Winter Squash	No	No	B'cup and b'nut

Farm Report 11/23/10

Rainfall0.45"
 High Temperature 41°
 Low Temperature 16°
 Farmer Complaint Indicators™:



ing farmers and their livelihood. Saying ‘Hey, look how cheap this is.’ seems a weird way of supporting an industry. I realize we all can’t spend any amount of money on our food, and, as a producer of food, I am terribly biased, but the race to the bottom of the bargain bin is particularly abhorrent on the one holiday we have that’s a non-secular coming together to give thanks with friends and family around a meal. Who wants to put in all of the time and effort that goes into making a Thanksgiving dinner with ingredients that cost less than \$45 for 10 people?

You all know this already and I am very grateful this holiday season to have customers like you, who can show up at Thanksgiving and talk about their farmer, rather than bragging about how little they paid for their butterball.

O.k., now that I’ve got that off my chest, on to the box, no real surprises, just a few notes:

The black rot really set back the Brussels, I was hoping they’d come out all right, but alas, there isn’t even a whole pound each.

The same bleak outlook for the corn meal this year. Last year’s yield was close to 300 pounds but this year with the same amount planted we only managed to eke out 80. Each share has about 3 cups, enough for a few batches of corn bread. The recipe in last year’s Winter 4 newsletter is our favorite.

Storing cabbage has also been difficult with the black rot. Some heads that seem just fine on the outside are showing up with a rotten leaf or two on the inside. We tried to weed out all of these, but apologize in advance if we missed any. Because we had to cull out so many heads of red cabbage some of you will get green.

Preaching to the choir.

As we get near to the Thanksgiving holiday the American Farm Bureau likes to trot out their annual survey of the average price of a Thanksgiving dinner around the country. Melinda happened to hear it while driving somewhere last week and immediately called me in shock. The average this year is \$4.35. What is wrong with our priorities when we are always striving to spend as little as possible on our food and yet continually have the highest per capita health care spending in the world. We spend a little over 4% of our GDP on food to be eaten at home and yet spend 15% of GDP on health care to repair the damage. Interestingly we also now spend an additional 4% on food eaten out, which is a whole separate tirade.

I’m not really sure what the point of this survey is. They send out hundreds of volunteer shoppers all over the country to find the lowest prices for the things on their menu, and then come up with this average. I think the Farm Bureau tries to present the cheapness of food as a good thing, even though, theoretically, as the ‘Voice of Agriculture’ they should be represent-

The leeks this week are a little dirtier than normal since getting them clean when it's cold is quite difficult.

Parsnips in the box this week make their one and only appearance. A recipe follows. Their skins brown up a little bit in storage, but they're best peeled anyway.

Russet potatoes for your mashing pleasure this share. Always use a potato masher for the best mashed potatoes. Using a powered mixer or food processor works the starches too much and turns them gluey.

Depending on the level of decay in the buttercup, some of the shares may get two butternut.

Farm News

The news of the week is that this is the final share for the 2010 season here at Hog's Back Farm. When I first started farming I can remember how much of a weight was lifted with the last delivery of the season. Now, eight years later, these seasons go by so fast that I don't even have time to get tired of them. By about November 1st I'm spending more time working on next season than the present one.

2010 will go down as the most consistently wet year that we've had at the farm. With the moisture came unprecedented levels of fungus and disease. I've learned to have a new-found appreciation for drought, and have become much more adept at identifying a broad range of fungal diseases.

Though we had a dicey year with the weather we still finished up in pretty good shape. As we give thanks this holiday season I am very grateful for customers that understand the ups and downs of the farming seasons. We've learned some lessons and will have more 'insurance' built into some of our crop plans next year.

Last share in the newsletter I mentioned that I was looking into an online sign up system for the shares, but after researching this I think we're going to stay with the status quo for at least another year. None of the options being offered would allow me to eliminate any of the steps I already have in place, so I can't really see the point to adding more complexity unless some part of it gets simplified. With this in mind we will continue to send your annual renewal information via snail mail in January. We automatically sign you up for your share and ask you to let us know if you wish to not receive a share. If you know for certain right now that you don't want a share from us next year you can let us know that immediately.

From all of us here at Hog's Back Farm, thank you for your support and encouragement. We couldn't do it without you. We won't be doing a formal end-of-season survey this year, but you're always welcome to email me your thoughts and suggestions.

Roasted Carrots and Parsnips with White Balsamic

Bon Appétit | November 2010

- 2 1/4 pounds medium parsnips, trimmed, peeled, cut into 3 x 1/2-inch sticks
- 1 1/2 pounds medium carrots, trimmed, peeled, cut into 3 x 1/2-inch sticks
- 1/4 cup extra-virgin olive oil
- 2 tablespoons white balsamic vinegar
- 1 tablespoon minced fresh rosemary
- 2 teaspoons coarse kosher salt
- 1 teaspoon black pepper

Preheat oven to 425°F. Combine parsnips and carrots on large rimmed baking sheet. Add oil and remaining ingredients; toss to coat. Spread in even layer on baking sheet. Roast until vegetables are tender and brown around edges, stirring occasionally, about 50 minutes to 1 hour. **DO AHEAD:** Can be made 1 day ahead. Cool. Cover and chill. Let stand at room temperature 1 hour, then rewarm in 400°F oven 15 minutes.

Roasted Root Vegetables with Rosemary

Bon Appétit | December 2001

- Nonstick vegetable oil spray
- 1 pound red-skinned potatoes, unpeeled, scrubbed, cut into 1-inch pieces
- 1 pound celeriac, peeled, cut into 1-inch pieces
- 1 pound rutabagas, peeled, cut into 1-inch pieces
- 1 pound carrots, peeled, cut into 1-inch pieces
- 1 pound parsnips, peeled, cut into 1-inch pieces
- 2 onions, cut into 1-inch pieces
- 2 leeks (white and pale green parts only), cut into 1-inch-thick rounds
- 2 tablespoons chopped fresh rosemary
- 1/2 cup olive oil
- 10 garlic cloves, peeled

Position 1 rack in bottom third of oven and 1 rack in center of oven and preheat to 400°F. Spray 2 heavy large baking sheets with nonstick spray. Combine all remaining ingredients except garlic in very large bowl; toss to coat. Season generously with salt and pepper. Divide vegetable mixture between prepared sheets. Place 1 sheet on each oven rack. Roast 30 minutes, stirring occasionally. Reverse positions of baking sheets. Add 5 garlic cloves to each baking sheet.

Continue to roast until all vegetables are tender and brown in spots, stirring and turning vegetables occasionally, about 45 minutes longer. (Can be prepared 4 hours ahead. Let stand on baking sheets at room temperature. Rewarm in 450°F oven until heated through, about 15 minutes.)