



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

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	
Broccoli	Yes	Plastic	
Brussels Sprouts	Yes	Plastic	On the stalk
Carrots	Yes	Plastic	Bagged
Garlic	No	No	
Herbs	Yes	Plastic	Thyme
Leeks	Yes	Plastic	
Onions	No	No	Yellows and a red
Peppers	Yes	Plastic	Carmens and serranos
Salad Mix	Yes	Plastic	
Spinach	Yes	Plastic	
Winter Squash	No	No	Butternut and sugar dumpling

2011, Best Season Ever!

It's no secret that this is a hard job. The weather seems to be getting more unstable every year and weather is what makes a good year or a bad one. The stress of watching the weather ruin a lot of hard work can be overwhelming. There are times when I think this job is too hard for me, and I entertain delusions of other things that I could be doing with my life. And then we have as close to a perfect season as we'll ever get capped by a completely perfect pumpkin day on the farm and I know that I don't really have a choice in the matter, this is what I'm supposed to be doing.

This is the 9th season that Hog's Back Farm has been selling shares of what we grow. Some of you have been with us that entire time, and even before when I was working with Greg out at Riverbend. I look at my daughter who's turning 10 on Saturday and am amazed to think that some of you have been buying our veggies longer than she's been in our lives. Of all those years I can't think of one that had nicer vegetables than this one. What we plan on paper is often met with some resistance when it's off the page and in the field. Some plantings never get in because the timing window for them closes without the weather window opening. The best thing about it was it came after what was one of

Farm Report 10/6/11

Rainfall 0.00"
 High Temperature 84°
 Low Temperature 34°
 Farmer Complaint Indicators™:



This is the
LAST WEEK
 of the regular season share. The winter shares begin next Thursday, October 13 at the same pickup sites and times. Please make sure everyone in your group knows this. Thanks.

our worst years ever in 2010, with 30 inches of rain during the growing season! If every year was like 2011 this job would be easy, or at least easier.

Our farm is not a solo endeavor, I receive a tremendous amount of assistance from my crew and family. Without their support and hard work I could never do this. The crew has worked long hours in all kinds of weather, and although this was the first year that we had someone quit during the season, the rest of the crew took it in stride. Melinda and the kids have also put up with me working some longer hours and being mentally unavailable during the busy part of the season, culminating with Melinda baking cookies for the pumpkin day on Saturday and running our propane tank dry at the house because I had forgotten to get it filled. She's an amazing woman for putting up with me remembering to fill the tank for the greenhouse, but not our house.

Anyway, on to the final box contents:

Brussels sprouts! If it's week 18 it must be time for a stalk of sprouts. Don't forget to snap them off the stalk before eating! The stalks were unusually tall this year so some of the sprouts are kind of spread out on it, and

they're not super large, but honestly, we're not expert Brussels sprout growers. We had to cut off the top and bottom so that they'd fit in the box. There's a recipe at the end of the newsletter and a bunch more on our website recipe archive. The stalk is inedible but can be used as a whiffle ball bat.

Broccoli is back for the last box of the year. This planting just went in a little late and should've been ready last week, but last week's loss is this week's gain.

More nice young lettuce is in the box this week. Again this week it wasn't washed at the farm, so it should be washed and spun at home.

The spinach is particularly nice this week. Everyone should have a decent sized bunch that was not too brittle when harvested. This means that half the leaves didn't break off between harvest and delivery which sometimes happens. Let's hear it for ten weeks of spinach in the box in 2011!

The squash this week are butternut and sugar dumpling. Butternut is the tan one. It's a great squash, with a lot of delicious flesh for a fairly small seed cavity. It's a great squash for soups, risotto or just baking. The sugar dumplings have been delicious this year.

A few leeks and several onions add alliums to the garlic in the box this week. There's a few smaller leeks this week and some that are quite large. We put some extra time into the leeks this year and I think the results have been great.

The peppers have kept going until the end. We had another light frost last Friday night, but it still wasn't enough to do much damage. We've reached the point now, though, where there just isn't much left on the plants. I think we've harvested well over 4,000 carrots this year.

Arugula, carrots, garlic and thyme round out the last box of the regular season.

Farm News

The headline this week is that it's the last delivery for the regular 18-week season. If you are signed up for a winter share they begin next Thursday, October 13th. A calendar with winter share dates on it will be in the first winter share newsletter.

If this was your first year with the farm, I'll explain how we sign people up for next year. If you have a share this year we automatically sign you up for one next year. In January you'll get an invoice from us for your 2012 share(s). If you would not like to purchase a

share next year you can let us know that now, or when you get the invoice in January. After we know how many people have opted-out, I offer shares to new customers in February. If you definitely want a share for next year you don't need to do anything, just pay your invoice when you get it next year. For this reason it's important that you keep your email and mailing address current with us so we can contact you in January.

The lovely weather continues at the farm which keeps us hopping from one thing to another. The harvest continues to come in at a leisurely pace since the weather refuses to take a frigid turn. Most of the winter squash is still out in the field, where it can continue to cure and sweeten up nicely. The mild weather has turned a so-so squash crop into an excellent one.

Some things, though, do not need more sunshine and heat. We've had to harvest all of the cabbage for the winter shares in the last week or so because when they get too big they actually start to split open. It's kind of like the very ripe watermelons where they just pop open when you handle them. The carrots are also starting to get a little oversized. We harvested the rest of the first storage planting this week and there were some big ones.

The other problem with these crops needing to come in early is that we get into a storage crisis. Our walk-in coolers can only handle so much produce and cabbages take up a lot of space. By the end of the day on Wednesday, you couldn't take one step into either of our walk-in coolers. As the shares go out today it will free up a lot of space and make things a little more manageable, so that maybe we can start to think about harvesting more carrots and beets next week.

Carrots and Brussels Sprouts *epicurious.com*

- 2 tablespoons chopped shallot (from 1 medium)
- 3 tablespoons unsalted butter, divided
- 1 lb carrots, cut diagonally into 1/2-inch-thick pieces
- 1 lb Brussels sprouts, halved lengthwise
- 1/3 cup water
- 1 tablespoon cider vinegar

Cook shallot in 2 tablespoons butter in a 12-inch heavy skillet over medium-high heat, stirring occasionally, until softened, 1 to 2 minutes. Add carrots, Brussels sprouts, 3/4 teaspoon salt, and 1/2 teaspoon pepper and cook, stirring occasionally, until vegetables begin to brown, 3 to 4 minutes.

Add water and cover skillet, then cook over medium-high heat until vegetables are tender, 5 to 8 minutes. Stir in vinegar, remaining tablespoon butter, and salt and pepper to taste.