

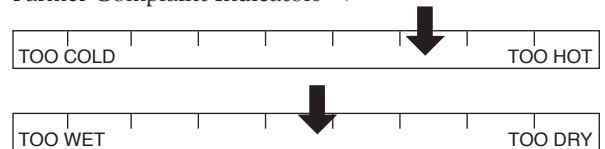


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	
Beets	Yes	Plastic	Red w/o tops
Broccoli	Yes	Plastic	
Cabbage	Yes	Plastic	Savoy
Carrots	Yes	Plastic	
Celeriac	Yes	Plastic	
Dill	Yes	Plastic	
Garlic	No	No	
Kale	Yes	Plastic	Lacinato
Leeks	Yes	Plastic	
Onions	No	No	Yellows, a red and shallots
Peppers	Yes	Plastic	Carmens
Potatoes	No	Paper	Red norland
Salad Mix	Yes	Plastic	
Winter Squash	No	No	Butternut and delicata

## Farm Report 10/13/11

Rainfall . . . . .0.44"  
 High Temperature . . . . . 85°  
 Low Temperature . . . . . 53°  
 Farmer Complaint Indicators™:



We've just started bringing in the red beets from the field, they're a nice size for roasting.

The broccoli is on overdrive this week after all of the heat we've had. Everyone should have a two-week supply.

The carrot harvest is officially over at the farm and there's plenty. I think we may have set a record this year with over 7000 pounds harvested. Most of these go out in the shares, but we had enough extra to sell some to the Harvest for the Hungry program so that they can be distributed to food shelves. Look for an email next week about buying juicers with the next share delivery.

Celeriac is always a part of the winter shares. It's a wonderful vegetable that doesn't get used enough in this country. It has a nice mild celery flavor and is great on it's own, or as an addition to mashed potatoes, soups or stews. It's also a really nice addition to a potato gratin, just treat it exactly like the potatoes. It's not truly the root of the celery plant, it's a separate species bred for the root.

Another bunch of lacinato kale is in the box. The planting in the field is kind of winding down, but may make it another round if we get some more warmth.

More lovely leeks, onions, garlic and shallots. The shallots we usually save for the winter shares too. We don't grow that many of them and it's nice to have them later since they store so well, use them just like you would an onion.

The carmen peppers are apparently unaware that it's mid-October because they are still ripening like crazy. I think some red pepper and Savoy cabbage stuffed delicata squash would be delicious.

## Welcome to the winter share!

Welcome to the first winter share of the season. Many of the crops for it are already harvested and stored waiting for deliveries, although many are not! Thanks to a very mild October we've been able to take our time in bringing things in from the field.

The winter share doesn't have quite as much variety as the summer share, but it is always chock full. This week is no exception.

We try to have a cabbage in each winter share and begin this week with Savoy. The main reason we're starting with these is that they got a bit large and we really need the space in the cooler. They also don't keep as well as the firmer cabbages.

Savoy is the nicest cabbage for cooking. Don't be afraid of it. It's the only kind of cabbage you see in France and Italy. Not surprising since the Savoy region covers small corners of France, Switzerland and Italy. I can just imagine them growing in little Alpine valleys. The Savoy varieties we have here aren't quite as fancy as theirs, but it's still the cadillac of cabbage.

The potatoes this week are the red norland. They're a great multi-purpose potato. We had some just last night (mashed) and they were delicious.

The salad this week is from the planting in the high tunnel. It really shouldn't have been this big already, but the string of 80-degree days was kind of crazy. It is unwashed, so be sure to wash it before eating. We have a few late experiments planted in the high tunnel that can hopefully get us something green to eat with all of the winter shares. The arugula this week is also from the high tunnel.

This week's squash are butternut and delicata. Most of the squash crop is in from the field now and the harvest was a good one. I'll try not to put four squash in every box, but we're at least going to start out that way.

**Farm News**

As we transition to the winter shares things slow down a little bit on the farm, or at least become a little less hectic. With only 102 winter shares vs. 174 summer shares, there's not quite as much craziness. The main craziness this first week is getting everything in the cooler when it's already almost full of cabbage and carrots.

Monday we had a nice visit from Alissa, who worked at the farm last year and now manages a farm over towards Milwaukee. She brought her crew because she just couldn't imagine going through a season without doing a little work at Hog's Back Farm. Their visit was well-timed since we were knee-deep in carrot harvesting. They helped us get the last of the carrots in as well as the parsnips. We have the nicest crop of parsnips ever. They also helped clip and organize squash in the squash field.

Tuesday we were back to just Jesse, Kara and I but it was still highly productive. We got as much squash brought in from the field as we have room for. The rest will have to wait until next week. The rest of the day was spend harvesting things for today's box, in case it rained too much on Wednesday.

The week between winter shares 1 and 2 is when we try and get any harvesting done that still is pressing. If conditions are right we also try and get as much cleanup done as possible. It's kind of nice to just focus on farm work for a week with no shares to deliver or newsletter to write. Dry weather is always a blessing during this week, otherwise we just clean onions and wash squash.

A quick administrative reminder that the winter shares are delivered every-other week beginning with this week. The next delivery will be two weeks from now on Thursday, October 27th. Then again two weeks later on Thursday, November 10th and we finish out the season with a delivery on the Tuesday before Thanksgiving, November 22. Below is a calendar with the dates. Please make a note of them in your calendar. The share pickups are at the same sites, but you should always check your email on delivery days to see if there's any special instructions. It can get cold enough during the winter share that we have to cover things at the more exposed sites. I'll send out a reminder next week that there's no shares next Thursday.

S	M	T	W	Th	F	S
<b>OCT</b>	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					
<b>NOV</b>		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

**Fried Potatoes and Cabbage** *Gourmet* | March 2005  
 This is a wonderful simple use for cabbage and potatoes. The brits call this 'Bubble and Squeak'. It calls for russets, but the red norlands in the box this week will work fine.

- 1 lb russet (baking) potatoes, peeled and cut into 1 1/2-inch pieces
- 3/4 stick (6 tablespoons) unsalted butter
- 1 lb Savoy cabbage, cored and thinly sliced
- 3/4 teaspoon salt
- 1/4 teaspoon black pepper

Cover potatoes with cold salted water by 1 inch and bring to a boil, then boil, uncovered, until tender when pierced with a sharp knife, about 18 minutes. Drain in a colander.

Heat butter in a 10-inch heavy nonstick skillet over moderately high heat until foam subsides, then sauté cabbage with salt and pepper, stirring frequently, until tender, about 5 minutes.

Add potatoes, mashing and stirring them into cabbage while leaving some lumps and pressing to form a cake. Cook, without stirring, until underside is crusty and golden, about 10 minutes. Serve immediately.