

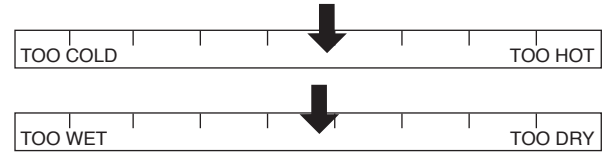


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Beets	Yes	Plastic	Red
Broccoli	Yes	Plastic	
Cabbage	Yes	Plastic	Green
Carrots	Yes	Plastic	
Celeriac	Yes	Plastic	
Chard	Yes	Plastic	Rainbow
Garlic	No	No	
Herbs	Yes	Plastic	Thyme and Parsley
Leeks	Yes	Plastic	
Onions	No	No	Red and Yellow
Parsnips	Yes	Plastic	
Peppers	Yes	Plastic	Carmen
Potatoes	No	Paper	Sangre
Salad Mix	Yes	Plastic	
Shallots	No	No	
Spinach	Yes	Plastic	
Winter Squash	No	No	Butternut and Sugar Dumpling

### Farm Report 10/27/11

Next Winter Share Delivery . . . Thursday, Nov. 10th  
 High Temperature . . . . . 62°  
 Low Temperature . . . . . 31°  
 Farmer Complaint Indicators™:



The herbs are looking nice this week. Even though we sent everyone thyme plants with the summer shares we still like to send some bunches in the winter share. I love thyme with the fall veggies. Just last week I made our first chicken pot-pie of the fall. But, since most of our family is gluten-free, we just put it in a cast iron skillet and top it with a batch of gluten-free corn bread. I can't recommend it strongly enough. I have to admit that I did chop up all the parsley and forgot to add it though, I was too focused on the thyme.

Salad mix is back from the field this week. Nice stuff, but again, it's not washed, so please remember to wash it well before enjoying.

A handful of parsnips are new to the box this week. We had a pretty darned nice crop of them this year, probably the best ever. They sure a slow grower, though. They spend about six weeks longer in the ground than carrots, and yield much less.

The potatoes this week are the Sangre variety. A nice all-purpose red-skinned, white-fleshed spud.

Some late fall outdoor spinach is in the box this week. Cool weather gives it a nice texture and sweetness. Even though it's a little chewier, I think it makes the best salads this time of year.

The squash this week is more butternut and one or two of the sugar dumpling. If you get behind on squash, the butternut is a great one to bake with, whether it's pumpkin pies or muffins. If you don't have time to bake, roast the squash until tender, scoop out the flesh and purée it. Then pack it in zip-locs and freeze it until needed. I like to put two cups of purée in a one-quart zip-loc and flatten it out nicely so it doesn't take up too

### No Room at the Inn

I think I must need some sort of a winter share intervention. I keep planting more things to go in it without really leaving anything out. That's how we find ourselves with another box stuffed to the gills with beautiful life-giving produce. Again, no guarantees this week that everything on the list will be in there, last minute adjustments may be needed to get the boxes closed on Thursday morning.

Chard is a nice bonus this late in the season. We harvested this chard first back in September, but it put on some nice growth and the cooler weather really makes some of the colors stand out. We'll try not to destroy it when we go to fit it in the box.

There's more broccoli this week. This may be the last of it as it winds down in the field. Again, nice to be eating fresh broccoli from the field as we head into November next week. The local food season really doesn't have to end in mid-September.

much room in the freezer. Then if I just need a cup for a recipe I can just break it in half while still frozen.

Green cabbage comes to the cabbage corner in the box this week. The green cabbage was very nice and sweet this fall, it'll make a great cole slaw. You may get one that has a crack in it because they were literally bursting apart in the fields during the hot weather at the end of September. There's half a dozen different slaw recipes on the website.

And I just couldn't resist putting one more Carmen pepper in the box, but they are now kaput.

### Farm News

It's been a busy couple of weeks at the farm since the last newsletter. When you tell people that you are a vegetable farmer they assume that by Labor Day you're pretty well wrapped up for the season. That may be true if you have a small garden, but not so here on the farm. The week off between the first and second winter share is an important time for us to get crops harvested, washed and stored for the remaining shares.

We started with the beets on Monday and promptly cracked the radiator of the IH 504 tractor. Thankfully, we became a three-tractor family this year and after a little re-configuring we were back in business. I still haven't gotten time to get back to the 504 and it's sitting forlornly out in the field where I left it that day. Bringing in and washing the beets took the better part of Monday, and then we moved on to the celeriac, turnips and rutabagas on Tuesday. I think by noon on Tuesday they were all washed and put away in the way-too-full cooler.

Tuesday afternoon began with the potato harvest, we still had 14 rows of potatoes that hadn't been dug. Our potato digger is no spring chicken, so there's always the potential of a catastrophic breakdown when digging that many rows. The chains derailed on me once, but other than that all went smooth. I don't even think I broke any of the chains this year.

The potatoes dragged into Wednesday, but again by about noon on Wednesday they were all dug, washed and stacked up in the packing shed. We modified the wash line a bit for them which made it noticeably quicker. The three of us were easily washing 1,000 pounds per hour. With the taters put away there was still some time to pick the last of the hot peppers for drying, get any remaining squash in from the field and spread compost where the garlic would be planted.

Thursday's focus was on cracking apart all of the

garlic bulbs for planting. Each clove of garlic grows a whole new bulb, so for each bulb we want to harvest next year we need to plant a clove this year. With the disease problems in the garlic this year we were very selective about which of our bulbs were re-planted. I also bought some new 'seed' from a grower in Minnesota, which will replace much of ours next year and become our new seed stock. We were planting garlic by noon on Thursday and had all 4,000 in the ground by 3:30. No machines for this operation, just crawling along on your hands and knees and shoving them in the soil. Friday was a little calmer, starting to shell our cornmeal corn off the cobs and, since the sun came out, we started taking twine and cages off of the now-dead tomato plants.

This week we finished moving all the tomato cages, pulling out the stakes, and mowing down all the pepper and tomato plants. We also got the plastic mulch pulled out from the melon, zucchini and squash fields before it was time to re-focus on this week's share on Tuesday. I re-read last year's newsletter for Winter 2 while I was writing this and it was interesting to see that I did almost the exact same things last year in the same order. Spooky.

### Roasted Root Vegetables with Thyme Bon Appétit | December 2001

Nonstick vegetable oil spray

- 1 pound potatoes, unpeeled, scrubbed, 1-inch dice
- 1 pound celery root (celeriac), peeled, 1-inch dice
- 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 thyme
- 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.) Transfer roasted vegetables to large bowl and then serve.