

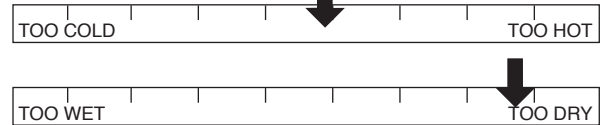


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Beets	Yes	Plastic	Red
Brussels Sprouts	Yes	Plastic	
Cabbage	Yes	Plastic	Red
Carrots	Yes	Plastic	
Celeriac	Yes	Plastic	
Corn Meal	No	Plastic	Mandan Bride
Garlic	No	No	
Herbs	Yes	Plastic	Thyme
Kale	Yes	Plastic	Lacinato
Onions, Dry	No	No	Yellow and red
Parsley	Yes	Plastic	
Parsnips	Yes	Plastic	
Peppers, dried	No	No	Paprika and cayenne
Potatoes	No	Paper	Yukon gold
Shallots	No	No	
Turnips	Yes	Plastic	Gold ball
Winter Squash	No	No	Acorn, butternut and buttercup

Farm Report 11/22/11

Snowfall..... 1"
 High Temperature..... 48°
 Low Temperature..... 16°
 Farmer Complaint Indicators™:



While we wait for pizza to ripen for next year we're left with the following things in the box for the last share of the season:

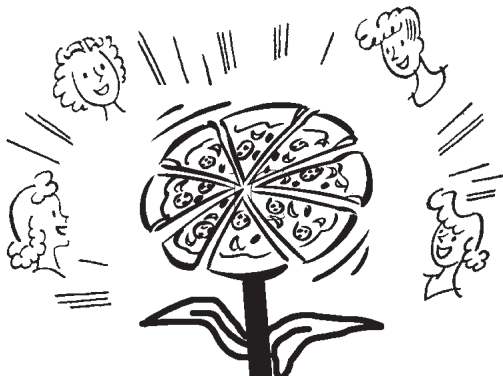
There's a few new items that we've saved for the last box, but otherwise most of these will be familiar.

There's a couple of bags of our famous Mandan Bride cornmeal in the box this time around. If you're new to the winter share this year we grow, shell and grind this all on our farm. It's whole-grain so you may want to keep it in the freezer if you won't be using it right away so that it stays fresh. You'll notice that there's a mixture of coarse and fine particles in it, which can give a crunchy texture to your corn bread. If you'd rather it weren't crunchy just presoak some of it in the liquid your recipe calls for for an hour or so. Check the recipes on the website for our favorite corn bread and polenta recipes. There's a little less than a pound in each bag, or about 4 cups. Why don't we grow more of it? Because it is just laughably labor-intensive to grow and harvest. I may trial another variety or two next year to see if I can find one that's a little more productive.

Making it's Hog's Back Farm box debut this week are the Boldog Hungarian paprika peppers. We like to use dry peppers for making sauces for enchiladas and chilaquiles. For several years I tried to find a pasilla pepper that would mature here, but gave up on it. Last year I grew a few of these paprikas and tried them instead of pasillas in a sauce and they were wonderful. So I grew a few more of them this year and everyone should have a half-dozen of them in with their onions. These are not spicy peppers, just flavorful. There are two branches of paprikas, hot or sweet. Boldog is a sweet paprika. You

In the box next year: Pizza

Now that our government has seen the wisdom of classifying pizza in the vegetable group for school lunch programs I'm really looking forward to the arrival of my seed catalogs for next year to see which varieties of pizza I can grow. There's nothing quite like nurturing little pepperoni plants in the greenhouse before transplanting them to the field. The hard part is getting the deep dish ones deep enough in the ground.



can, of course, grind it up in a coffee grinder or something and make paprika powder out of them too, but remove the stem and seeds first. What we do to make a sauce is take 6-7 of them and toast them lightly in a hot skillet, then stem and seed them and cover them in a bowl with a cup or two of boiling water. After they've softened a bit we'll blend them up with some garlic, salt and vinegar. Any of Diana Kennedy's books are a great resource for this. Oh, WARNING: There are also HOT cayennes in the box this week, but they're loose in the box, NOT in the bag with the onions. The cayennes are also smaller.

Red cabbage is in the box this week to add some color to your Thanksgiving feast. They look very nice this year, but, honestly, I haven't tried one yet.

A nice treat this year is a bunch of Lacinato kale from the high tunnel. We wanted to have a nice bunch of it late in the year and it turned out really well. Have you seen the stuff in the stores right now? Blech.

Oh, I lied, there were more turnips in the cooler than I thought, so everyone gets a couple more this week. At meal times if the kids don't want to eat whatever vegetable we're eating I'll slice them up some of these and sprinkle salt on them, they can each eat a medium sized raw turnip at supper. I like them that way too.

The sage in the last box really wasn't up to my usual standards so we opted to leave it out in the field this time around. Thyme and parsley did make the cut.

The remainders of the Brussels sprouts field are in the box this week, everyone should get over two pounds. They have some worm damage however so they may take some careful trimming when it comes time to cook them. I can't remember having this damage from a very small worm before on them, but there was something about 2011 that lent itself to more weird worms than usual.

If this box gets you behind on your storage crops, most of them will keep just fine. The onions have been holding up very well this year, as have been the squash.

Farm news

Of course the main news this week is that this is the last week of the 2011 season! We've already started shifting gears and looking at what we'll be doing differently in 2012. 2012 will mark our tenth season and if you would like to offer any input we are always happy to receive it. I had intended to get together a year-end survey for the winter shares but I've got too many

other projects started and I'm pretty sure that's not going to happen. Let me know any thoughts you have if you get a chance, could be now, could be when you think of it in January.

Speaking of January, that's when to look for our annual renewal mailing. We automatically sign you up for the shares that you had in 2011, and you can let us know if you'd like to opt out by February 1st.

As we put this season to bed and start planning in earnest for next year, we do so grateful of the tremendous base of support we have from our members. To say that we couldn't do this without you is an understatement. 2010 was about our worst year ever, with constant rain and disease problems. 2011 was our best season ever, with bountiful yields of beautiful crops. These two years back-to-back speak volumes about the importance of understanding seasonality and how the CSA program works. I think that as our climate continues to get more volatile we may see a pattern of good year/bad year cycles.

From all of us here at Hog's Back Farm we hope you have a happy and healthy holiday season, thank you for continuing to support our work, and we'll be back in touch after the new year. -David Van Eeckhout

Butternut Squash-Parsnip Soup With Thyme

- 3 tablespoons butter
- 1 2-pound butternut squash, unpeeled, halved lengthwise, seeded, cut into 8 pieces
- 1 pound parsnips, peeled, cut crosswise into 2-inch pieces, thick end pieces cut lengthwise in half
- 1/4 cup water
- 1 onion, halved, thinly sliced
- 2 t. minced fresh thyme or 3/4 t. dried
- 4 cups canned low-salt chicken broth
- 1 cup half and half

Preheat oven to 375°F. Butter large roasting pan with 1 tablespoon butter. Arrange squash pieces, skin side up, in prepared roasting pan. Add parsnips and 1/4 cup water to pan. Cover pan with foil; bake until vegetables are very tender, about 50 minutes. Cool vegetables.

Meanwhile, melt remaining 2 tablespoons butter in heavy large skillet over medium-low heat. Add onion and thyme; sauté until onion is tender and golden, about 10 minutes. Remove from heat.

Scrape squash pulp into processor (discard peels); add parsnips and onion mixture. Puree until smooth. Mix in broth. Transfer mixture to heavy large saucepan. Whisk in half and half. Bring to simmer. Season with salt and pepper. Serve.