

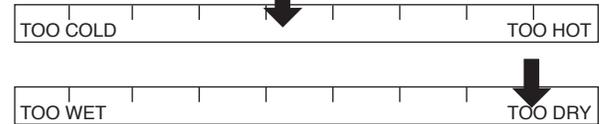


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	
Beets	Yes	Plastic	Red
Cabbage	Yes	Plastic	Green
Carrots	Yes	Plastic	No tops
Cauliflower	Yes	Plastic	
Celeriac	Yes	Plastic	
Chard	Yes	Plastic	Rainbow
Garlic	No	No	
Herbs	Yes	Plastic	Parsley, rosemary and thyme
Leeks	Yes	Plastic	
Onions, Dry	No	No	Red and Yellow
Potatoes	No	Paper	Chieftain and purple majesty
Rutabagas	Yes	Plastic	
Shallots	No	No	
Spinach	Yes	Plastic	
Winter Squash	No	No	Butternut and buttercup

### Farm Report 10/11/12

Rainfall . . . . .0.05"  
 High Temperature . . . . . 64°  
 Low Temperature . . . . . 27°  
 Farmer Complaint Indicators™:



It looks like a good year for the winter shares. We're still light on potatoes, but everything else has been coming in nicely, and the high tunnel is planted with spinach, arugula and salad mix for the coming weeks.

The spinach this week is from the field. It's been through some cold nights which improves both it's texture and flavor. The spinach this week was NOT washed at the farm for various reasons, so be sure and wash it well. Poor, common spinach never gets it's day in the sun here in the newsletter so it's time has come:

Spinach originated in Persia, where it was under cultivation at least as early as the 4th century. From there it traveled east to China via Nepal and didn't make it to Europe until the 11th century when the Arabs who invaded Spain brought it with them. Once in Europe it became a popular leaf vegetable, replacing orach, sorrell and chard. It became so popular with Catherine de Medici that when she became queen of France she insisted it be served at every meal. To this day dishes featuring spinach are sometimes described with the adjective 'Florentine' reflecting Catherine's birthplace of Florence, Italy.

The arugula this week is also from the field where it endured some very strong winds in the last week. You may find that you have a couple of leaves in your bunch which are wilted at the edges from the bluster.

The big carrot harvest took place earlier this week so we now have beautiful, delicious, clean carrots taking up most of the walk-in cooler. There will be a 5-pound bag of them in each winter share. This time of year it seems like I eat so many raw carrots that at mealtime I just crave meat and cheese.

### Welcome to the winter share!

This week is the first week of the winter share. Remember to lift with your knees when you pick up your share. I think the winter share is the best kept secret here at Hog's Back Farm. It has some of the more unique things that we grow here at the farm and it's a nice change of pace for us.

I enjoy growing the smaller quantities of some of the items for the winter shares and always like to try a few new things. New this year we grew some popcorn for the shares, I haven't tested it to see if it's dry enough to pop yet, but everyone should get a couple of ears of it in one of the boxes.

The biggest problem we have with the winter shares is fitting everything into the box. Sometimes when we go to pack on Thursday mornings we can't actually fit everything into the box which we'd planned to, so if you end up missing something it's probably because it didn't fit.

The cauliflower was really cranking at the end of last week with a couple of warmer days before it got cold again. Everyone should have two in their box. This will probably be it on the cauliflower. We should have broccoli again for the next winter share.

Leeks are one of our favorite parts of the winter shares. They're such a delicious earthy flavor that goes well with so many of the fall crops. They're also very hardy and can handle temperatures well down into the 20's.

There's a nice little *bouquet garni* in the box this week. Use it all together or separate. There's one shoot of rosemary in amongst the parsley and thyme so don't miss it. We always plant some rosemary, but it just doesn't love our conditions here.

The squash will be a bit boring for the 2012 winter shares. Since the smaller squashes all did so miserably, we're going to be seeing a lot of butternut and but-tercup. Not quite as exciting as delicata, but for my money they are the two most useful squashes.

The celeriac harvest had to take place last ahead of the cold weather that was forecast. Most of the roots can handle a night in the upper 20's but celeriac is a little more sensitive. It was also a very dry year which affects the quality of the celeriac, so you may find it a little woodier on the inside than normal.

There's one rutabaga and a couple of beets in the box as well. The rutabaga is the turnip-like thing in the box. I'd use my rutabaga to stretch my potatoes, they're a great compliment to each other.

**Farm News**

Below is the calendar for the winter shares. Note that the winter shares are every-other week, except for the one that is delivered the week of Thanksgiving, which is on Tuesday, November 20th.

S	M	T	W	Th	F	S
<b>OCT</b>	8	9	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	

The dry weather continues at the farm, although it looks like we might get a little rain this weekend. Sorry to spoil anyone's plans but we could really use the rain. We did finally have a hard freeze on Saturday night, with temps down to 27°. That killed off the rest of the tender crops, which really were done anyway.

Ahead of the freeze there was a lot of harvesting, but many of the storage crops can handle a brief stint of these kinds of temperatures so we didn't have to get too crazy.

As I mentioned, Monday was carrot day around here. We dug out the carrot harvester and got it greased up and ready to go. I had to do a few repairs on our carrot washer too. Once everything was ready to go we got it done fairly quickly. The ground was very dry, which meant the carrots were coming out nice and clean. We did suffer some broken carrots because there just wasn't any dirt or mud on them to cushion them in the boxes or on the digger. So even though we probably didn't get our ducks in a row until 10am, it was pretty good for the three of us to have about 3,000 pounds of carrots dug and washed by 5pm. But I have been a little sore ever since.

With the carrots out of the way it was time to get ready for this week's shares, which meant getting the celeriac and squash washed for this week, and figuring out how we were going to fit leeks, cabbage and chard in the cooler.

**Salad of Celeriac, Carrots and Beets**

- 1/2 teaspoon salt
- 1 tablespoon whole-grain mustard
- 1 tablespoon lemon juice
- 2 tablespoons olive oil
- 1/4 cup whole-milk yogurt
- 1 medium celeriac
- 1 small shallot,minced
- 1/2 pound carrots,peeled and shredded
- 1/4 teaspoon dried dill
- 1 tablespoon small capers
- 2 tablespoons minced parsley leaves
- 2 large beets, roasted and peeled

Blend salt, mustard, and lemon juice in small bowl. Whisk in oil, then yogurt. Peel and quarter celeriac, cut out spongy core, if any. Cut into coarse shreds with food processor or grater. Transfer to bowl. Add shallot and three-quarters of the dressing. Using your hands, toss and separate the strands to coat well.

Mix carrots with remaining dressing and dill in another bowl. Cover both vegetables and refrigerate a few hours, or more. To serve, toss celeriac with capers and parsley. Arrange beets on serving dish and top with celeriac, then carrots.