

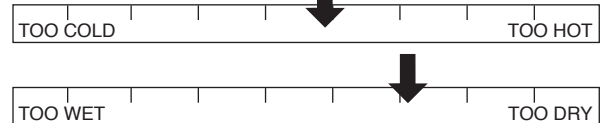


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	
Broccoli	Yes	Plastic	
Carrots	Yes	Plastic	
Celeriac	Yes	Plastic	
Garlic	No	No	
Herbs	Yes	Plastic	Thyme
Peppers	Yes	Plastic	Carmens and a bell pepper
Potatoes	No	Paper	Keuka gold
Salad Mix	Yes	Plastic	
Shallots	No	No	
Tomatoes	No	No	Reds
Winter Squash	No	No	Butternut and a sugar dumpling

### Farm Report 10/3/13

Rainfall . . . . .0.21"  
 High Temperature . . . . . 75°  
 Low Temperature . . . . . 41°  
 Farmer Complaint Indicators™:



**This is the  
 LAST WEEK  
 of the regular season share. The  
 winter shares begin two weeks from  
 today, Thursday, October 17 at the  
 same pickup sites and times. Please  
 make sure everyone in your group  
 knows this. Thanks!**

### The 2013 Season

Welcome to the last box of the 2013 summer share season! It's been a strange year to say the least, with about 15 inches of snow on May 2nd, to picking 1,000 tomatoes in October. We never know quite what to expect on the farm. All we can do is make sure that we're as prepared as we can be for the curve balls Mother Nature may throw at us each year.

Considering the wackiness of the weather, I think it's been a decent season. The tomatoes pulled it out in the end, even though they started out slowly. All the vining crops had good yields and size, whether it was cucumbers, squash or melons. The onions and potatoes got off to a slow start, but finished with a bang. The only real disappointment from my perspective has been the carrots, but I'm kind of fussy about them.

As I mentioned in the email we do have a member survey live on the web right now so you can let us know your favorites and not-so-favorites. It does help us in planning the seasonal calendar. After 11 years of this it moves much more like a slow barge than a nimble craft. It's funny when we do a survey how often we get the same amount of people saying we get too much of X as saying they don't get enough of X. That's how I know that we're right where we want to be.

On to the box this week:

The broccoli this week is a little out of control. Between the two heads you may have four pounds of broccoli in your box. It's big and beautiful. It will keep fine in the fridge in a plastic bag, so don't worry that you won't be able to use it up right away.

Speaking of large veggies, the butternut squash this week are a little enormous. This particular variety can produce some lunkers, especially in a good squash year. It's too much to eat at one meal, so you can easily puree and freeze leftovers in a zip-loc. One of the more normal sized sugar dumplings is in the box also.

This is the first celeriac we've ever had in the summer shares. Usually we reserve it for the winter shares, but we had such a nice crop of it that I thought we'd share it with the regular season folks. Celeriac is sometimes called celery root, but it's actually it's own plant. The bulb is used many ways, we love it in a gratin or in soups and stews.

I think this is the largest number of tomatoes we've ever had in the last share. Some years there are none,

so it's quite unusual to have 5 or 6. And they're nice! The heirlooms haven't fared as well, though, so we wrote them off this week.

The potatoes this week are a new variety for us called Keuka Gold. After last year's poor potato crop I tried several new varieties this year, and I think this is my favorite. It's kind of an updated relative of Yukon Gold, but with more bug resistance and better yields. Let me know what you think of it.

Carmen and bell peppers are also in the box. Until the frost comes they keep trickling in. Although I don't really think there are any bell peppers left out there anymore. The first winter share may get some carmens.

We started the carrot harvest on Monday and dug a few rows of the patch. Unfortunately they look about like I thought they would, funky. But they're better than a poke in the eye with a sharp stick.

Arugula, salad mix, a few shallots, garlic and a bunch of thyme round out the Week 18 box. Missing from our usual Week 18 box this year are Brussels sprouts, they just aren't ready in the field yet, so they didn't make the cut.

### Farm News

Harvesting is the news around the farm this time of year. It's been a bit of a scramble this year since it's been warm and things are ready to harvest but we just don't have room in all of our boxes and coolers to bring in everything at once. Especially when the broccoli is taking up so much space already in the cooler.

I keep a pretty close eye on the weather this time of year because it is a lot easier to harvest some things while the ground is dry. Since potatoes go in the warm cooler we did the big potato harvest on Friday. It was great conditions for digging them, so they washed up easily. I think we brought in about 2500 pounds and got them all washed by the end of the day.

Monday we started on the carrots, but without enough room and boxes we could only do enough for this week's shares. We'll wait til next week to do the rest of them.

While watching the weather I started to get a little nervous about the rain that was coming the next few days and decided that we should get next year's garlic planted before all that rain. To prep for the garlic we need to spread compost, chisel plow, lightly till the top and mark the rows, which all requires fairly dry soil. When we get a big rain this time of year it can take a

long time to dry out. So we did some of our harvesting for this week's shares on Tuesday and spent a chunk of time on Wednesday planting around 4,400 cloves of garlic for next year. Usually that's the very last thing we plant at the farm, but we actually have some kale we'll be transplanting in the high tunnel next week.

We also got the popcorn harvested for the winter shares, it was about ready, and I'd rather get it under cover then have it sitting out in the rain. It'll need to cure in the greenhouse for several weeks before it's ready to pop.

Thanks again to all of you for another great season! Your emails and comments are always enjoyed and welcome. Please click the link to the survey in the email when you get a chance. Have a great fall and winter!  
-David Van Eeckhout

### Thai Red Curry with Butternut Squash and Chickpeas Epicurious | April 2013

- 1 small butternut squash (about 2 pounds) *Farmer note: With our larger butternuts you'll need to cut 2 pounds of the squash into small 1/2" slices. Put a piece of plastic wrap over the cut remainder of the squash and it will keep fine in the fridge for a week or two.*
- 2 tablespoons canola oil
- 1/3 cup Thai red curry paste
- One 15-ounce can chickpeas (garbanzo beans), drained and rinsed
- Kosher salt
- One 13-ounce can unsweetened coconut milk
- 1/3 cup fresh cilantro, plus more for garnish

Peel the squash, cut it lengthwise in half, and scoop out the seeds. Cut off the top where it meets the bulbous bottom. Cut the bulb end into 3/4- inch-wide wedges. Cut the neck end into 1/2- inch-thick half-moons.

Heat a large heavy pot over medium-high heat. Add the canola oil, then add the curry paste and stir for about 1 minute, or until fragrant. Add the squash and stir to coat with the curry paste. Stir in the chickpeas and season with salt. Add the coconut milk and 3/4 cup water and bring to a simmer. Reduce the heat to medium-low, cover, and simmer gently for about 10 minutes, or until the squash just begins to soften.

Stir in the cilantro and simmer, uncovered, stirring occasionally, for about 20 minutes, or until the squash is tender but not falling apart and the sauce has reduced slightly. Season to taste with salt.

Divide the curry among four soup bowls, top with cilantro, and serve.