



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

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	
Beets	Yes	Plastic	Red w/tops
Broccoli	Yes	Plastic	
Carrots	Yes	Plastic	
Celeriac	Yes	Plastic	
Cilantro	Yes	Plastic	
Eggplant	Yes	Plastic	!
Garlic	No	No	
Herbs	Yes	Plastic	Parsley and thyme
Leeks	Yes	Plastic	
Onions	No	No	Yellow and red
Peppers	Yes	Plastic	Anaheims, Car-mens, Bells and Serranos
Potatoes	No	Paper	Elba
Radishes	Yes	Plastic	Red Meat
Rutabagas	Yes	Plastic	
Shallots	No	No	
Spinach	Yes	Plastic	
Tomatoes	No	No	!
Winter Squash	No	No	Acorn and Sugar Dumpling

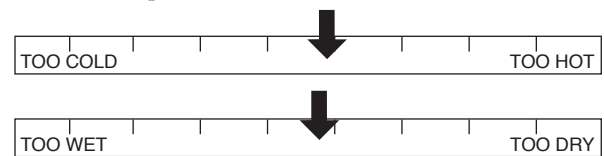
Stop, Think and Lift!

The winter share has started to get a little out of hand around the farm. I think this week represents the largest variety of items ever in one of our shares, there are 25 different items! You will notice at your pickup site that they didn't even all fit in the box, everyone will need to take one bag along with their box this week. The bag will have the onions and Anaheim peppers in.

People who are interested in getting the winter share always ask me what's in it, and when prompted I usually say potatoes, squash and carrots, but there's really an awful lot more. I think people have figured it out, though, because the demand for the winter share keeps increasing. We're also always experimenting with new things, and don't seem to ever discontinue anything either. Actually we did stop growing sweet potatoes for

Farm Report 10/17/13

Rainfall0.92"
 High Temperature 73°
 Low Temperature 38°
 Farmer Complaint Indicators™:



Reminder: Winter shares are delivered every-other-week, so the next delivery is Thursday, October 31.

a couple of reasons, but I don't think you'll miss them too much with everything else that's going on.

The strangest thing this week is to have eggplant, peppers and tomatoes in the box this week. It's October 17th and we still have not had a frost at the farm, which is highly unusual. I can definitely say this will be the last eggplant, tomatoes and fresh peppers you will receive in the winter share. We picked everything else that was left on them this week and then mowed them down. We can't wait around forever. The Anaheim peppers are hot and in the bag with the onions, the Carmen peppers are sweet and loose in the box.

It's also a little odd to have cilantro in mid-October, but I had planted a late row and it wasn't ready to harvest until now. Between the tomatoes, onions, peppers and cilantro you can have pico de gallo en Octubre.

There's a couple new introductions to the winter shares this week. In your newsletter email there was a photo of the celeriac/rutabaga/red meat radish. I haven't grown the red meat radish before, some of you may remember the black spanish radishes that we used to grow. The red meat is also a storage radish, but it's got much nicer flavor and is a striking red color on the inside. Our kids like to just eat them in slices, and they are very pretty julienned in a salad. You should peel these before using, or leave it on and eat around it.

The other new item is a white potato called Elba. I haven't grown a white potato for years, and trialed this one because of its resistance to some of the persistent pests in the potato patch. It did have the best healthy plants into September. It makes a tasty baked potato and is also good for boiling. Let me know what you think of them.

One other change is that I decided to bag the garlic and give it all out this week. We've had some trouble storing garlic the last few years, so I thought it would be better to get the whole share's worth of garlic out to you today. That way you can use it as needed and it will most likely keep better in your house. Store it somewhere cool and light. If you keep it in the dark it will think it's time to grow.

The broccoli this week is the tail end of our broccoli for the year. Some of the heads will be quite small since they are 'sideshoots' which means that they are smaller branches that come up from the base of the broccoli plant after the main head has been cut.

The big carrot harvest went out without much of a hitch last week. As expected, the carrots continued to run much more funky than I would like, but we did end up with plenty for the winter shares. Unfortunately since we had to sort out so many that were even funkier than these, we won't have any juicer carrots available for sale this year. They just weren't worth the effort.

There's obviously a lot more in the box, most of you will recognize it all. If you have any trouble I.D.'ing anything feel free to shoot me a picture from your phone and I can clue you in.

Farm News

Well we made it through the stinkiest pumpkin day weather in recent memory a couple of weeks ago. Plenty of folks still showed up to brave the conditions. At least it ended up being a little warmer and calmer than expected. It was the first time we ever had a downpour while on a haywagon ride, though. The food was great and we all packed into the barn to eat and listen to the ladies from the Ditchlillies. The sorghum maze was even more of a maze than normal as the rain flattened things out and made it a very wet experience. Hopefully we've paid our dues this year so that we can look forward to several more beautiful pumpkin days to come.

Once we were done with cleaning up from the pumpkin day it was time to get into harvest mode around

here. The carrots are always a big project, and the cabbage and beets were also on the docket. Celeriac took up the better part of one day. I really like celeriac, but you can't just pull it out of the ground and rip the top off like you can with a beet.

By Thursday last week we had pretty much maxed out all of our cooler space with the storage crops. The last of the beets and rest of the cabbage will have to wait until we get the shares packed for this week and free up some space.

The garlic also got put to bed under a nice blanket of straw. We can officially now say that the planting for 2013 is complete!

Since the pumpkin day was over it was also time to mow down the sorghum, maze and all. We also mowed off all the buckwheat so that if it continues to grow it won't set any seed and become a weed.

Winter Vegetable Chowder Deborah Madison

Aromatics

- 2 cups of whole milk
- 4 large parsley branches
- 1 large thyme sprig or 2 pinches of dried
- 2 bay leaves
- 1/2 onion, sliced
- 1 garlic clove, halved
- 10 peppercorns, lightly crushed with 5 juniper berries.

The Soup

- 3 tablespoons of butter
- 2-3 leeks, about an inch across, white parts plus 1 inch of greens sliced diagonally about 1 inch thick and rinsed
- 8-10 cups of root vegetables, peeled and cut into bold, attractive pieces, potatoes, rutabagas, celeriac, squash, etc
- 2 cups or 10 ounces of carrots, peeled and left whole if only 3 inches long, otherwise cut into large pieces.
- 2 bay leaves
- 2 tablespoon chopped parsley
- Sea salt and freshly ground pepper

Prep the aromatics and milk: Lightly crush the peppercorns and juniper berries together in a mortar and pestle. Put the crushed peppercorns and berries, along with all the other ingredients for the aromatics and milk, in a saucepan. Slowly bring to a boil, then turn off the heat. Cover and set aside while you prepare the vegetables.

Melt the butter in a wide soup pot. Add the vegetables, bay leaves, and parsley, and sprinkle with 1½ teaspoons salt. Cook over medium heat for 5 minutes or so to heat them up, gently moving them about the pan.

Make the soup: Stir in the flour, then add 5 cups water. Bring to a boil, then lower the heat and simmer, partially covered, until the vegetables are tender but still a tad firm, 15 to 20 minutes. Strain the milk into a blender, add 1 cup of the vegetables, and purée until smooth. Add the purée back to the soup. Taste for salt and season with pepper.