



Hog's Back Almanac

Winter 2 October 31, 2013

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

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	
Beets	Yes	Plastic	Gold
Brussels Sprouts	Yes	Plastic	
Cabbage	Yes	Plastic	Savoy
Carrots	Yes	Plastic	
Celeriac	Yes	Plastic	
Herbs	Yes	Plastic	Parsley and thyme
Leeks	Yes	Plastic	
Onions	No	No	Red and Yellow
Peppers, dried	No	No	Sweet paprika and hot cayenne
Potatoes	No	Paper	Satina and Chieftain
Radishes	Yes	Plastic	Red meat
Rutabagas	Yes	Plastic	
Shallots	No	No	
Turnips	Yes	Plastic	Gold ball
Winter Squash	No	No	Butternut and buttercup

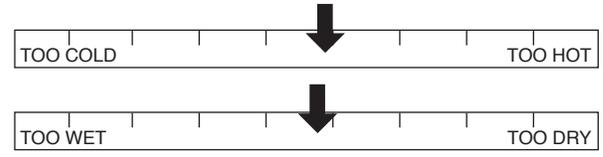
All the veg that fits

We finally have some cabbage in the box this week. It's hard to justify the cabbage when we still have so many fresh things coming in from the field like we did last week. The cabbage has been unruly this year ever since that heat wave at the end of August. It matured rapidly in the heat and it seems like ever since then we've had cabbage of some kind in the cooler. Cabbage takes up a lot of space and it's heavy, so it's not our favorite thing to be moving constantly. The earliest cabbage went out with the summer shares, but now we have savoy, green and red cabbage taking up a lot of cooler real estate.

The first to show up in the box for the winter share is the lovely savoy cabbage. It doesn't store as well as the other cabbages so I like to get it in the box sooner rather than later. We grow a long-season savoy which is very winter hardy, so we have no problem leaving it out in the field for several hard freezes.

Farm Report 10/31/13

Rainfall0.45"
 High Temperature 58°
 Low Temperature 25°
 Farmer Complaint Indicators™:



**Next Winter Share Delivery
 Thursday, November 14**

Because it's a longer season cabbage it's a bit less tender than one that is in and out in a few weeks, but I do really like the refined look of this particular savoy. Call me a snob, but it's much more like the ones in France.

Our preferred use of savoy is just coarsely chopped and sautéed, accompanied by a tomato pasta or some fried potatoes, or maybe even some good bacon-y lentils.

A couple of types of dried peppers are in the onion bag this week. The small skinny ones are the hot cayenne peppers. You could grind them up and use them like you would cayenne powder or red hot chile peppers. I like to use them whole to flavor the oil when I'm making a stir-fry, but then remove them when you're eating.

The other one is the Boldog Hungarian Paprika pepper. There are both hot paprikas and sweet paprikas and these are the latter. This, too, you could grind up and use as a spice. But we use them much more like a dried pasilla or guajillo pepper in Mexican red sauces. Toast the whole pepper in a medium-hot cast iron skillet, turning frequently until they are soft and pliable. Then stem and seed them and tear them into pieces and place in a blender with a splash of vinegar, water to cover, a little salt, a tablespoon of sugar, 1 clove of garlic, and maybe half of a cayenne for some heat. Blend them up until smooth and deep red. Eat it with chips, use it as taco or enchilada sauce, or add it to a batch of chili. It takes a while for the blender to get it nice and smooth.

There's a small bag of Brussels sprouts in the box this week. Now that we've had a freeze it's time to pick some. Unfortunately they are a major fail this year. Brussels sprouts are my arch enemy as a grower. There's just always something wrong with them. I love to eat them, but getting a decent crop of them is something that eludes me. While we were picking them in the foggy rain on Wednesday I couldn't help thinking that in the same space that I'm going to harvest less than 250# of brussels sprouts I could grow almost 4,000 pounds of cabbage. We'll have one more bag of them in the Thanksgiving share, but don't expect to feed the world with the amount.

The leeks continue on with their 2013 awesomeness. It has been a stellar year for these guys, and they haven't toughened up at all.

Just to add to the root crop roundup this week we did get the storage turnips harvested. So it gets a little tricky telling the rutabaga from the turnip from the radish. The turnip and radish look almost identical on the outside, light green on top and the rest white. If you have them side by side the turnip is more off-white than the radish.

The beets this week are the lovely gold beets, should have no trouble telling which ones they are. Roast and dice them for a nice salad on top of your arugula.

The potatoes this week are the yellow Satinas and the red Chieftains. Sometimes we don't have the right numbers to go with a full 5 pounds of one variety so you get a mixed bag, literally. The Satinas are another of our experimental varieties. Cut them into wedges and make home fries on a cookie sheet in the oven. They are delicious this way, and they smell like mini-doughnuts while they roast. The chieftain are a great all-purpose red.

Farm News

Well, I think we'll be able to get everything into the box this week, but it will be tight. At least we aren't having to contend with eggplant and bell peppers this week!

We finally had some good hard freezes at the farm last week, so all of the heat-loving crops are now toast. It's actually quite pretty after we've had a couple good freezes because all of the buckwheat and sorghum dies and turns brown, but the lanes where we drive the truck and tractors stay nice and green since they're mostly cool-season grasses. I'm sure when my neighbors drive by they think I sprayed it all with roundup,

but the right cover crops planted at the right time plus some good cold weather makes it all winterkill perfectly. The dry dead material will stay in place all winter to hold the soil and aid in collecting snow. And will be easy to work up for new crops in the spring.

We finished bringing in root crops from the field last week, and now are just down to leeks, brussels and herbs in the field. We've got some lovely fall spinach in the field yet, but it's just sitting there in the last week and a half of cool weather. Hopefully we'll get some out of there next time.

It's also long-term project and repair time at the farm. A few things break during the season and get left in the dust until it slows down enough to get the parts and get them back together. Plus finding the parts can always take a while, especially if you're not 100% sure which parts you need. We're also putting all new rails and rollers on the sliding doors of our machine shed. Since one 70-foot long wall is all doors it's a bit of a project.

Radish Slaw

- 1 red meat radishes, scrubbed and grated
- 3 cups finely shredded cabbage
- 1 cup coarsely grated carrots
- 1/2 cup thinly sliced green or red onion
- 2 tablespoons fresh lemon juice
- 1/2 teaspoon sugar
- 2 tablespoons olive oil
- 2 tablespoons finely chopped fresh parsley, cilantro, or mint leaves.

In a bowl toss together the radishes, the cabbage, the carrots, the onion, the lemon juice, the sugar, the oil, the herb, and salt and pepper to taste.

Roasted Savoy Cabbage

- 1 head Savoy cabbage
- olive oil for cooking
- fine sea salt
- freshly ground black pepper
- lemon juice

Preheat the oven to 400°F and grease a rimmed baking sheet. Cut the cabbage into quarters vertically and carve out the core. Cut each quarter in two lengthwise, and slice crosswise thinly. Place the cabbage on the prepared baking sheet. Drizzle with olive oil, sprinkle with salt, and toss to coat.

Insert in the oven and bake for 15 minutes, stirring halfway through, until cooked through and golden brown in places. Sprinkle with black pepper, dress with a touch of lemon juice, and serve.