

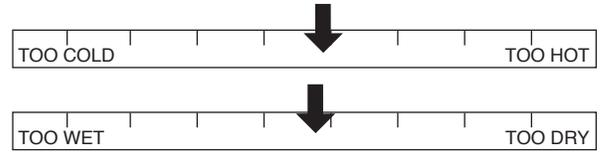


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	
Beets	Yes	Plastic	Red and gold
Brussels Sprouts	Yes	Plastic	
Cabbage	Yes	Plastic	Green
Carrots	Yes	Plastic	
Celeriac	Yes	Plastic	
Corn Meal	No	Plastic	Mandan Bride
Herbs	Yes	Plastic	Thyme
Leeks	Yes	Plastic	
Onions	No	No	Yellow and red
Peppers	No	No	Dried paprika and cayenne
Potatoes	No	Paper	Keuka gold or Chieftain red
Radishes	Yes	Plastic	Red meat
Rutabagas	Yes	Plastic	
Spinach	Yes	Plastic	
Turnips	Yes	Plastic	Gold
Winter Squash	No	No	Butternut and Buttercup or Delicata

Farm Report 11/26/13

Snowfall 1"
 High Temperature 48°
 Low Temperature 5°
 Farmer Complaint Indicators™:



condition is fascinating. It shows a resilience that I don't think we see very often. It's as though the freezing is just a suspended animation.

This is also true of Brussels sprouts. We still had quite a bit of the sprout patch out in the field. Some above freezing conditions last Wednesday gave us enough time to get most of them harvested. The heavy wet snowflakes that were falling at the time really made the job special.

I spoke in depth about the cornmeal in an email last week. Jesse and I got it ground a week ago. The old stone mill that we use to grind it is quite oversized for our humble grain enterprise. It took us about 20 minutes to grind all 308 pounds. We try for a nice mix of large and small particles. When freshly ground it is delicious. While we're milling it I find myself chewing on handfuls of it. It will keep best in an air-tight container in the freezer, but if you use it up in the next couple of months room temperature is fine.

Some midday sunshine yielded thawing in the high tunnel on Monday. The thing about things freezing and thawing is that you can't actually pick most things while they are frozen (although you can get away with it on Brussels sprouts). The arugula and spinach in the high tunnel thawed out with Monday's sunshine and were harvested quickly thereafter. As I mentioned in the email this week, the spinach, thyme and arugula were not washed at the farm because of the freezing weather, so they may be dirtier than you're used to.

The last share is always when we find out how accurate our accounting of how much of each item we have on hand is. I thought we had at least 100 pounds more Keuka Gold potatoes than we ended up with, so some

Thank You!

Well this is it folks, the last share of the 2013 season. We know it's the end of the season when Jesse and I have to put on our blaze orange to do any outdoor harvesting. Deer hunting season here in Wisconsin is always the week of Thanksgiving. This year there wasn't any outdoor harvesting to do this week. Cold temperatures have made that impossible. Thankfully we got most anything we wanted out of the field on warm afternoons the last couple of weeks.

The leeks that were too frozen in the field to make it into the last winter share had thawed out by the day after our last delivery, so Jesse and I got them all pulled, cleaned and in the cooler. It's amazing how hardy leeks are. How something can be frozen solid and yet thaw out a few days later and be in perfect

of you will get the red-skinned Chieftains instead.

This was also true of the buttercup squash, although I think the issue there is more that they haven't been keeping in storage very well, so we just ended up a little short. If you don't get a buttercup there will be a delicata or two instead. It's a delicate balance trying to end up with just a few of things leftover, not run out, but not end up with 500 pounds of something either.

We ended up with an ample supply of carrots for the last shares. I will be glad to see the end of these. I would personally like to thank you all for your patience with what has been a poor carrot year for us. Hopefully next month I can start figuring out what went wrong.

Farm News

Not a November goes by that I don't get the question "What do you do all winter?" I think all of us who grow vegetables in the frozen North for a living get this question. The reality is that with our high tunnel and greenhouse, the only months that we aren't actively growing anything are December, January and February. That leaves us just 12 weeks to do all of our planning for the year, all of our sales and marketing for the year, all of our field layouts and seed ordering, problem solve things that didn't work the previous year, attend conferences and spend some much needed time with our families over the holidays. I think that people who farm in California are actually quite lucky. They can spread activities over many months that we have to concentrate into a week or two.

While we may only get three months off of growing, we do get six months off of harvesting, packing and delivering. This is a very nice break to get everything ready to go for the next year. So many projects are left half-done during the season, or not begun at all. I also get to take a break from writing the newsletter, which after 11 years gets slightly tedious some days (or nights).

The 2014 seed catalogs have started to show up in my mailbox. It's a little like the Christmas catalogs showing up before Halloween. I usually leaf through them briefly when they show up but put any concentrated effort on hold until after the new year.

It has really started to feel like winter around the farm lately. After last weekend's temperatures I don't think the ground will be thawing out again anytime soon. There's still one thing I need to do yet, which is get my posts in the ground for my snow fence, it may already be too late.

I'd like to take this opportunity to thank you all for joining us for another season at Hog's Back Farm. We wouldn't be here growing great food in a beautiful place with out your tremendous support. I hope you'll consider staying with us for the 2014 season. Each one is different, like a package that is opened slowly over six months and only fully revealing itself when it is over and done. Have a happy and safe holiday season from all of us here at the farm. -David Van Eeckhout

Gluten-Free Golden Northern Corn Bread

Note: this is our favorite corn bread recipe, we used to presoak the cornmeal an hour or so in the milk to soften it, but rarely do that anymore. Our household is gluten-free, and no one would know this recipe is. It really is best with the buttermilk, but you can use all milk if you don't have it. We use this recipe in place of biscuits under creamed eggs, as a topping for a pot pie (maybe leaving out the sugar), and just good old corn bread. We make a bowl of honey butter and fight over every bit.

- 1 cup Mandan Bride cornmeal, plus a tablespoon or two for coating the pan
- 1 cup Pamela's gluten-free baking mix
- 1/2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 4 teaspoons granulated sugar
- 1/2 teaspoon table salt
- 2 large eggs
- 2/3 cup buttermilk
- 2/3 cup milk
- 2 tablespoons unsalted butter, melted, plus extra for greasing the pan

Adjust oven rack to center position and heat to 425 degrees. Melt a knob of butter in a 9-by-9-by-2-inch metal pan or a 10-inch cast iron skillet. Once the bottom of the pan is coated add enough cornmeal to lightly coat the bottom, shake out any excess. For best flavor set the pan in the oven for 3-4 minutes to lightly toast the cornmeal.

Stir cornmeal, flour, baking powder, baking soda, sugar, and salt in large bowl. Push dry ingredients up side of bowl to make a well. Crack eggs into well and stir lightly with wooden spoon, then add buttermilk and milk. Stir wet and dry ingredients quickly until almost combined. Add melted butter; stir until ingredients are just combined.

Pour batter into prepared pan. Bake until top is golden brown and lightly cracked and edges have pulled away from side of pan, about 25 minutes. Transfer pan to wire rack to cool slightly, 5 to 10 minutes. Set a plate upside-down on the pan and invert to remove from pan. Cut corn bread into squares and serve warm.