

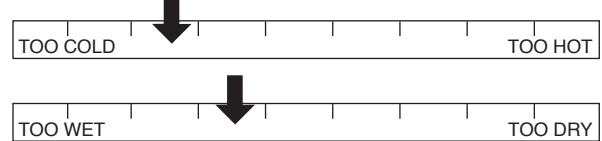


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	
Carrots	Yes	Plastic	
Cauliflower	Yes	Plastic	or Broccoli
Eggplant	Yes	Plastic	
Garlic	No	No	
Leeks	Yes	Plastic	
Peppers	Yes	Plastic	Bell, carmen and a poblano
Potatoes	No	Paper	Carola
Salad Mix	Yes	Plastic	

Farm Report 9/11/14

Rainfall0.98"
 High Temperature 74°
 Low Temperature 52°
 Farmer Complaint Indicators™:



The carrots this week have finally sized up nicely. There's still a few funky ones, but plenty of beauties too. This is the last bunch from our earlier planting, and it will be a few weeks until the fall ones are ready. We need some heat to get them to size up.

More lovely leeks this week. Try them thinly sliced in a hash with this week's potatoes, much better than the overrated potato leek soup.

Speaking of potatoes, this week's are a different yellow variety called Carola. I haven't grown this one in quite a few years, but it's one of my favorite yellows. It's got a much creamier texture than yukon gold and is tasty baked, fried or boiled.

Finally have a little salad mix for everyone this week. Between the weeds and the pounding rains it was looking doubtful there for a while. We have had the weediest year in this field where the salad mix is. In fact there will be a few weeds in with the lettuce, but they're all edible. There might be a little chickweed or dock, but we got 99% of it out of there. The next planting is even weedier, so some dry weather for a while would be welcome so that we could get out in front of them. You would think that by the time September 10th rolls around that we'd be done weeding.

The arugula has been getting pounded by the rains, but I think we got most of the mud off of it for your eating pleasure.

The first of the fall broccoli/cauliflower is in the box this week. There wasn't enough of both of them so you've either got one or the other in your box. It seems early to have cauliflower, but I guess I keep forgetting that it's the second week of September. The cool

Goodbye Tomatoes, Hello Peppers

The tomato season has officially ended here at the farm. I thought we might be able to eke out another week of them, but they have gone too far downhill to put in the boxes. Better to leave you with memories of tasty tomatoes, than leave you with the taste of a rotter in your mouth. I'd say it was a lame tomato year from my perspective, we had some later ones planted for canners that we never even picked, they just went from unripe to rotten. I haven't tallied up the numbers, but I'm pretty sure that we picked more tomatoes out of the high tunnel than we did out of the field, which may be a first. The field tomatoes just never recovered from the wet June.

The peppers and eggplant, though, are still going strong. The cool temperatures will certainly slow things down, but this is peak season for the peppers. Everyone should have several of the sweet red Carmen peppers in their box, along with a bell and a poblano. The poblanos are mildly spicy. September is prime time for some roasted red peppers, it's a great excuse to turn the oven on and heat up the kitchen when you're trying to avoid turning on the heat in the house.

Eggplant is such a nice complement to roasted peppers, and is tasty roasted itself. Most of the eggplants are smaller as we pick the plants more aggressively to have enough to fill the boxes, but there are still a few large ones this week. We may skip a week on these next week so that they have a little more time to size up in the cool weather.

weather will help these guys to mature slowly, which is helpful in order to spread the harvest out over several weeks instead of a heat wave which makes it all come at once.

Farm News

I guess I need to stay consistent and talk about the weather now. Quite a change since last week. It's continued to be moist, with another full inch of rain between the various systems this last week, but the drop in temperatures is obviously what's on our minds now. Hopefully this is a temporary setback in temperatures, but what can happen this time of year is that you get a cold front that is strong enough that when it first comes through temperatures are 20 degrees below normal, but it sticks around so long that pretty soon those temperatures are normal. There's a chance of frost in the forecast for tomorrow night into Saturday morning, which would be unusually early. Our normal first frost averages around the 4th week of September. I suspect we'll get a mild frost down in the valleys and very little up on our hilltop, but we may end up putting covers over the squash and peppers just in case.

The weather has also dictated what's been going on at the farm this week. We had a couple of beautiful days this weekend that went a long way towards drying things out. The forecast of more heavy rain followed by cold conditions made me think it was time to get the remaining potatoes out of the ground. So Monday was the big potato dig. Our trusty (and rusty) potato digger put in a long day's work, and didn't have a major breakdown once. In fact, it didn't have a breakdown all year, which is unusual. I threaten to get a different potato digger every year, but it must hear me because it just keeps trucking along. By the end of the day we'd brought in almost two tons of potatoes.

Most of the potato washing was saved for Tuesday, but we were done and cleaned up by 10:30am. We did a fair amount of the harvesting for this week's shares on Tuesday, since the weather forecast was so lousy. We harvested the salad mix just in case we got another pounding rain. It also had dried out enough that I could mow off some of the fields that we were done with, disk them up and get a cover crop planted on them ahead of the rain. I ended up planting some buckwheat, but it's a little late to plant it. If we get four more weeks of decent weather it will grow nicely, but if we get frost it will never take off.

This time of year, when the onions and potatoes are all harvested we have a storage crisis on the farm. There

just simply aren't enough containers to put things into. All day yesterday we were scrounging around trying to find under utilized crates that we could use for harvesting. We only have so many crates and totes at the farm and I hate to buy more, since the many we have now take up so much space when empty. But there's a couple of times of year when more would be welcome, and this week is one of them.

Coming next week: Arugula, spinach, broccoli, cauliflower, acorn squash, onions, kale, garlic, peppers

Roasted Red Pepper Pesto *cooksillustrated.com*

- 3-4 Carmen peppers, roasted, peeled, and cut into rough 2-inch pieces
- 3 medium cloves garlic, unpeeled
- 1 small shallot, chopped coarse
- 1 tablespoon fresh thyme leaves
- 1/4 cup fresh parsley leaves (packed), washed and dried thoroughly
- 7 tablespoons extra-virgin olive oil
- 1/4 cup grated Parmesan cheese
- Table salt and ground black pepper

Toast garlic in small dry skillet over medium heat, shaking pan occasionally, until softened and spotty brown, about 8 minutes; when cool enough to handle, remove and discard skins.

In workbowl of food processor fitted with steel blade, process peppers, garlic, shallot, thyme, parsley, and oil until smooth, stopping as necessary to scrape down sides of bowl. Transfer mixture to small bowl and stir in cheese; season to taste with salt and pepper.

Smokey Roasted Pepper Hummus

- 2 cans of chick peas/garbanzo beans (15 oz)
- 1/3 cup tahini
- 1/4 cup lemon juice
- 2 tablespoons olive oil
- 2 garlic cloves, crushed
- 1/2 tsp cumin
- 1 tsp smoked paprika
- 1/2 c yogurt or sour cream
- 1/2 cup -3/4 cup roasted red peppers (depending on taste)

In a food processor, combine beans, tahini, lemon juice and olive. Process until smooth. Add red peppers and garlic until desired consistency. Garnish with parsley. Serve warm with hot pita bread or toasted pita chips.

Roasted red pepper hummus can be made up to two days in advance and stored in an airtight container in the refrigerator. Heat up in microwave or on stovetop to serve.