



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

	Fridge?	Bag?	Notes & Varieties
Broccoli	Yes	Plastic	
Brussels Sprouts	Yes	Plastic	
Carrots	Yes	Plastic	
Cauliflower	Yes	Plastic	or 2 broccoli
Celeriac	Yes	Plastic	
Eggplant	Yes	Plastic	or carmen pepper
Garlic	No	No	
Kale	Yes	Plastic	Curly or Lacinato
Leeks	Yes	Plastic	
Onions	No	No	Yellow and a red
Peppers	Yes	Plastic	Bell and hot cayenne
Potatoes	No	Paper	Yukon gold
Shallots	No	No	
Spinach	Yes	Plastic	or chard
Winter Squash	No	No	Butternut and delicata

Farm Report 10/9/14

Rainfall0.49"
 High Temperature 61°
 Low Temperature 33°
 Farmer Complaint Indicators™:



This is the
LAST WEEK
 of the regular season share. The winter shares begin one week from today, Thursday, October 16 at the same pickup sites and times. Please make sure everyone in your group knows this. Thanks!

Last Summer Share of 2014!

Where does the time go? It seems like just a few weeks ago we were waiting for the leaves to pop out on the trees and now the strong October winds are knocking them all off. I've been pretty happy with the season for the most part. The cool wet spring made for a challenging start to the year, and ended up really doing a number on the tomato crop. But that was really the only klinker this year.

The alliums (onions, garlic, leeks, etc) have all been awesome this year. Our onion transplants were particularly nice this spring and it was interesting to see how much that led to an excellent onion crop. The garlic also really shined, with an excellent yield and nice, uniform large bulbs.

These last couple weeks of getting into the fall carrots has been enjoyable. We had such a lousy carrot year last year that these taste all that much sweeter. We harvested a couple more rows for this week and when I walk in the cooler and smell carrots I can't help but

munching on one. It looks like we'll have some extras available for sale, but won't know for sure until we wrap up their harvest next week.

The fall broccoli has also been great this year. Nice size and great taste. Two more heads will be in your box today or one and a cauliflower. My apologies if you never managed to receive a cauliflower, they have been very spotty in their growth and right now they're just sitting there waiting until the time is right. They'd better hurry up if they want to make it before the snow flies.

There's actually a number of either-or's in the box this week besides the broccoli/cauliflower. You'll have an eggplant or a carmen red pepper and you'll have spinach or chard. The eggplants aren't perfect, but for an October eggplant it's not too shabby. The rain that hit hard at the beginning of September messed with our planting schedule, so we haven't had enough of some things like late spinach.

We did manage to have the Brussels sprouts size up nicely for this week. We're not doing the 'on the stalk' delivery, though, it just takes up too much space and

things are kind of packed to the gills around here now. They continue to be one of the more challenging crops we grow, but I think we have a winner with this new variety.

We had enough leeks in the field to get everyone a couple more for today. We'll start harvesting the late season ones for the winter shares next week.

A little greentop celeriac is in the box this week. This is also more common in the winter shares, but it's nice to have one ready for the last summer box. If you're new to celeriac, aka celery root, you may want to google it a bit. Obviously you need to peel it, which is best done with a knife rather than a peeler. We love it in hearty winter dishes like soups and stews. You may find some brown flecks in the flesh which are most likely a sign of a boron deficiency. Boron is present in very small numbers in the soil, and is easily leached out through abundant rain. We've seen boron deficiency in more than one late season crop this year.

The kale is another either curly or lacinato. Both are looking lovely, we just didn't have as much re-growth on the curly so we picked a few lacinato to make up the difference.

The potatoes this week are the reliable old Yukon Gold. It's not the best potato for us in the field, but it stores well and is very versatile. It's our go-to potato for mashed potatoes.

We bagged up the onions, shallots garlic and cayenne peppers this week, they're all in the same bag. Too much counting out of things on the packing line makes it much more likely that we'll miss something.

Lastly is the squash this week, another delicata and a butternut. We have moved to a couple different varieties of butternut with the goal being to have more manageable sizes. These are a nice, easy to use size this week.

Farm News

It's been a chilly week around the farm, although we avoided a hard freeze. Thus far we've just had a couple of light frosts, enough to kill the basil and any squash plants that were still alive, but not enough to bother the peppers in the field. This makes life much easier on the farm, since we can bring things in according to our schedule rather than the weather's. For the most part next week looks warmer than this one, so we'll continue to enjoy cool but not cold weather.

It's really a bit of a Catch-22, the weather this time of

year. On the one hand, we want it to be warm enough that the cabbages and Brussels sprouts size up nicely. But on the other hand, we don't want them to get so large that they start to split in the field, or decline in quality some other way. This week has been nice in that everything just kind of sat there, kind of like the world was a large refrigerator.

This meant we could take up the harvest projects that were most pressing from a time and production standpoint. Carrots and parsnips were top on the list. Parsnips are for the winter shares, and they're always a bit of a challenge. They grow so deep that if you grow them in anything but sandy soil they can be a bear to harvest. We made a few modifications to our carrot harvester and had pretty good luck. They are the nicest parsnips we've ever had, but that's not saying much.

When not harvesting this week we continue with fall cleanup. Moving tomato cages and pulling out drip irrigation lines is progressing. Another week of nice weather and we should have quite a bit of it wrapped up.

Thanks to everyone for their support again this year!
-David Van Eeckhout

Brussels Sprouts with Bacon and Raisins

- 1 teaspoon olive oil
- 2 thick slices bacon
- 4 cups Brussels sprouts (about 1 pound), trimmed, halved
- Kosher salt and freshly ground black pepper
- 1/4 cup golden raisins
- 1 medium shallot, finely chopped
- 1 tablespoon unsalted butter
- 1/2 cup low-salt chicken broth
- 2 tablespoons apple cider vinegar

Heat oil in a large heavy skillet over medium heat. Add bacon and cook, turning occasionally, until crisp, about 5 minutes. Using tongs, transfer bacon to paper towels to drain. Let cool. Coarsely crumble. (Make sure crumbled bacon is unreachable by children, or it will disappear before you need it again.)

While bacon cools, add brussels sprouts to drippings in skillet; season with salt and pepper. Cook, stirring often, until well browned in spots and beginning to soften, 5-7 minutes. Reduce heat to low and add raisins, shallot, and butter; cook, stirring often, until shallot is soft, about 3 minutes. Add broth to skillet; increase heat and bring to a boil, scraping up browned bits from bottom of pan. Reduce heat to medium-low and simmer until broth has evaporated, 1-2 minutes. Stir in vinegar and crumbled bacon. Season to taste with salt and pepper.