

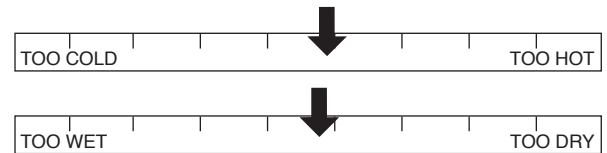


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Beets	Yes	Plastic	Red
Carrots	Yes	Plastic	
Cauliflower	Yes	Plastic	
Celeriac	Yes	Plastic	
Garlic	No	No	
Herbs	Yes	Plastic	Parsley, sage and thyme
Kale	Yes	Plastic	Lacinato or broccoli
Leeks	Yes	Plastic	
Onions	No	No	Yellow and red
Peppers	No	No	Dried cayenne
Potatoes	No	Paper	Red norland
Radishes	Yes	Plastic	Watermelon
Salad Mix	Yes	Plastic	
Shallots	No	No	
Winter Squash	No	No	Butternut, acorn and sugar dumpling

Farm Report 10/16/14

Next Winter Share Thursday, October 30th
 Rainfall 0.49"
 High Temperature 64°
 Low Temperature 29°
 Farmer Complaint Indicators™:



could store things all winter without really using any electricity from the grid. Maybe in future years we'll think about that more, but for now we will stick with what has worked well for us for the last 11 years.

We started out calling it the winter share since we delivered into December, and some years it looks like winter in October, but I'm starting to think that name doesn't really fit the share anymore. Maybe we need a new name for it next year, feel free to email me your suggestions. Fall share just seems too boring.

Highlights for this first winter share are:

We're still bringing some crops in from the field like cauliflower, broccoli and kale. The cauliflower this week is nice and dense and flavorful. Even though we had some pretty cold temperatures over the weekend these cold-hardy crops can handle it. We did row cover the cauliflower so it didn't freeze solid. Once it freezes solid the quality goes downhill and it won't grow any larger.

We had just a small amount of broccoli left in the field so we've picked that for the boxes. If you don't get broccoli you'll have some nice frost-sweetened lacinato kale. All of the brassicas have a sweeter flavor after a frost or freeze.

The leeks in the box this week are the late variety. They are lovely, I wish I had an acre of them to just look at in the fall light with their dark blue color against the trees. We should have leeks in each winter share.

The onions this week will come in a bag, like they did last week. In the bag will be the onions, garlic, shallots

Welcome to the Winter Share

Welcome to the first winter share of the 2014 season. This will be our 11th season offering our popular later season share. When we started out it was pretty bare bones, just whatever we could reliably store in our walk-in coolers late in the year. Now we have more variety and special items that only make it in the winter shares. I enjoy it because we do about 50 fewer of these than the regular season shares. This may not sound like much of a difference, but it gives us more time to fuss with things a little more.

When we started doing the winter share in 2004 there really wasn't many folks storing things and delivering later in the season. Now there are farms that deliver all winter long! I'm glad we're not doing that. We used to go into December with our shares, but I just found it harder to maintain our quality standards, and we'd have to spend quite a bit on infrastructure to upgrade our facilities for winter packing. Although, now with our solar panels, it would be interesting to see if we

and this week's dried cayenne peppers.

We grow and dry these peppers ourselves. They are hot! Grind them up coarsely to make your own red chile flakes, or use in stir-fries that call for hot peppers. They will keep fine in a zip-loc or jar and stay drier that way. If you leave them out they will pick up some moisture from the air, so they'll be softer, but fine.

We try to have some herbs in most of the winter shares, but it depends how cold it gets outside. The parsley won't survive if it gets too cold or too much snow on it. This week we've got a nice mix of parsley, thyme and sage.

Last year we started growing these watermelon radishes for the winter shares. The enthusiasm for them was pretty unanimous, and I'm happy to grow them. There will be a couple in each winter share box. They have about a 1/8-inch thick skin that should be peeled or sliced off with a knife, and the rest is sweet, pungent radish-y goodness. Make radish sticks to go with carrot sticks.

The potatoes this week are the classic red norlands. These are an early, all purpose potato. They're about my favorite potato for everything. Not exciting, but I'd rather get my excitement from watermelon radishes.

The winter squash this week is a medley of butternut, acorn and sugar dumpling. I like to eat the acorn and sugar dumpling straight out of the oven, and save the butternut for when I'm making soup, or baking. Butternut purees very nice and smooth once cooked. These will keep for weeks on the counter now.

Carrots, celeriac and a couple beets round out a nice full first winter share box of the 2014 season.

I should let everyone know too that we have a couple of items that won't be in the winter shares this year. Turnips and Rutabagas were victims of being the wrong crop at the wrong time this year and we never managed to have a decent planting of either. I know this will bum out a few of you, my apologies.

Farm News

Getting the last regular season share out the door last week is always when we breathe a little sigh of relief at the farm. Things slow down a little bit, unless the weather is going to get really bad, then they actually speed up. Now we can fill the coolers with all the storage crops for the remaining winter share deliveries.

The forecast was for 28° on Friday night, so Michael, Brandon and I were busy Thursday and Friday bring-

ing in crops that are more sensitive. The celeriac and radishes were the main ones, which can handle some frost, but don't handle temps below 30° very well. We also wanted to get row covers on the cauliflower and cabbage just in case it dipped down to 25° for a while.

The forecast rain for Monday had us hurrying up to get the rest of the carrots harvested and in the barn. Ever since we purchased a carrot harvester in 2008 it's not really the harvesting that's the issue. We had the remaining 2,000 pounds harvested and in the barn by 10am Monday. The washing took considerably more time, but we still had enough time to bring in some cabbage.

Tuesday we were on to the beets and washing the celeriac and radishes from last week. It was also time to wash the squash for this week and organize things in the cooler as we start to fill it up. We expanded our walk-in cooler by about 50% this spring before the season started, and it's making a huge difference. You can actually still walk in there now, where last year you couldn't. We can also roll whole pallets in there which makes handling some of the heavy items much easier.

Risotto with Squash and Leeks *Bon Appétit* | Dec. 1999

- 1 small butternut squash, peeled, seeded, cut into 1/2-inch pieces (4–5 cups)
- 4 tablespoons olive oil
- 6 cups (about) chicken stock or canned chicken broth
- 3 large leeks (white and pale green parts only), thinly sliced (about 3 cups)
- 2 cups arborio rice or medium-grain rice
- 1/2 cup dry white wine
- 1/2 cup whipping cream
- 1/2 cup grated Parmesan cheese
- 2 tablespoons chopped fresh sage

Preheat oven to 400°F. Place squash on large rimmed baking sheet. Drizzle with 2 tablespoons oil and sprinkle with salt and pepper; toss to coat. Roast until tender and beginning to brown, stirring occasionally, about 40 minutes. Bring stock to simmer in heavy large saucepan. Reduce heat to very low; cover and keep stock warm.

Heat 2 tablespoons oil in another heavy large saucepan over medium-low heat. Add leeks and sauté until soft but not brown, about 10 minutes. Add rice; stir 1 minute. Add wine and simmer until absorbed, stirring constantly, about 2 minutes. Add 1/2 cup hot stock; simmer until absorbed, stirring frequently. Add remaining stock 1/2 cup at a time, allowing stock to be absorbed before adding more and stirring frequently, until rice is tender and mixture is creamy, about 25 minutes longer. Add roasted squash, cream, Parmesan cheese and sage; stir until heated through. Season to taste with salt and pepper. Serve warm.