

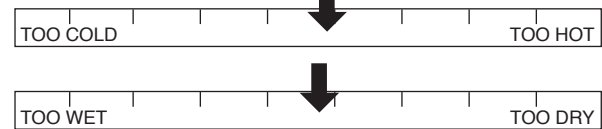


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Beets	Yes	Plastic	Red
Carrots	Yes	Plastic	
Celeriac	Yes	Plastic	
Fennel	Yes	Plastic	Baby
Garlic	No	No	Big bag
Herbs	Yes	Plastic	Parsley, sage and thyme
Kale	Yes	Plastic	Lacinato or a cauliflower
Leeks	Yes	Plastic	
Onions	No	No	Yellow and a red
Peppers	No	No	Dried cayenne
Potatoes	No	Paper	Yukon gold
Radishes	Yes	Plastic	Red or watermelon
Salad Mix	Yes	Plastic	
Shallots	No	No	
Winter Squash	No	No	Kabocha, delicata and acorn

## Farm Report 10/30/2014

Next Winter Share Delivery . . . . Thursday, Nov. 13  
 Rainfall . . . . .0.25"  
 High Temperature . . . . . 68°  
 Low Temperature . . . . . 34°  
 Farmer Complaint Indicators™:



having enough for everyone, so if you don't get red radishes you'll have a couple of the watermelon radishes.

Despite the odd hole the salad mix is quite nice. Some of it is rather large from all of the mild weather. It was in such nice condition that we opted not to wash it at the farm. You will want to wash and dry it at home. It is already quite clean.

We're getting to the end of the field crops for the year. The kale is winding down, but we may eke out one more round. We had a few cauliflower still coming from the field, so if you didn't get kale this week you got a cauliflower.

The leeks also continue to come from the field. They can handle quite a bit of cold weather, and it sounds like they're in store for some this weekend.

We're bringing you all the rest of your garlic for the winter shares this week. As it gets cold at the farm it will keep better in your kitchen than out here. I find that it keeps as well on the counter as anywhere. You'll have a mix of the larger German white garlic and the German red. I'm thinking that the red will stay in good condition a little longer, so use the white first.

We had some fennel regrow from where we had fennel this summer. I've never known it to do that before, so just for fun we picked everyone a small fennel or two to use in a dish you're making.

Another nice herb bunch is in the box. We may have to pick or cover the parsley and sage since they don't do too well below 25°. The thyme doesn't mind at all, in fact there have been years where I wanted some thyme to cook with and dug some out of the snow.

## High Tunnel Harvest

The structure on the farm that brings us early tomatoes and cucumbers does double duty this time of year bringing us late season greens. It hasn't been a great autumn for the things in the high tunnel. It's like the farm's entire population of grasshoppers decided to spend the winter in the high tunnel.

The mild weather has made them much more active than they would be if the weather were cooler. The more active they are, the hungrier they get, and the only thing to eat in the high tunnel are the greens we're growing for the winter shares. Consequently, everything in the high tunnel has damage from the grasshoppers. We tried to avoid any lettuce with holes in it, but weren't as concerned with the radish tops. There was arugula ready for harvest, but it was as full of holes as the radish tops, so we opted to not harvest it.

This is the first time we've had radishes from the high tunnel. They turned out quite nicely, despite the grasshoppers. Unfortunately we came up just short of

A big bag of carrots and potatoes this week. These guys take up a lot of space in these late boxes, not to mention their weight.

A few more squash this week. We'll load you up with them a little this week so that we have room to fit a cabbage in the box next time. A new one to the box is a kabocha variety. Kabocha, also known as Japanese pumpkin, is quite similar to buttercup, but without the 'beanie'. Buttercup is my personal favorite squash, but for several years we have lost quite a few in storage to rotting around the beanie. So this year I thought we'd try a kabocha alongside our buttercup. My instincts were confirmed last week when we were washing the remaining squash and culled 30 buttercups with a rotten spot, but only 6 kabocha. That's enough of a difference that the buttercup's days may be numbered at our farm. Of course, the kabocha has to taste as good also, so let me know what you think. The one I made over the weekend was great.

Beets, celeriac and more dried hot cayenne peppers round out another tasty autumn box.

### Farm News

Things continue to wind down on the farm for the season. The dry mild October weather has been a big help. Last week is always a nice change since we don't have to deliver any shares. Being able to focus on things around the farm is so helpful this time of year.

Harvesting is mostly done for the year. We've still got some cabbages and brussels sprouts in the field along with the leeks and herbs. Some of these we'll be bringing in today and tomorrow ahead of the forecast 22° Friday night.

Early last week it was time to plant the first crop of the 2015 season. Garlic is a bulb, just like tulips, so it gets planted in the fall. One clove gets planted for each bulb that we want to harvest next year. We planted about 150 pounds of garlic back into the ground for the 4,000 bulbs we'll need for next year's shares. We continued to grow the new red variety along with our standard white. After the 'seed' was all planted we covered the whole field with a thick layer of mulch for the winter.

Once the garlic is put to bed we can take down the fence that's been keeping the deer (mostly) at bay all summer long. It's always kind of nice to see the fields free of fencing again.

It's also the time of year when we start thinking about bringing in some of our supplies for next season. The

first one on the list was to get some compost delivered for next year's vegetable fields. I'm trying to jump start some soil building in some of our fields, so we brought in 40 tons of compost from a dairy farm last week. We won't spread it until the spring, but need to get it here now, since they don't allow semi trucks on our little roads early in the spring.

### Sweet and Savory Kabocha Pumpkin

- 1 pound kabocha pumpkin (1/2 of a small kabocha)
- 1 1/2 tablespoons sugar
- 1 1/2 tablespoons soy sauce
- 1 cup dashi, (stock or water will also work)

Remove the seeds from the kabocha and cut it in half lengthwise and then in half again crosswise so you have 4 roughly equal sized pieces. Slice into evenly-sized wedges and then sprinkle with sugar and drizzle with soy sauce. Let the kabocha marinate for 2 hours.

Place the marinated kabocha in a pan just large enough to hold them in a single layer. Pour the marinade over them along with the dashi. Bring to a simmer over medium heat and then lower the heat as needed to maintain a gentle simmer.

Carefully flip the pumpkin pieces over after 7 minutes and continue to cook, gently shaking the pan from time to time to allow the sauce to wash up over the kabocha. The kabocha is cooked when it is tender and the sauce has reduced to a thick glossy glaze (about 15-20 minutes).

### Kabocha Squash And Maple Syrup Tatin

- 1/2 cup maple syrup
- 1 to 2 teaspoons of minced fresh sage
- 4 tablespoons of butter
- 1/2 medium to large sized buttercup or kabocha squash
- 1 batch of your favorite pie crust

Cut the squash in half and roast cut side down on oiled baking sheet at 375F for 30 to 45 minutes, until tender but still holding its shape. (Or you can peel and cut the squash before roasting if you prefer). Meanwhile, simmer maple syrup in a skillet over medium heat for about 5 minutes. Add chopped sage and butter. Once butter is melted immediately pour into a buttered pie plate that is lined with a buttered piece of parchment paper. Once the squash has cooled, cut into pieces and peel the skin. Arrange the squash pieces on top of the syrup, rounded side facing down. Roll out the pie dough to size of pie dish and place on top of squash pieces, tucking in the edges all around. Bake in 350F oven for about 30 minutes, or until pie dough is slightly golden. Remove from oven and immediately invert onto plate. Peel away parchment paper and serve.