



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

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	
Beets	Yes	Plastic	Red, no tops
Broccoli	Yes	Plastic	
Brussels Sprouts	Yes	Plastic	On the stalk
Carrots	Yes	Plastic	
Garlic	No	No	
Kale	Yes	Plastic	Curly
Leeks	Yes	Plastic	
Onions	Yes	Plastic	Yellows and a red
Peppers	Yes	Plastic	Carmen and serranos
Potatoes	No	Paper	Blue gold
Spinach	Yes	Plastic	
Winter Squash	No	No	Butternuts galore

### Last hurrah for the summer season

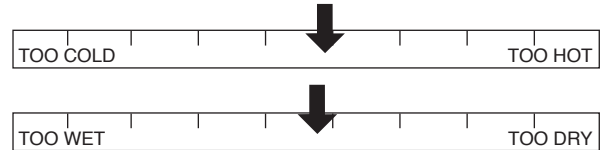
This is the last share of the regular summer season. In some ways the season has flown by and in others it has been a long hard slog. Looking back on the boxes, it has been a mostly bountiful season at the farm. Field tomatoes and fall broccoli disappointments were offset by record potato yields and an almost constant supply of carrots.

We've never had such a productive potato year. We did do a couple of things differently this year, but I think the main factor was some really great weather for potatoes. I went back and added up the numbers from the season and everyone's gotten 30 pounds of potatoes in their boxes over the course of the season. If you get a winter share you'll be getting another 20 pounds for a total of 50. That's a lot of spuds.

Another standout this year was the onions. We've had a couple of great onion years in a row. One of the reasons we've been struggling to find boxes to put things in at the farm is that there are still so many with onions in. It's not that we had a larger quantity of onions, they just were quite large, which makes storing them tricky.

### Farm Report 10/8/15

Rainfall .....0.00"  
 High Temperature..... 68°  
 Low Temperature ..... 35°  
 Farmer Complaint Indicators™:



This is the  
**LAST WEEK**  
 of the regular season share. The winter shares begin one week from today, Thursday, October 15th at the same pickup sites and times. Please make sure everyone in your group knows this. Thanks!

We like to finish up the season with some tasty Brussels sprouts. I know they're not everyone's cup of tea, but those of us who love them feel quite strongly about them. Ideally we like to deliver them on the stalk so you can see how they grow. We did manage it this year, but some of the stalks are a little short. The Brussels were suffering from some of the same deficiencies that caused such problems in the broccoli, but for the most part there were plenty of good sprouts out there. I wanted to make sure they were going to taste good and I ate way more of them than I should have, needless to say, they are yummy.

This week's potatoes are more of the Blue Golds. They make some pretty awesome hash browns. This variety took home honors as the best yielding planting of potatoes in the history of Hog's Back Farm. For every one pound of seed we planted for this variety we harvested almost 17 pounds.

The spinach is bagged this week since it was just too brittle to put in a bunch. It was also too big to get the water off effectively after we'd washed it, so it will be

quite wet. Wash and spin it when you get home and maybe put a paper towel in the bag with it to absorb some excess moisture. Not that it will last long in your house, since it's sweet and delicious after getting some colder weather.

The squash this week is a trio of butternut squash. These are actually two different varieties, but they look pretty similar. The main difference is size, the smaller two are a different variety than the larger one, and their skin is a little darker. This is a new variety called Butterscotch, which is purported to be a starchier, drier kind of butternut. I've eaten a couple of them and have to say that I do like it. I'm not a huge fan of eating butternut generally, preferring it for cooking, but the Butterscotch is nice because it's less sweet and watery. I bet it would make a tasty pie.

The broccoli has improved considerably with the onset of cooler weather. I'm still seeing some deficiencies, but I'm also seeing some pretty good looking heads of fall broccoli, which is a relief.

We're still picking peppers this second week of October. Any minimal frost we've had has just been right against the ground, so the pepper plants all look great. The carmenes are pretty much out of fruit now, having ripened it all. There's just one straggler in the box today. Many of the hot serranos in the box are red as well, so don't confuse them!

Some nice leeks made it for the last box. Some are quite large, so you may get two or three depending on their size.

We also harvested some beets without the tops. All of the rain in September led to a lot of fungal disease on the beet tops, so we left those in the field.

Arugula, kale, carrots, onions and garlic round out the last box of the regular season.

### Farm News

Well there's nothing to say about the weather this last week, other than it was glorious. Best week of weather in 2015. Cool and dry, just what we need to get things done around the farm this time of year. This is only the second time this season that we've had zero rainfall on the Farm Report.

For a few more weeks it's still a juggling act at the farm of where to put all the crops we're harvesting. Yesterday by the time we were done there were vegetables in everything but our pockets.

Carrots and potatoes are the ones that are causing the bottlenecks right now. We got a thousand pounds of carrots washed, only to run right back out and harvest another ton or so. Those will wait to be washed until we have extra share boxes next week. We do fewer winter shares than summer shares, so having those extra fifty boxes to utilize is a bonus.

Tuesday was potato harvest day. We still had seven rows out in the field. I'm happy to say that they're all harvested, washed and resting happily in the packing shed now. Yields continued to be excellent, but we did lose a lot to greening from being exposed to light. When the plants get so productive we can't keep the growing spuds covered up for some varieties.

Thanks again for supporting us this year. If you have any comments or feedback we always love to receive it. I'm not sure if we'll be doing a formal survey this year, but please feel free to shoot me an email. -David

### Miso Glazed Butternut Squash

- 1 large butternut squash (about 2 pounds)
- Salt to taste
- 2 tablespoons dark sesame oil
- 1 tablespoon mirin
- 1 tablespoon sake
- 2 tablespoons white or yellow miso 1 tablespoon sugar

Preheat the oven to 425 degrees. Line a baking sheet (or 2 if necessary) with parchment. Peel the squash, cut in half and scrape out the seeds and fibers. Slice 1/2 inch thick and place in a large bowl. Season with a little salt if desired and toss with 1 1/2 tablespoons of the sesame oil. Lay the slices in one layer on the baking sheet(s).

Roast the squash for 25 to 30 minutes, turning the slices over every 10 minutes, until the slices are tender all the way through and lightly colored.

Meanwhile, heat the broiler and make the glaze. To make the glaze, combine the mirin and sake in the smallest saucepan you have and bring to a boil over high heat. Boil 20 seconds, taking care not to boil off much of the liquid, then turn the heat to low and stir in the miso and the sugar. Whisk over medium-low heat without letting the mixture boil until the sugar has dissolved. Remove from the heat and whisk in the sesame oil.

Remove the squash from the oven and brush each slice with the miso glaze. Place under the broiler, about 2 inches from the heat, and broil for about 1 minutes, or until the glaze begins to bubble and looks shiny. Remove from the heat. Allow to cool if desired or serve hot.