

Hog's Back Almanac



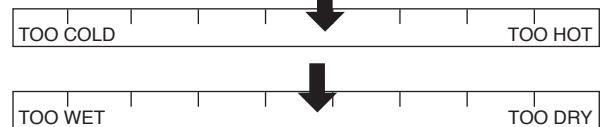
Winter 1 October 15, 2015

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

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	Large
Beets	Yes	Plastic	Red, no tops
Broccoli	Yes	Plastic	A lot
Carrots	Yes	Plastic	Ditto
Celeriac	Yes	Plastic	Yum!
Garlic	No	No	German Red
Herbs	Yes	Plastic	Parsley/Thyme
Kale	Yes	Plastic	Lacinato
Leeks	Yes	Plastic	
Onions	No	No	Yellows
Peppers	Yes	Plastic	Serranos or dried cayenne
Potatoes	No	Paper	Kennebec
Salad Mix	Yes	Plastic	
Winter Squash	No	No	Delicata and Butterscotch

Farm Report 10/15/15

Next Winter Share Thursday, Oct. 29th
 Rainfall 0.41"
 High Temperature 82°
 Low Temperature 35°
 Farmer Complaint Indicators™:



Reminder: Winter shares are delivered every-other-week, so the next delivery is Thursday, October 29th.

Welcome to the Winter Share

Although it's only October, this week marks the beginning of our winter share. I keep threatening to change the name to fall share, but when you've been calling something by a name for ten years it's hard to change it, and in this day and age of the internet, if I changed it there would still be fifteen places on the website where it wasn't changed and that would just confuse everyone. So winter share it is.

The transition from summer share to winter share is always a welcome one on the farm. We do about a third fewer winter shares than summer, so it's a nice way to wind down the season. We started offering the winter share as a way for members who really love the fall crops to continue them later into the year, while at the same time let the summer share people opt out of the additional roots and squash.

Along the way we've added quite a bit of variety to the winter share boxes, everything from dried peppers to popcorn, late greens from our high tunnel and our ever popular corn meal. This is my favorite time of year to cook, probably because we have a little more time, but I also am drawn to the fall flavors.

The winter share can vary quite a bit depending on the weather, especially with the first couple deliveries. Some years we've even had tomatoes in the first winter share. Other times it's gotten so cold that we are heavily into the storage crops from the get go.

Sometimes we also have some space issues in the box when we are packing. It has happened more than once, that we couldn't fit everything in the box that we were planning and had to pull something off the list at the last minute. If that happens, we'll pull something that stores well, so you'll just receive it the next time. The loose roots in the box, like beets, celeriac, radishes and rutabagas are the most likely items to get pulled when the box gets too full. We won't even bother with the radishes and rutabagas this week because there's no way they'd fit.

The 2015 autumn has been quite mild, so we're still harvesting most of the items from outside in this week's box. Sometimes, like this week, we have a planting left over from the summer share that didn't manage to mature in time to make it in the summer share. That's why we have 3 heads of broccoli in the box. The summer share plantings are larger in quantity, so enjoy the extra broccoli, this may well be the end of it for 2015. The cool weather has helped mightily with the deficiency issues we have been having, and this broccoli is beautiful and tasty.

The arugula this week is getting a little overgrown, fast growing crops like arugula can be tricky this time of year. If we get enough heat they just keep getting bigger and bigger. These leaves are getting in the 'cooking' arugula size range.

One thing we generally only grow for the winter shares is celeriac. It's the heavy gnarly lump in your box that smells of celery. Celeriac and hot peppers are the crops that spend the most time growing on the farm. We seed these in the greenhouse in March, and are only just harvesting them now. There are almost a dozen recipes for celeriac on the recipe page of our website.

A nice little bunch of parsley and thyme is in the box. We like to have some herbs in the winter share since they're such a good companion to the food this time of year. Sadly, though, our parsley suffered from a lot of fungal disease during the wet September, so this will be it's only appearance.

The quantities get larger in the winter share as well. You'll have five pounds each of carrots and potatoes in each box. The potatoes this week are the white skinned Kennebec. It is a multi-use potato, but is known to be a good baker, as well as a great choice for oven fries. They also maintain their shape well when cooked for potato salad. Their only drawback is that they're very sensitive to light, keep them in a dark cupboard or they will turn green.

The mild weather has made it easy to get another nice bag of lettuce off our plantings. Now that we've had some cool nights the colors are more intense.

Farm News

This week and next week are our harvesting and washing frenzy weeks at the farm. The weather has cooperated by not threatening too get too cold until the end of this week, so this makes it easier for us to go at a pace that doesn't do us in.

The carrots continue to take up one day each week to wash and harvest what we can. We've got one more row in the field and fifty bushels of dirty ones in the cooler to wash, and then we will be done with them. Once they're done it's on to the beets, but there's not nearly as many of those.

The size of our cooler is a common bottleneck this time of year, especially when we've got 350 heads of broccoli in it. After this first winter share goes out it will free up quite a bit of real estate for the remaining storage crops that are still out in the field.

Everyone at the farm looks forward to next week, since it will be our first week without a delivery to do since June 1st. Packing and delivering take quite a bit of time and resources and not having to do them means we can start to get caught up on repairs and other to do items that have been languishing on a list for months. It also means I don't have to write a newsletter, which is also a nice break. This is the 284th newsletter (honestly) that I've written, and it can get a little tedious at the end of a long day, but I've always thought it was important for everyone to hear directly from the person who is running this roadshow.

Salad of Celeriac, Carrots and Beets

- 1/2 teaspoon salt
- 1 tablespoon whole-grain mustard
- 1 tablespoon lemon juice
- 2 tablespoons olive oil
- 1/4 cup whole-milk yogurt
- 1 medium celeriac
- 1 small shallot, minced
- 1/2 pound carrots, peeled and shredded
- 1/4 teaspoon dried dill
- 1 tablespoon small capers
- 2 tablespoons minced parsley leaves
- 2 large beets, roasted and peeled

Blend salt, mustard, and lemon juice in small bowl. Whisk in oil, then yogurt. Peel and quarter celeriac, cut out spongy core, if any. Cut into coarse shreds with food processor or grater. Transfer to bowl. Add shallot and three-quarters of the dressing. Using your hands, toss and separate the strands to coat well.

Mix carrots with remaining dressing and dill in another bowl. Cover both vegetables and refrigerate a few hours, or more. To serve, toss celeriac with capers and parsley. Arrange beets on serving dish and top with celeriac, then carrots.

Moroccan Beet Salad *nytimes.com*

- 6 to 8 medium beets
- Juice of 1 lemon
- 2 cloves garlic, minced
- 1 teaspoon cumin, or to taste
- Salt and black pepper
- 4 tablespoons extra virgin olive oil 1/2 cup diced fresh parsley

Place water in a 3-quart saucepan, and bring to a boil. Add beets, and simmer until beets are tender when pierced with a fork, about 45 minutes. Cool, peel, and cut beets into bite-size pieces. Place in a serving bowl.

Place lemon juice, garlic, cumin and salt and pepper to taste in a small bowl. Whisk in olive oil, then toss with beets. Let sit a few hours. Just before serving, sprinkle with parsley.