



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

	Fridge?	Bag?	Notes & Varieties
Beets	Yes	Plastic	Red
Broccoli	Yes	Plastic	
Carrots	Yes	Plastic	
Celeriac	Yes	Plastic	
Garlic	No	No	
Herbs	Yes	Plastic	Thyme
Kale	Yes	Plastic	Red Russian
Leeks	Yes	Plastic	
Onions	No	No	Yellows and a red
Peppers	Yes	Plastic	Fresh serrano and dried chipotle
Potatoes	No	Paper	French Fingerling
Radishes	Yes	Plastic	Watermelon
Rutabagas	Yes	Plastic	
Salad Mix	Yes	Plastic	
Winter Squash	No	No	Buttercup

Boxes, Bags and Bears, Oh My!

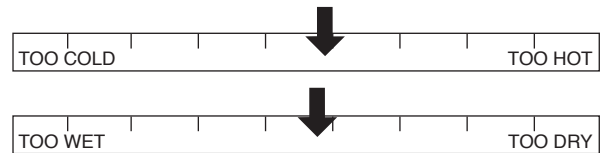
I am really grateful that more of you don't complain about how many plastic bags we use in order to get you your vegetables. I don't like to use them, but I simply have never found another way to divvy up all of the produce and make it easy for us to handle. If we had to put everything loose in the share boxes, it would take us ten times as long to pack them, we'd have to start at 3am on delivery day. Not to mention the extra time it would take all of you at the pickup sites to put one carrot at a time in your bags.

There are some places they can be recycled nowadays, as I'm sure some of you know. Re-use is also an excellent option. If you have a small trash can in your bathroom, the white bags that the onions, carrots and potatoes come in make a handy liner. The smaller ones work well for cleaning up after the dog when out for a walk, but at that point they really aren't suitable for produce any more. If you have other re-use suggestions, shoot me an email and I'll share them.

Apart from the 10,000 or so plastic bags we use each year and about the same amount of rubber bands we

Farm Report 10/29/15

Next Share DeliveryThursday, November 12
 Rainfall0.92"
 High Temperature 77°
 Low Temperature 28°
 Farmer Complaint Indicators™:



actually generate very little waste to bring you your veggies. During cleanup this last week we rolled up all of the drip irrigation tape, which will amount to filling our garbage can at the farm twice. Most week's when the garbage man gets to our house the garbage can is almost empty, which I think kind of pisses him off, since we're not exactly a convenient stop.

The biggest way that we avoid generating waste is by using our handy reusable share boxes. We started out with the yellow ones and eventually had to buy some more new ones, which ended up being gray. The yellow ones have been with us since 2003, so some of them have been packed with a share over 100 times! Amazing. The waxed produce boxes used by many farms last maybe half a dozen times if you're lucky. And waxed boxes cannot be recycled. Wednesday morning as we were bagging carrots it was becoming clear that some of them are getting to the end of their lives. We store a lot of the storage crops in share boxes this time of year and each one holds about fifty pounds of carrots or beets. So, the box that's at the bottom of a seven box stack takes quite a beating.

I'm not sure why I got off on a waste stream tangent, so on to the box, let's hope it all fits:

Tail end of the broccoli this week. Some heads are quite small, but any broccoli this time of year is good broccoli.

Two celeriac this week since we aren't overloaded with broccoli.

New this week is a rutabaga and a watermelon radish. See this week's email for a handy photo ID so you can tell which is which. We love the watermelon radish

peeled and eaten fresh in slices. I took some like that to Baker's lego league on Monday and they were a nice break from our usual carrot sticks, I think tomorrow I'll see if I can get them to eat rutabaga. Montessori kids are such good vegetable eaters.

The salad mix is a nice treat to have this late in the year. It was in such nice shape that I opted not to wash it at the farm, since the water does degrade it somewhat. It will need to be washed and spun.

This week's kale is the last of the Red Russian. It has a few holes in places, but has been through a freeze and tasted great. If you want a nice tender kale for a raw kale salad, this is it.

Inside the bag with onions, garlic and peppers is the star of this week's box, albeit humble. The dried peppers are jalapeños that we picked red ripe and had smoked and dried at the meat locker in Plum City. That's what a chipotle pepper is, a smoked dried ripe jalapeño. It was a bit of an experiment, but I'm pleased with the result. Their smoky heat adds a wonderful flavor to chili and Mexican sauces. They're quite dry and brittle and some may break apart in our effort to get them to you. They can be crushed in a mortar and pestle or re-hydrated in some boiling water and then chopped. If you want less heat you can take out the seeds. If you are worried about them staying in nice shape they'll keep forever in a zip-loc in the freezer. Let me know what you think, your comments help me decide whether or not to continue experiments like this. You may want to save them for Thanksgiving and make the cranberry recipe below.

Lovely French Fingerlings for the potatoes this week. Roasted or mashed these are the best.

Buttercup is the squash of the week. These are quite dry as compared to the butternut. When baking them I tend to add some water to the cookie sheet, they also are an excellent candidate for steaming in chunks. Buttercup also is starchier than some squashes, if I'm going to purée it I sometimes add some water or butter to help it along.

Farm News

We finally had a good killing frost at the farm right after the shares went out two weeks ago. We were well prepared and everything that needed to be harvested was. Some things stayed in the field under row covers in case it got colder than they were forecasting. They were calling for 25° but I'd be surprised if we got much below 29°. Finally the pepper plants met a frosty death. The weather since then has been fairly mild

and we've been able to get a lot done around the farm.

Having a week with no share deliveries really frees up a lot of time at the farm. Last week we were finally able to finish the carrot harvest and washing, after having our well conk out on Monday. Thankfully it was a relatively minor fix and we were back at it the next day. Once the carrots were tucked safe in their beds it was time to harvest the remaining beets. Then on to the cabbage.

Thursday looked like the last dry day for a while, so we shifted gears and got the garlic planted for 2016. This was the first year that I opted not to replant any of our original strain, which dates back to 1999. It was slowly building up too much fusarium, which is a fungal disease that causes the peeling apart of the bulbs which we've seen a lot of this year. The other strains are doing quite well, so we focused on getting just over 4,000 of those cloves planted for next year's crop.

Mashed Potato and Rutabaga

- 3/4 to 1 pound rutabaga, peeled and cut into 3/4-inch cubes
- 1 pound potatoes, peeled and cut into one-inch cubes
- 2 tablespoons unsalted butter
- 1/4 to 1/2 cup buttermilk
- 1/8 teaspoon nutmeg
- Salt and freshly ground black pepper to taste

In a pot large enough to hold the rutabaga and potatoes, cook the rutabaga in enough water to cover both rutabaga and potatoes. Cover the pot. After 10 minutes, add the potatoes and continue cooking, covered, until both vegetables are done, about 10 to 15 minutes. Drain. In food processor or with hand potato masher, puree potatoes and rutabaga with remaining ingredients.

Chipotle Cranberry Sauce

- 2 dried chipotle chiles
- 1 12-ounce package fresh or frozen cranberries
- 1 1/3 cups sugar
- 3 tablespoons fresh lemon juice
- 1 small garlic clove, chopped
- 1/4 teaspoon (generous) ground cinnamon
- 1/4 teaspoon (generous) ground cumin

Place chiles in medium saucepan filled with water; bring to boil. Reduce heat to medium and simmer until chiles are tender, adding more water if needed to keep chiles submerged, 1 to 1 1/2 hours, depending on dryness of chiles. Drain. Combine softened chipotles, cranberries, sugar, and lemon juice in heavy medium saucepan and stir over medium heat until sugar dissolves. Continue cooking until cranberries begin to pop, stirring occasionally, about 5 minutes. Stir in garlic, cinnamon, and cumin. Simmer until sauce thickens slightly and flavors meld, stirring often, about 5 minutes. Cool.

Remove chipotles. Stem and seed. Mince chiles and return to cranberry sauce; stir to distribute. Cover and chill.