



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

	Fridge?	Bag?	Notes & Varieties
Carrots	Yes	Plastic	
Eggplant	Yes	Plastic	
Garlic	No	No	
Kale	Yes	Plastic	Green
Leeks	Yes	Plastic	
Onions	No	No	Yellows and a red
Peppers	Yes	Plastic	Red and Yellow sweet and hot Jalapeños
Potatoes	No	Paper	Red Norlands
Tomatoes	No	No	
Winter Squash	No	No	Acorn

Hog's Back Farm Crew 2016

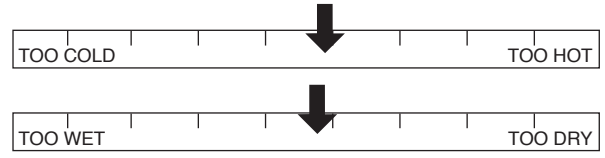
It's kind of a slow week in the boxes, summer crops are done and we're still waiting on some fall ones to finish sizing up. A taste of the fall crops is in the box with an Acorn squash and some early leeks. We're saying goodbye to a pretty good-sized chunk of the farm crew this week as they head back to school and I thought I'd take a little time in this newsletter to tell you about who has been bringing the veggies to your box this year besides your humble farmer.

We really have a pretty strong track record of having great crews at our farm. It's been a challenge to find enough help the last couple of years, but we always seem to end up with a great bunch of folks, who get along well together and maintain a great attitude. A sense of humor is such a huge part of being able to do this job and everyone at the farm is able to see the humor in the craziness that is our farm.

One unusual thing about the crew at the farm this year is pretty much everyone has been part-time. Maggie is the only one, besides me, who has really been full-time for the summer months. This week we say goodbye to Lysie, Maggie and Iris as they head back to college and high school respectively. Iris is, of course, our oldest and she'll be a sophomore at River Falls High School and is psyched about having both Trigonometry and Pre-Calculus this year.

Farm Report 9/1/16

Rainfall0.14"
 High Temperature 82°
 Low Temperature 54°
 Farmer Complaint Indicators™:



Maggie joined us for the first time this year and will be a Junior at Mondovi High School. She was a trooper and always had a smile on her face, even if she sometimes found herself disgusted by the rotten vegetables. She also took one for the team hand weeding our very healthy crop of parsnips on a hot humid day in July and got a terrible rash from the parsnip leaves. I've never had that happen to anyone before, but it was a particularly warm and humid summer, and apparently those are the perfect conditions for an outbreak of phytophotodermatitis.

Lysie was also with us for the first time. She and her wife, Sarma resided here at the farm in the granary for the summer. Sarma is working for us too, and also at another nearby farm. Lysie also always maintained a good attitude, even though it seemed like she had allergies or a cold during the entire farm season. Having your head stuffed up while bent over and working in the sun is really something I don't do very well, but she didn't seem to mind. She'll be starting classes at the U of M in a week or so, but her last day will be today, helping Jesse out with the deliveries.

Sarma will continue working for us a couple days a week through September, which is great. She has a strong back and is always quick to laugh at just about anything. When she finishes up later this fall she'll head to Minneapolis to be with Lysie and their cat Cal, which I think is short for calcium, but maybe it's calico.

Lisa has been helping us out a couple of days a week, and she'll continue to help on harvest days through the rest of the season. Lisa is most famous for being 50% of the Ditchlillies, our resident musical entertainment

on Pumpkin Day. She decided that one day a year at our farm was not enough, she had to have more. She also has a great sense of humor and is just fun to work with. If we hear more murder songs than usual at the Pumpkin Day this year it might be a commentary on her summer at the farm.

My right-hand-man Jesse is back for his eighth year on the farm, although down to just helping out on harvest and delivery days. He's been slowly building his own farming operation south of us about ten miles, and it's at a point now where he needs to spend more time there. He sells his own produce at the farmer's market in Red Wing on Saturday mornings. It's been a hard year for me having him only two days a week, and it's made me appreciate how much he's been responsible for on our farm the last few years. He also takes the lead with the rest of the crew very easily and is probably a better manager than I am. My head is always full of a lot of details, and he's really great at focusing on what needs to get done.

And last, but not least, is Brandon, who's working for us just a day or two a week. Brandon worked for us full-time in 2014 and comes back to help out when we need it, which was quite a bit this year. He also is quick to laugh and built like a ton of bricks, which can come in handy. Earlier this summer when I was asking everyone what they had for breakfast, his answer was 'A cup of coffee and a motivational video.' I really don't understand how he works so hard on so little food, but apparently those are some really good videos. He also has his own farming operation that he's slowly building up on the other side of the county.

Farm News

We finally have a longer break in the weather this week, although it's September, so it's more of a break in the season. Even though it was cooler last weekend, it was still humid on Monday until the next front finally went through. It looks like we'll be dry through Sunday, so maybe we can get more than 5 days in a row without mowing the lawn.

Dry weather means time to catch up on field work and weeding around the farm. I got through just about everything with the cultivator on Monday and Tuesday, and the crew followed up getting things that the cultivator missed so that by Wednesday things were looking pretty respectable around here.

We're finally seeing some good growth on some of our late plantings of spinach, arugula and lettuce. The hard rains of a couple weeks ago had me nervous

that some of those plantings would never recover, but they're looking better by the day. This nice calm week of weather will really help things to get back on track.

I was hoping there would be broccoli for the box this week, but it's moving a little slower than I expected. Some of the crops in that family can kind of stall out until the weather conditions improve. Next week should be a nice week for broccoli, and for several weeks afterward.

Coming next week: Broccoli, arugula, tomatoes, peppers, onions, potatoes, garlic, maybe shell beans?

Garlicky Kale Salad

- 1 bunch Curly green kale
- 3 large garlic cloves
- 1/4 cup olive oil
- 1 pinch of kosher salt
- 1 teaspoon red pepper flakes
- 1 lemon
- 1/2 cup grated reggiano-parmigiano

Wash the kale and pull the leaves off the stems in one to two-inch pieces, and put them into a large bowl. Discard the stems. Mince or crush your garlic cloves into small pieces. Put the garlic in a small bowl and add the olive oil. Whisk the garlic and oil to blend well. Put the garlic and oil mixture over the kale. Put the pinch of salt on the kale as well. Massage the oil, garlic, and salt into the kale for at least a minute. This is a gentle kneading motion (like with bread but with kale) which will break down the bitterness of the kale and get that garlicky goodness into the leaves. The leaves will turn a darker shade of green after a minute.

After the leaves darken, add the juice of the lemon, the pepper flakes, and the grated reggiano-parmigiano. Toss to coat all the leaves with the lemon, pepper flakes, and cheese. Put in the fridge to chill for at least five minutes. Take out and serve! Add more pepper flakes if you desire a spicier salad.

Roasted Acorn Squash with Maple and Hot Pepper Flakes

- 1 medium acorn squash, cored and cut into wedges
- 2 tablespoons olive oil
- 1/4 cup (scant) maple syrup
- Pinch salt
- Red pepper flakes (to your desired spiciness)

Preheat oven to 400° F. Toss the squash wedges in a large bowl with olive oil and maple syrup. Spread into one layer on a baking sheet, and then sprinkle with salt and red pepper flakes. Roast for 40 to 50 minutes or until squash is cooked through.