



# Hog's Back Almanac

Week 18 October 6, 2016

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

	Fridge?	Bag?	Notes
Beets	Yes	Plastic	Red
Brussels Sprouts	Yes	Plastic	On the stalk
Carrots	Yes	Plastic	Bagged
Cauliflower	Yes	Plastic	Or broccoli
Garlic	No	No	
Herbs	Yes	Plastic	Thyme and parsley
Kale	Yes	Plastic	Lacinato
Leeks	Yes	Plastic	
Onions	No	No	Yellows and a red
Peppers	Yes	Plastic	Red or yellow
Potatoes	No	Paper	Red gold
Shallots	No	No	
Spinach	Yes	Plastic	
Tomatoes	No	No	
Winter Squash	No	No	Butternut and delicata

## Farm Report 10/6/16

Rainfall . . . . .0.07"  
 High Temperature . . . . . 74°  
 Low Temperature . . . . . 48°  
 Farmer Complaint Indicators™:



This is the  
**LAST WEEK**  
 of the regular season share. The  
**Autumn Harvest shares begin one  
 week from today, Thursday, October  
 13th at the same pickup sites and  
 times. Please make sure everyone  
 in your group knows this. Thanks!**

### Goodbye 2016 Summer Season

This week we bid farewell to our 18-week regular summer share season. It's been a pretty good year considering how much moisture we've had. This week was about the driest seven day period that we've had during the growing season, which made for an awesome Pumpkin Day, and more pleasant harvesting conditions all week.

Highlights of the season from my perspective have been continued excellent potato and onion crops, even with some hollow heart in the spuds from all the moisture. The cauliflower has been particularly nice this year, we almost have enough for everyone to get a third head this week, which is pretty unprecedented. The high tunnel tomatoes made up for a complete failure of the field tomatoes, and the eggplant tolerated the wet conditions much better than the peppers.

The melons were a disappointment, as were the field tomatoes, but when you grow fifty different things there are always going to be winners and losers de-

pending on what the weather is doing. That's why diversification is so important on a farm like ours.

We have our annual installment of Brussels sprouts in the box this week. We deliver them on the stalk, so hopefully we can fit them in the box. After so many storms this year some of the stalks are not very straight. It's also a bit of a sacrilege to harvest them before they've had a nice frost, but our first frost is proving elusive this year. I don't even think we've had much below 45° yet this fall. This has been the trend the last couple of years. Warm weather this time of year always lulls me into a false sense that I have lots of time before winter, but that's really not the case. A night in the mid-20's could happen anytime now.

As I said above, there will most likely be another head of cauliflower in your box this week, but since we ran short you may have broccoli instead. The last planting of broccoli is just starting to size up.

A few red beets in each box. Some are getting a wee bit large, but we just don't have anywhere to put them right now, so they stay in the field and keep growing.

Also getting nice and large are some of the leeks. There are some over one pound in the mix today. Some have gotten so large they've kind of split open from all the rain. These are still our earlier variety of leek, that gets a little squirrely when huge. The variety for the AH shares is a little smaller.

We've had a good run of spinach the last four weeks, with this week's the best yet. Normally we'd have arugula too, but we have a lot of damage from the wind beating on it a week and a half ago.

The carrots don't have tops and are in bags. We're just starting to harvest some of the bulk storage carrots, with lots more to come in the next couple of weeks. The flavor of these has been excellent.

A couple of shallots join the onions in the box this week. It's been hard to find the time to clean some of these and get them in the boxes, but we finally managed it for Week 18.

The squash this week is a butternut and a delicata. Brandon and I brought in the rest of the squash from the field on Monday, and wow, are we losing a lot to rot. If you don't get a delicata today that's why. Hopefully the rest hold up well enough for the Autumn shares, but it's not shaping up to be a good squash year.

A nice bunch of parsley and thyme join all these tasty October vegetables. I love thyme with Brussels sprouts.

A couple tomatoes and a pepper have hung in there to make their way into the cities in October. Any tomato in October is a bonus.

### Farm News

With the Pumpkin Day behind us we can finally focus on storage crop harvesting in earnest. Friday, Saturday and Sunday were pretty much all Pumpkin Day all the time. Everything had to get cleaned up and reset so that we could hit the ground Monday morning.

We brought the squash in since there is a little talk of frost on Saturday morning. Better safe than sorry, especially in a year when it seems like we won't have any to spare.

The lovely weather has also made us direct our efforts to getting things out of the field that don't like to get too big, like cabbage. Cabbage will actually split in the middle if you let it go too long. It also just gets too darn big. I like to limit the number of 6-pound cabbages that we have. So Brandon and I harvested the

second planting of red cabbage for the fall shares. We left a few to continue sizing up in the field, but, for the most part, the cabbage is all in the cooler now.

Other than that it's all about harvesting for this week's box, which is a two-day affair right now since we're mostly a two-man crew, Brandon and I on Tuesday and Jesse and I on Wednesday. Lisa is still helping out on Wednesdays too thankfully, but my body is glad this is the last regular season share.

Thanks for all of your support again this year. The last couple years have presented us with new challenges, whether it's being understaffed, undersold or under-water, but your continued kind words and enthusiasm make it all worth it.

### Roasted Brussels Sprouts With Garlic

- 1 pound Brussels sprouts, trimmed and halved (quartered if large)
- 1 large shallot, minced
- 1 garlic clove, minced
- 1 tablespoon extra-virgin olive oil
- 1/4 cup water

Preheat oven to 450°F. Toss together Brussels sprouts, shallots, garlic, oil, and salt and pepper to taste in an 11- by 7-inch baking pan and spread in 1 layer.

Roast in upper third of oven, stirring once halfway through roasting, until sprouts are brown on edges and tender, about 15 to 20 minutes total. Stir in water, scraping up brown bits. Serve warm.

### Buttery Braised Leeks with a Crispy Panko Topping

- 2 leeks, trimmed, cleaned, and halved lengthwise
- 1 tablespoon of olive oil
- 1 tablespoon of butter
- Juice of 1/2 a lemon
- Salt and pepper to taste
- 1/4 cup panko
- 1 tablespoon parsley, finely chopped, leaves only
- 2 tablespoons grated Parmesan

Melt the butter and olive oil over a medium-high flame in a large sauté pan. Once the oil and butter are hot, place the leeks cut side down into the pan. Let the leeks brown in the pan for 4 to 5 minutes. Carefully flip the leeks over and turn the heat on low. Cover and let the leeks braise for about 25 to 30 minutes or until the leeks are soft all the way through. Take the leeks off the heat and squirt the lemon juice over the braised leeks and add salt and pepper to taste. Sprinkle with the panko topping.

For the panko topping: Combine panko with parsley, Parmesan, and salt and pepper in a small dish. In a dry skillet over medium heat, toast this mixture until golden brown. Serve over the leeks. Make sure that you taste the panko mixture for correct seasonings to ensure that the dish is seasoned all the way through.