



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

	Fridge?	Bag?	Notes & Varieties
Beets	Yes	Plastic	Red
Cabbage	Yes	Plastic	Green
Carrots	Yes	Plastic	
Celeriac	Yes	Plastic	
Dill	Yes	Plastic	
Garlic	No	No	
Herbs	Yes	Plastic	Parsley and thyme
Kale	Yes	Plastic	Lacinato
Leeks	Yes	Plastic	
Onions	No	No	Yellows, red and shallots
Parsnips	Yes	Plastic	
Peppers	No	No	Dried paprika
Popcorn	No	No	On the cob
Potatoes	No	Paper	Oneida gold
Radishes	Yes	Plastic	Watermelon
Rutabagas	Yes	Plastic	
Turnips	Yes	Plastic	
Winter Squash	No	No	Buttercup

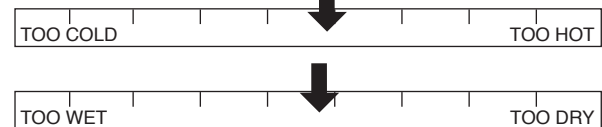
Leeks

Leeks are a vegetable that we fuss over here at our farm. I'm not sure how I became so enamored with leeks, I do enjoy eating them, but I think the stunning visuals of them is what draws me to them most. Leeks are one of our oldest cultivated crops, going back so far that we don't really know where the wild plant originated, although the Mediterranean region is most likely. Romans, Egyptians and the Greeks were all partial to leeks. When we eat them today we are tasting thousands of years of history.

These were seeded in the greenhouse way back on March 8th, 247 days ago. The key to growing large leeks is starting them early. Leeks are a very hardy crop, but they haven't needed to be this year, since the weather has continued very mild for this time of year. Sunny days and the occasional rain has been a recipe for continued growth of these in the field this year. No

Farm Report 11/10/16

Last Autumn Share Tuesday, November 22
 Rainfall 0.47"
 High Temperature 77°
 Low Temperature 32°
 Farmer Complaint Indicators™:



worries about the ground freezing them in place like some years.

The inevitable potato leek soup is still the most common way that people use their leeks, but I'd encourage you to think outside the soup pot with yours. A recipe for a tasty leek/potato gratin is below. Other great options are a tasty leek quiche or one of the many variations on leeks vinaigrette.

The rest of the box is chock full of goodness again this time around. Some highlights:

In the bag with the onions this week are a couple special things. Three ears of popcorn from the field. It's not dry enough to pop yet, wait until New Year's Eve or thereabouts to shell it off the cob and pop it. Keep it somewhere where it will stay dry, on the counter in the kitchen is fine. Also in there are some of our dried Boldog Hungarian paprika peppers. These are sweet paprika, not hot. It can be ground up and used as paprika, or rehydrated and blended up to make a beautiful pepper sauce.

The kale season is winding down, this week we bring you the tops of the lacinato plants, since it's hard to get large leaves on the plants this late in the year to make into bunches. Just use the leaves as you normally would.

The squash this week is the lovely buttercup. These have been the standout in the squash patch this year, holding up very well, and tasting great. I like them simply halved and baked, but there a million other great uses for the versatile buttercup.

Another cabbage is in the box this week, this time the

lovely green. These are dense and delicious. A cabbage will keep in your fridge for quite a while, just make sure to keep it in a plastic bag.

Farm News

I have no weather complaints this week, other than the continued lovely weather is a little disconcerting. October continued our run of 14 months of above normal temperatures. November looks to continue that with ease. Now that we have elected a president who denies the existence of human-induced climate change, I'm more than a little concerned about our future on this third rock from the sun.

Jesse and I had a busy but quiet day harvesting yesterday, both of us preoccupied with our own thoughts. Thank goodness it was a beautiful sunny day, since our dispositions were neither sunny nor beautiful. Beyond climate change I find myself wondering how we're supposed to talk to our children about this election. How do I teach Baker to respect and honor women, when our highest elected official doesn't? And how does Iris continue to learn about how the world works, when we've gotten to a point where we're just free to make up our own versions of reality. I'm so grateful that we can send a box full of wonderful produce to our members at a time like this, food can be a powerful way to come together, nourish ourselves and keep fighting the good fight.

What the mild weather has allowed us to do is move at a pretty easy pace for this time of year. No mad scrambles to fit everything into the warm cooler to keep it from freezing, potatoes, onions and squash have been able to sit in the packing shed and stay in excellent condition.

Most things are in from the field, except for the hardy ones that stay out there until we need them, like the leeks and Brussels sprouts. The Brussels sprouts have continued growing well past their normal point, so some are getting a bit large. They'll be coming in the next box, and it should be a pretty good size bag considering their size.

I've been spending a fair amount of time cutting firewood, although it has even been a bit warm for that activity. I have to do it first thing in the morning or I have to be in a T-shirt. We have a lot of standing dead elm around the farm, which burns nicely. It's also nice to get those trees out of the way so that oaks and maples can take their place. Normally I am not a huge fan of cutting firewood, but at the end of a hectic farm season the simple, methodical pace of it is appealing.

Leek and Potato Gratin

- 2 tablespoons unsalted butter, more for greasing the pan
- 2 large leeks, trimmed and halved lengthwise
- 1 ½ pounds peeled Yukon Gold potatoes
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- 2 thyme sprigs
- 1 cup heavy cream
- 1 fat garlic clove, finely chopped
- 1 bay leaf
- ¼ teaspoon freshly ground nutmeg
- ¾ cup Gruyère, grated

Heat oven to 350 degrees and butter a 2-quart gratin dish. Wash the leeks to remove any grit and slice thinly crosswise. Using a mandoline or sharp knife, slice the potatoes into rounds, 1/8-inch thick. Toss with 3/4 teaspoon salt and 1/4 teaspoon pepper. Layer the rounds in the gratin dish.

Melt the 2 tablespoons butter in a large skillet over medium heat. Add leeks, remaining salt and pepper, and thyme. Cook, stirring, until leeks are tender and golden, 5 to 7 minutes. Discard thyme and scatter the leeks over the potatoes. Add cream, garlic and bay leaf to the skillet, scraping up browned bits of leeks from the bottom of the pan. Simmer gently for 5 minutes. Stir in nutmeg.

Pour the cream over the leeks and potatoes and top with the Gruyère. Cover with aluminum foil and transfer to the oven. Bake for 40 minutes, uncover and bake until the cheese is bubbling and golden, 15 to 20 minutes longer. Let cool slightly before serving.

Roasted Root Vegetables

- 3 pounds assorted root vegetables: carrots, parsnips, celeriac, potatoes, turnips, etc.
- ¼ cup olive oil
- Salt and black pepper
- Chopped rosemary, thyme or parsley, plus more for garnish

Heat oven to 425 degrees. Peel vegetables (optional) and cut them into 1- to 2-inch chunks, put them in a baking pan and toss with the oil and a sprinkling of salt and pepper.

Put the vegetables in the oven and roast without stirring for 20 minutes, then check. If they look dry and are sticking to the pan, drizzle with more oil. Continue roasting, stirring or turning the vegetables once, for another 20 minutes or so. Stir in the herbs, then return the pan to the oven for another 20 to 40 minutes, until crisp. Remove from the oven. Garnish with rosemary or thyme.