

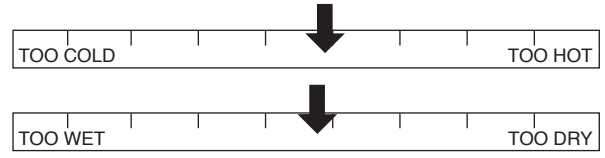


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Beets	Yes	Plastic	Gold
Brussels Sprouts	Yes	Plastic	
Cabbage	Yes	Plastic	Red
Carrots	Yes	Plastic	
Celeriac	Yes	Plastic	
Corn Meal	No	Plastic	Mandan Bride
Garlic	No	No	
Herbs	Yes	Plastic	Parsley and thyme
Kale	Yes	Plastic	Curly
Leeks	Yes	Plastic	
Onions	No	No	Yellows and reds
Parsnips	Yes	Plastic	
Peppers	No	No	Dried cayenne
Potatoes	No	Paper	Russets
Radishes	Yes	Plastic	Watermelon
Shallots	No	No	
Spinach	Yes	Plastic	
Turnips	Yes	Plastic	Purple top
Winter Squash	No	No	Buttercup

Farm Report 11/22/16

Rainfall0.12"
 High Temperature 69°
 Low Temperature 23°
 Farmer Complaint Indicators™:



were huge or had other issues. Even so, we have almost three pounds of Brussels for everyone and they've been tasty this year. You may find that the larger ones want to be pruned a little further up the stem to make them more of a sphere than elongated, but either way they're fine. I like them halved, sauteed and finished with a little cream and thyme. Actually just about everything is good prepared that way.

Everyone will get almost 1.5 pounds of our freshly-ground cornmeal, or about six cups. This should be enough for 5 batches of corn bread or 4 batches of polenta. If you want to read more about our cornmeal, check out our Winter 4 newsletter from 2009 in the newsletter archives on the website. Lots of info and two of our favorite recipes. One warning about the cornmeal-some of the particles can be large, and occasionally a whole kernel gets through the milling process, so keep an eye out as you use it.

Before the cold set in last week Jesse and I got the leeks, kale and herbs harvested so we'd have them for this week's box. It's so nice to be able to have fresh stuff from the field for the last box and not just a box of roots and squash.

The spinach this week is coming from the high tunnel. It is a beautiful last shimmering green vision as we move into the dark, drab months ahead. There isn't enough to take to Thanksgiving, so I propose that whoever has diligently picked up the share all season long gets to eat the whole bag in one glorious salad.

The garlic has not been storing very well this year, and we have some greening going on with cloves that were exposed to sun in the greenhouse. Not ideal, but still very tasty.

Happy Thanksgiving (and end of the season!)

The last box of the season is always a milestone here at the farm. It marks the end of another year on our farm, and the beginning of a new one. The weather may turn cold but plenty of things are still going on at the farm all winter long, they just get to proceed at a more reasonable pace. New seed catalogs are already showing up in the mailbox, waiting for a quiet day when I feel like thumbing through them.

We have a couple of special items in the last box most years. These are the remaining Brussels sprouts and our stone-ground cornmeal.

The Brussels sprouts just continued to grow through our mild weather the last six weeks. When we finally picked them last week ahead of the freeze, we were only picking about half of each stalk since so many

Farm News

This is it, the last share of the 2016 season. 2016 will be remembered as a wet, hot summer that presented a few more challenges than an average year. In fact, average years don't really exist, so we can't really complain too much. The extended warm period in the fall made things much easier than they would have been otherwise.

There is still plenty to do to put the farm to bed for the winter, but we'll wait and see if we get any more days in the 40's to finish some cleanup and get the garlic mulched.

Long time members may have noticed that we haven't sent out an email about share renewals yet this fall. Even longer time members may remember that we didn't used to offer share renewals until after the 1st of the year. I've discovered that I don't like how our cash flow works when we offer renewals this time of year, so we will wait. I also am seriously looking at either switching credit card companies or dropping credit card payments altogether. It has become increasingly difficult for your pragmatic farmer to justify more dollars each year going for credit card processing than seeds. Look for an email from us in January with all the details.

Now is a great time to email me any comments or suggestions you have about your experience with the farm this year. What did you like, what didn't you like? This was our first year offering the every-other-week share option during the summer, and I'd like some feedback on that. Personally, this fall I've really enjoyed the broccoli and cauliflower, but I did miss the melons this summer, it was just too wet for them. Considering how much rain we had this year, we were very fortunate to have as good of a season as we did.

While we have some thinking to do about next year, one thing that is certain is how wonderful it has been to have your continued support of our farming endeavors. And how grateful I am to think about all of the friends and families that will be sitting down to enjoy a meal together this week with food that has come from our soils and our hands to your table. There are so many opportunities to purchase local organic produce these days, that we really appreciate your willingness to entrust us with helping to nourish your family.

Have a peaceful holiday season, and remember that in just four weeks the days will slowly begin to lengthen, just as they always have. -David Van Eeckhout

Hashed Brussels Sprouts with Lemon

- 2 tablespoons freshly squeezed lemon juice, more to taste
- Grated zest of 1 lemon
- 2 to 3 pounds brussels sprouts
- 2 tablespoons olive oil
- 2 tablespoons butter
- 3 garlic cloves, minced
- 2 tablespoons black mustard seeds, cumin seeds, or poppy seeds
- ¼ cup dry white wine or vermouth
- Salt and pepper to taste

Place lemon juice in a large bowl. Cut bottoms off sprouts, and discard. Working in batches, use a food processor fitted with the slicing blade to cut sprouts into thin slices. (If cutting by hand, halve sprouts lengthwise, and thinly slice them crosswise. The slices toward the stem end should be thinner, to help pieces cook evenly.) As you work, transfer slices into bowl with lemon juice. When all sprouts are sliced, toss them in juice and use your fingers to separate leaves. (Recipe can be prepared to this point and refrigerated, covered, for up to 3 hours.)

When ready to serve, heat oil and butter over high heat in a skillet large enough to hold all sprouts. When very hot, add sprouts, garlic and seeds, and cook, stirring often, until sprouts are wilted and lightly cooked, but still bright green and crisp, about 4 minutes. Some leaves may brown slightly. Add wine and sprinkle with salt and pepper. Cook, stirring, 1 minute more. Turn off heat, add salt and pepper to taste, and more lemon juice if desired. Stir in the lemon zest, reserving a little for top of dish. Transfer to a serving bowl, sprinkle with remaining zest and serve.

Golden Beet Salad

- 5 golden beets
- 1 tablespoon extra virgin olive oil
- ¾ cup apple cider vinegar
- Sea salt
- 3 cups mâche or spinach
- 1 tablespoon walnut oil
- Freshly ground pepper
- ½ cup toasted walnut pieces
- ½ cup ricotta salata or fresh goat cheese

Preheat oven to 425 degrees. Rinse the beets and cut off the greens, saving them for another use. Rub the beets with the olive oil, wrap in foil and place on a baking sheet (in case they leak). Bake until you can pierce through the middle of each beet with a knife, about 1 hour. Remove from the oven and let cool.

While the beets are cooking, gently bring the vinegar to a boil in a small saucepan over medium heat until it is reduced by a third. Remove from the heat and let cool. When the beets are cool, use a paring knife to remove the skins, which should peel off easily. Cut each beet into thin slices using a sharp knife. Sprinkle them with salt and toss them in the reduced vinegar.

Toss the mâche with the walnut oil and a few grinds of pepper. Top the mâche with the beets, walnut pieces and cheese. Use a spoon to drizzle the remaining vinegar on top, as desired. Serve immediately.