

In This Week's Box

- Winter squash, Jester & Acorn
- Cabbage, Savoy
- Carrots, Tipi Produce
- Peppers, bell, Simons Gardens
- Peppers, Carmen & Italian
- Green tomatoes & hot peppers
- Onions, red & yellow
- Potatoes, Satina, Simons Gardens

In Next Week's Box?

- Winter squash, Fairy
- Brussels Sprouts
- Leeks
- Kale, Toscano
- Onions & garlic
- Carrots or celery?

A DAY IN THE LIFE

This Saturday is the last Drexel Town Square Farmers Market. More thoughts on this experience next week.

FIELD NOTES

A killing freeze last Friday night put most of the farm out of its misery. On the upside it might dry out enough to plant garlic next week. Yes, we are getting a start on the 2019 season. Farmers are eternal optimists or are driven by an instinctual drive to supply the essentials for human life.

Another inch of rain fell in a torrential downpour last Wednesday afternoon, which was followed by a killing freeze on Friday night. On Thursday, in anticipation of the freeze, we harvested the cabbage, peppers and green tomatoes for this week's box, mowed down the sweet potato vines as rot can travel to the sweet potatoes from frozen vines and didn't worry about the remaining root crops of carrots, turnips and sweet potatoes, all of which were once again swimming in a oozy quagmire of water and mud, conditions impossible to walk in, much less harvest in.

Yesterday, as the sunny breezy weath-

2018 CSA SEASON: A RECKONING

It's been a very unusual year and a very trying year at Pinehold.

The wet weather has had a disastrous effect on our farm and produce. The spring and early summer rains allowed us just enough time to plant most plants, but not all. It provided, however, almost no opportunity to cultivate fields. Crops were lost to weeds in densities never before experienced. As a result, productivity of some crops was diminished and others were lost completely.

Then the late summer rains came. These were the most damaging. Crops approaching full maturity succumbed to rot and diseases. Efforts to mitigate the damage — spraying for disease and pulling crops early — had some effect. But the truth is we lost a lot

of produce: our late summer carrots, more than a thousand cauliflower and romanesco plants, and twice that of kale plants, all of our mid and late season potatoes, hundreds of our specialty pepper plants, collard and storage cabbages for restaurant sales. There was also all the late crops we weren't able to plant.

The result of this is a shortened season. After this delivery there will be two more deliveries: next week and the week of Nov. 14. We thank you for your support. We planned on this year being as great as our seasons have been, but the weather had other plans.

Still ever optimistic, we are looking forward to next year, and we hope you are too.

er had somewhat dried out the fields, we checked on the sweet potatoes and carrots. The sweet potatoes are rotting. Some of the carrots too. Rain and below normal temperatures were most likely the culprits but last year we harvested the carrots for the November deliveries in similar wet conditions. I don't understand the biology of what makes carrots rot, nor does Steve Pincus, owner of Tipi Produce, a 28 year veteran of vegetable farming, a co-founder and now the winter carrot supplier to the Outpost stores. As he told me, "I don't know Sandy...I have never seen anything like this year before."

The hearty red cabbage, Brussels sprouts, leeks and turnips were fine.

BOX NOTES

As soon as we lost our late summer carrots I contacted Steve Pincus of Tipi Produce to purchase carrots. We

wanted to hedge our bets as we were not confident that our fall carrots, now covered in weeds and mud would survive.

We have always grown our own early and mid-season potatoes and purchased some CSA potatoes for the end of the season from our friends Brian and Brad Igle in Antigo. This year because we lost all our late and mid-season potatoes, we were able to harvest some for a very reasonable price from Simons Gardens.

And Simons Gardens made the generous offer to us to come and harvest peppers before they froze.

The community of organic farmers is something special to experience.

EXTRA GARLIC STILL AVAILABLE

We will bag up ten smaller heads and leave it at your dropsite. Just send an email with GARLIC in the subject line.

Food Tips: Savoy Cabbage

Probably like a lot of people, we crave leafy greens in the winter time. Don't get us wrong, we love squash, beets and turnips — the usual winter fare — but we crave the texture, the crunch and the chew of something green and leafy. For us, savoy cabbage provides that.



Savoy is a cabbage after all and has excellent uses for cooking. The leaves hold their shape and texture better than green cabbage does making them well suited for soups and stews. The leaves make excellent wraps for your favorite stuffed meat or meatless wrap recipe. (We called one dish in our family Pigs in a Blanket.) Savoy also works well with roulades.

But when something salad-y is called for, when you need that green crunch feel in our mouth, savory works well there too. Paired with apples or cranberries and maybe some shredded carrot with a nice vinaigrette, savoy can meet the demand. Just slice the leaves into thin ribbons. They look green, they taste green and they have a crunch. What more could you want some cold, barren late fall or winter day.

SHEPHERD'S PIE

from Another Little Book of Beans (Beans and Barley)

- 1 cup lentils
- 3 cups water
- 2 Tbs. olive oil
- 2 cups diced onion
- 1 cup diced carrots
- 1 cup diced celery
- 1 cup diced red bell pepper
- 2 tsp. salt
- 1/4 tsp. black pepper
- 1 tsp. majoram
- 1 tsp. thyme
- 1/2 tsp. paprika
- 1/4 tsp. dry mustard
- 1/2 tsp. nutmeg
- 1 Tbs. minced garlic
- 6 or 7 baking potatoes, peeled and cut up
- 4 Tbs. butter
- 1/2 cup buttermilk
- 3/4 tsp. salt 1/4 tsp. pepper

Combine the lentils and water and cook until tender, being careful not to overcook. Drain them and set aside.

Heat a large, heavy-bottomed pot, add oil and saute the onions until they are soft. Add carrots, celery, bell pepper and seasonings. Cook them for about 5 minutes, then mix in lentils and set aside.

Cook potatoes until they are soft, drain and mash them with buttermilk, salt and pepper.

In a 9-by-13 inch baking dish layer first lentils, then corn and finish with potatoes. Bake uncovered at 350 F for about 30 minutes.

Garnish with parsley and let sit until well set before serving.

APPLE PEPPER FETA SALAD

from Another Little Book of Beans

- 5 crisp apples, cored and sliced
- 3 cups water
- 2 tsp. lemon juice
- 2 cups julienned red bell peppers
- 2 cups crescent-cut red onion
- 2 cups crumbled feta cheese
- 1/2 cup vegetable or olive oil
- 1/4 cup apple cider vinegar
- 3 Tbs. apple cider
- 1 tsp. dried basil
- 1/4 tsp. salt
- 1/4 tsp. pepper

Slice apples into the lemon-water to keep them from browning while you prepare the rest of the ingredients. Don't keep them in the water longer than a 30 min. or they will begin to get pulpy.

Mix the dressing in a small bowl, then toss it with the drained apples and add remaining ingredients.

