

Pinehold Gardens *Field Notes*

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In This Week's Box

From the drift free fields

- Bright Lights Swiss chard
- Kohlrabi
- Carrots
- Assorted potatoes
- Garlic
- Broccoli, rotating by dropsite

From our hoophouse:

- Green tomatoes

From Simons Gardens

- Acorn squash
- Green bell peppers

In Next Week's Box?

- Kale
- German Butterball potatoes
- Assorted winter squashes
- Celery
- Carrots
- Beets

HERBICIDE DRIFT UPDATE

No news from our neighbor's insurance company, but the goal line seems to keep shifting further away from a settlement. When asked about any updates, our attorney says, "We will receive a response from the insurance company at some point, but if it drags its review out for months or longer, which is certainly possible, the only tactic we have to pressure them to do anything is to actually file a lawsuit as there is not a claims time limit for them to review and make any offer to us - if they determine there is coverage. So, I will follow-up with the insurance company a couple weeks from now on the status."

Something is seriously wrong with this whole process. Does anyone have any legal or insurance advice for us as we cannot afford to start a lawsuit?

A DAY IN THE LIFE

We know a lot of really nice people. At the top of the list this week is Jordan Simon. He encouraged us to come and



The world of brassicas is broad and varied. We eat the leaves, flowers and roots of the many plants. Thanks to the Milwaukee Public Museum for the graphic.

glean his fields before a freeze ruined the crops. He had already harvested everything that he thought he could sell before his farmers markets and his store close for the season.

Number two on this week's list is the mechanics at Tony G's in South Milwaukee where our aging 2002 pick up sits. It did not like hauling tons of food out of Simon's Gardens fields over uneven land. The strut holding the rear spring broke through the cargo deck and we broke a brake line. Not good.

BOX NOTES

Although we are hoping that some tomatoes might ripen this week for next week's box, we thought that we should pick a couple of green tomatoes for everyone before the next freeze.

Kohlrabi is a great substitute for cabbage in a cole slaw recipe. My favorite recipe calls for cabbage, grated carrot,

and diced green pepper and onion. **The dressing is simple: 1/2 cup white wine vinegar, 1/2 cup vegetable oil, 1 tsp salt, 1 Tbsp Dijon mustard, 1 tsp pepper. Mix 1/4 sugar with veggies. Whisk together dressing. Pour over veggies.**

The potatoes are a mix of all purpose ones, Peter Wilcox, Carola, and Adirondack Red and Blue. Great roasted.

FIELD NOTES

Welcome to Indian Summer. We had a hard frost/freeze on Sunday so all our flowers are toast along with the bean and tomatillos plants that were luckily 95 percent picked for last week's delivery. The greens and broccoli are fine and we put row cover on lots of stuff. Row cover is a lightweight material that floats on the crops. It provides a few degrees of frost protection. It is a fair amount of work to lay it out. The

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Squash Acorn Squash

By Member Jeff Siuta

Ingredients:

- 2 medium-size acorn squash, halved from top to bottom and seeded
- 1 medium red onion, chopped
- 2 large cloves garlic, minced
- 12 ounces lean ground beef or frozen meatless crumbles (e.g., Quorn, Boca, Morningstar)
- 1-2 tablespoons olive oil
- ½ teaspoon salt
- ½ teaspoon pepper
- 1/3 cup ketchup or barbecue sauce
- 3 tablespoons brown sugar, divided
- 6 ounces mozzarella cheese, divided

Directions:

Preheat oven to 375 degrees.

Place the squash halves with the cut side down in a baking dish just large enough to hold them. Add about 1/4 inch of water to the dish. Cover and roast for 30 minutes.

Heat oil in a large, deep skillet over medium heat (use 1 tablespoon if using ground beef, 2 tablespoons if using meatless crumbles). Add onion and garlic, and sauté until softened.

Add the ground beef/crumbles to the skillet. Season with salt and pepper. Cook until browned and just beginning to become crispy at the edges.

Add the ketchup and two tablespoons of the brown sugar, stirring to incorporate with the filling. Turn heat to low and keep mixture warm until squash is done roasting. Taste and adjust seasonings, if needed.

Meanwhile, reserve four thin slices of the mozzarella, and cut the rest into ½-inch cubes.

When the squash has finished roasting, remove the baking dish from the oven. Turn the squash halves over so that the cavity is facing up. Divide the remaining tablespoon of brown sugar among the four halves, using a spoon to spread it evenly around each cavity.

Combine the mozzarella cubes with the warm filling mixture. Fill each of the squash cavities with the filling mixture.

Place the uncovered baking dish back in the oven and roast for an additional 15 minutes.

About 2 minutes before the roasting is finished, place a slice of the reserved mozzarella atop of each of the filled squash halves, and finish roasting. Makes four servings.



Kohlrabi Fritter

From Member Rita Collen

Ingredients:

- 1 large or 2 medium kohlrabi – peeled and grated
- 2 medium carrots, peeled and grated
- 2 large spring onions or 4 green onions, finely chopped
- 2 eggs, lightly beaten
- 3 tablespoons fresh chives, finely chopped
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- ½ teaspoon paprika
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 2 tablespoons all-purpose flour
- ½ to ¾ cup matzah meal or dry bread crumbs
- Oil for shallow frying

Directions

OPTION: I find I like the flavor and texture of the vegetables when they are partially cooked before frying, so I start with this optional step:

Place the kohlrabi, carrot, and onion in a saucepan and just cover with water. Heat to boiling and allow to simmer for a few minutes to partially cook the vegetables. Drain well and place the vegetables in a clean kitchen towel and squeeze to remove the excess moisture from the vegetables.

If skipping the optional step above, squeeze the kohlrabi and carrot in a kitchen towel to remove excess moisture. Combine the kohlrabi, carrot, and onion in a medium mixing bowl. Add the eggs, chives, onion powder, garlic powder, paprika, salt, and pepper and stir to combine. Add the flour and matzah meal/bread crumbs. Stir until they are evenly distributed.

Heat enough oil to cover the bottom of a skillet. Once the oil is hot, drop small scoops of the kohlrabi mixture into the skillet. Press gently to flatten the mixture and make small cakes with an even thickness. Cook for around 3 minutes, or until lightly browned. Repeat for the other side. (If you prefer not to fry them, you can also bake them until they are lightly browned on an oiled sheet pan at 400 degrees F, turning once.)

Transfer the fritters to a plate lined with paper towels or a clean kitchen towel to absorb excess oil. If frying in batches, keep the finished fritters warm in a low oven until it is time to serve them. Extra fritters can be frozen and heated later.





Green Tomato Cake

From Members Cynthia McCrory and Mary Siuta

Ingredients:

- 2¼ cups sugar
- 1 cup vegetable oil or shortening
- 3 eggs
- 2 teaspoons vanilla
- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- ½ teaspoon ground nutmeg
- 1 cup nuts
- 1 cup raisins
- 2½ cups diced green tomatoes
- ½ to 1 cup coconut (optional)

Directions:

Preheat oven to 350 degrees.

In a bowl, beat sugar, eggs, oil and vanilla until smooth and creamy.

In another bowl sift together flour, salt, baking powder, cinnamon and nutmeg.

Combine with the sugar mixture, and then blend well.

Stir in nuts, raisins, coconut and tomatoes.

Pour into a 9 x 13-inch greased cake pan or greased muffin tins.

For a cake, bake one hour; for muffins, bake 40 minutes or until a toothpick comes out clean.

Smashed Potatoes and Kohlrabi

From Member Jeff Siuta

Ingredients:

- One or two kohlrabi, top and root ends cut off, tough skin peeled off, remaining center cut into 1-inch cubes
- Potatoes, twice the amount of the diced kohlrabi, scrubbed and cut into 1-inch cubes (or, use whole salad potatoes of about the same size as the cubes)
- 2-3 tablespoons unsalted butter, softened, or more to taste
- ¼ cup or so of heavy cream, half-and-half or milk
- Kosher salt and freshly ground black pepper, to taste
- 1-2 tablespoons chopped fresh dill leaves, fresh chives, or fresh tarragon leaves (optional)

Directions:

Fill a pot large enough to fit the kohlrabi and potatoes with cold water. Place cubed kohlrabi into the pot, along with a small handful of salt. Bring to a boil and cook for 10-12 minutes, until the kohlrabi is just starting to soften a bit when pierced with a fork.

Add the potatoes to the kohlrabi in the pot, bring back up to a boil, and cook for another 10-12 minutes, until the potatoes can be pierced but not falling apart.

Drain the potatoes and kohlrabi in a colander.

Working in batches, transfer the potatoes and kohlrabi to a flat surface (such as a cutting board). Using a potato masher, rolling pin, bottom of a drinking glass or the palm of your hand, gently smash them so that they are broken into smaller pieces, but not made into mush. Transfer the smashed vegetables into a bowl.

Add the butter, cream, salt and pepper. Gently toss the vegetables until the ingredients are all combined.

If using herbs, add them and toss a bit more to incorporate them. Makes 4-6 servings.

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row cover has to be unrolled over the crops and then sandbags have to be placed about every 10 feet on each side to keep the row cover from blowing off the plants. Then the next day everything has to be picked up so the plants can be in full sunlight as the row cover also only allows about 85 percent light transmission.

Hopefully the warm weather this week will mature some of crops that have been slowly plugging along.

We are also enjoying this warm weather for the comfort of harvesting and washing root crops.

HONEY FOR SALE

We have a limited supply. The cost is \$5/half pint and \$10/pint. The limit is 2 half pints or one pint.

PUMPKINS FOR YOU

We still have some pumpkins left for big and little kids for free. Come anytime.