

# Pinehold Gardens *Field Notes*

Vol. 26, Issue 8

September 23, 2020

## In This Week's Box

From our hoophouses:

- Tomatoes: slicers

From the drift free fields:

- Yellow wax beans
- Monte Carlo romaine lettuce
- Assorted kale bunch

From Simons Gardens

- Adirondack Red & Blue potatoes

## In Next Week's Box?

From our hoophouses:

- Tomatoes: slicers

From the drift free fields:

- Beans, green
- Fennel
- Tomatillos
- Beets?

## HERBICIDE DRIFT UPDATE

Our backup documents to support our damages claim are being reviewed by our attorney's law firm, Von Brisen, before being forwarded to our neighbor's insurance company this week.

I spent two and a half hours with an independent claims adjuster that was hired by our neighbor's insurance company last Thursday with a map in hand and a list of what was in each row. She took pictures of every crop that was not able to be harvested as well as the fields that we tried to plant to recover what we had lost, such as winter squash. Also carrots planted where we had recently harvested potatoes, carrots and cucumbers in a new unfinished hoophouse. We had run out of uncontaminated land to plant and we were desperate to try to keep the CSA and our Market Shares running. She was nice but totally confused as the only agricultural claims she has done in the past was when cows have gotten out of their pasture and go into a neighbor's field or yard. She usually covers falls and traffic accidents. "Is that a plant?" she would ask? "No that

is a weed," I would say. "The thing next to it is a bolted lettuce plant." "Is that a plant?" "No that is a weed." On and on.....

If their insurance company denies our claim, then we will have to file a personal claim against our neighbors and set up a payment plan for them to reimburse us for our losses. If they do not agree to the settlement amount, the next step is to go to court and file a lawsuit. The minimum time frame for receiving anything from a claim settlement is six months and if we have to go to court it could take two to three years.

We received the results from the soil and water tests last Thursday and thankfully our well water is safe as well as our fields now covered in five-foot high weeds.

In a possibly awkward moment, we will be attending our farmer neighbor's youngest daughter's wedding this Saturday. We have attended the first two daughters weddings and have known Jenna for 29 years.

## A DAY IN THE LIFE

I took a short nap on Sunday on our park bench in the sun with the wind blowing. My mind went back to the days when we camped or went up north during the summer. That has not been possible during our farming career. Another reason to look forward to retiring.....being able to enjoy a beautiful fall day.



Sandy harvesting potatoes at Simon's Gardens. A quiet simple afternoon under a beautiful sky.

## BOX NOTES

Way before Covid or drift, when we were planning on a wonderful season, we asked Jordan Simon if he would plant some of our potatoes if we gave him the seed potatoes as his dad owns hundreds of acres of farm land that is much better suited for growing potatoes than our heavy clay soil. On Monday, David and I spent a beautiful fall day harvesting the potatoes that are in this week's box. A potato digger pulled by a tractor digs the potatoes and drops them on the top of the row. It also drops rocks and clods of soil that are the size of potatoes on top. So it not as easy as just picking up the potatoes and putting them in a crate as you also

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## Food Tips: Niçoise Salad

by Jeff Siuta



The Niçoise salad is a traditional late summer dish from Nice in the south of France. Traditionally the salads have:

- Hard boiled eggs, cut them into quarters lengthwise.
- Potatoes – Red (Norland) potatoes hold their shape better after cooking, so they're great for salads, but others especially colored ones work too.
- Fresh beans – Steam the beans until they are "crisp-tender;" then cool them in cold water.
- Tuna fish – Traditionally, canned tuna is used in this recipe. I prefer oil pack to water pack for this salad; it's not as dry, and works well with the dressing.
- Fresh greens – Any kind of fresh greens will work.
- Cherry tomatoes – Add a splash of color and sweetness to the salad.
- Niçoise olives – These tiny olives have an intense, savory flavor. If you can't find Niçoise olives, kalamata

olives are a good substitute.

- Capers – A spoonful of capers strewn across the tuna adds a salty, distinctly Mediterranean flavor.

Non-traditional ingredients can work well in a Niçoise salad, as well, such as carrots, red, orange and yellow bell peppers, thinly sliced radishes, baby beets, Hakurei salad turnips, small kohlrabi and scallions. Experiment! Let your artistic culinary imagination flow!

The basic method for plating the salad is simple. Place a mound of greens in the center of the plate. Top the greens with the tuna and capers. Then arrange each of the other ingredients around the outside edge of the plate in whatever grouping appeals to you. There really is a lot of leeway in creating this salad; add or leave out ingredients based on your taste, and experiment with how you lay out the plate. It's the perfect opportunity to play with your food.

The traditional dressing for a Niçoise salad is a fresh herb vinaigrette. A quicker, easier alternative is a honey mustard dressing. Either works well, though the honey mustard dressing may be more suited to American tastes, particularly if there are bitter greens included in the mix. The dressing can be served separately and may be drizzled over the various ingredients of the salad to the diner's taste.

For those who want the true south of France experience, pair this salad with a chilled French Rosé. Bon appétit!

## Fresh Herb Vinaigrette

From [meaningfuleats.com](http://meaningfuleats.com)

Ingredients:

- 1/4 cup red wine vinegar
- 1 shallot, chopped
- 1 small garlic clove, minced
- 2 teaspoons Dijon mustard
- 1/4 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 8 fresh basil leaves
- 1/4 cup parsley
- 3/4 cup extra-virgin olive oil

Directions:

In a blender or small food processor, add the vinegar, shallot, garlic, mustard, thyme, salt and pepper. With blender running slowly pour in the oil and blend until emulsified, about 15 seconds. Add basil and parsley and pulse a few times until finely chopped. Pour into a jar and set aside.

## Honey Mustard Dressing

By Jeff Siuta

Ingredients:

- 1 clove garlic, minced
- 1 tablespoon white-wine vinegar
- 1½ teaspoons Dijon mustard
- 1/2 teaspoon honey
- 1/8 teaspoon salt
- Freshly ground pepper, to taste
- 1/3 cup extra-virgin olive oil, or canola oil

Directions:

Whisk garlic, vinegar, mustard, honey, salt and pepper in a small bowl. Slowly whisk in oil. Makes about ½ cup.

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have to move the clods of dirt and the piles of weeds that the digger accumulates. Five hours of me bending over and David kneeling, yielded 650 pounds of beautiful Adirondack Red and Blue potatoes. Best use is roasted or in a stew. They're also good steamed until al dente and then saute them with butter and onions, salt and pepper.

After loosing the first three plantings of beans that were located in the drifted fields, we were thrilled that the yellow beans in this week's box yielded well, right on time and did not have any disease problems. The green beans will be ready to harvest by the end of this week and they look just as good.

As I noted in last week's newsletter the rainy damp week of weather a couple of weeks ago created lots of disease

problems. Some of you will be receiving broccoli or purple cauliflower that is not in great shape, i.e. there are some blackened areas that is called center rot. Just cut around the bad spots. We are hoping that the other three plantings of broccoli will fare much better and everyone will eventually be receiving a head or two of broccoli. The cauliflower harvest for this year will not be great as cauliflower definitely does not like wet feet and many of the young plants died or did not flourish after the eight inches of rain in eight days of early August as, once again, due to the drift incident, we were only left with flood prone land to plant into.

