

Pinehold Gardens *Field Notes*

Vol. 21 Week 11

September 16, 2015

In This Box

- Delicata squash
- Red & green romaine lettuce
- Juliet tomatoes
- Carmen peppers
- BHN 589 slicing tomatoes
- Ailsa Craig onion
- Canteloupe or watermelon
- Crunchy Royale radishes

Next Week?

- Spaghetti squash
- Broccoli
- Head lettuce?
- Hot peppers
- Tomatoes
- Onion and garlic
- Sweet peppers

A DAY IN THE LIFE

As you know this weekend we hosted the MPTV fund-raising dinner and our CSA People's Sunday Supper. We want to thank Darin Yenter the chef at Juniper 61 for preparing the MPTV dinner and Peter Sandroni, chef and owner of Engine Company No. 3 and La Merenda, and Kyle Pett, chef de cuisine and Brian Brown, sous chef of La Merenda, for the Sunday Supper People's Dinner. They did not work alone. All the MATC culinary school staff and students and La Merenda and Juniper staffs deserve a big thank you.

The dinners were two very different events. Only 2 out of 132 MPTV guests stepped into the field, but the field was crowded with our guests for the People's Supper asking questions about the crops. Nonetheless, everyone was pleased based the comments we received.

We were most comfortable, of course, with you, our Pinehold community, and your guests. We now truly know that we don't want to be an event space or an agritourism destination. The effort to prepare and host such events takes a lot of time away from growing food and delivering it to you, which is what we enjoy. It is all of your support — our CSA members, along with our loyal on farm market customers and our restaurant accounts and the chefs that we have gotten to personally — that allows us to do what we do. For that we thank you all.

FIELD NOTES

It seems like Indian Summer but we didn't



A quartet of creativity. While we believe it is true that the flavor of food comes from the field, the enhancement of those flavors and the presentation of the food is the domain of the chef. These four (l-r) Darin Yenter of Juniper 61, and Kyle Pett, Brian Brown and Peter Sandroni were the chief architects behind the success of this weekend's dinners on the farm.

get a frost, just some cold nights in the mid 40's. The fall crops are doing well, but moving along at a slower pace than expected, probably because of the cool nights. By the look of the plants last week we expected to have broccoli in the box this week and they are close to being ready, but not quite.

BOX NOTES

This is possibly the last delivery of lettuce. We have delivered lettuce 9 out of 11 deliveries. It is really hard to determine what type of lettuce to plant as certain types of lettuce do better in different weather situations. Next week's lettuce, which was supposed to be a fall lettuce — and according to the calendar it is supposed to be fall — did not like the 90 degree temperatures last weekend and it appears that it will bolt and start to go to seed before it forms a solid head.

It is also our last delivery of canteloupes and watermelons. If we have some small ones left next week, they will be in the extras boxes.

The Juliet tomatoes are a prolific small paste like grape tomato that grows on a vigorous bush that produces in abundance and is fairly resistant to Late Blight and other diseases. Everyone should plant a bush in their yard. In fact I think we should include a Juliet plant in everyone's first box next year. Eat raw, or better yet, dehydrate them in a dehydrator or low heat oven. Be sure to slice them lengthwise first. They were the tomatoes on the Farmers Salad at Sunday's Supper.

A WORD ABOUT 'FARMERS SALAD'

We love the idea behind a farmers salad because it allows us to provide a first course or even a main dish anytime of the year. A farmers salad is merely taking the produce that is available and presenting them cooked or raw on a bed of greens. It's a generic term referring to both a rustic lettuce salad or a heartier kale salad.

This time of the year we like to roast potatoes, beets, Delicata squash, cut into thin half moons, and fresh beans. Dilly beans and pickled beets would work as well. And of course an allium of your choice. Then mix a vinaigrette of red wine vinegar, Dijon mustard, honey, salt, pepper and oil in proportions you like. Place the vegetables on top of the bed of hearty Romaine or kale, drizzle dressing, and let it sit for about half hour. The combination is really up to what you like, what you have and what you want to try. It's how farmers eat.

UPICK TOMATO SCHEDULE

Open picking without reservations will continue throughout this week. The hours are Thursday and Friday 9 am - 6 pm and Saturday 8 am - 4 pm. There will be no picking on Sunday and we will resume picking on Monday.

We have increased the quantity to 20 lbs. of you previously only picked one bucket, please come back to pick another one.