



“I'm so glad I live in a world where there are Octobers.”

— L.M. Montgomery, *Anne of Green Gables*

News from the Farm

It is the final week of the CSA season. Thank you so much for making us your farmers. There is nothing more important to our work than feeding you good people and just thinking about the Community behind the CSA puts a smile on our face!

We would love to see you this fall and winter! Saturday from 2-5pm we will be harvesting carrots for donation to the Neighbor's Place and then having a potluck. Please rsvp via phone, text or email so we can plan on heating up enough cider and making enough soup. Kids are welcome. We have 2 pizza nights and winter farmers market coming up as well, so come visit us. You are welcome at the farm at anytime as always.

Signup forms for 2015 can now be found online. Print out a current member form for the early signup discount. As always we hope for the best season ever. We plan no growth in the size of the CSA but are looking for several new worker shares.

We would like to formally thank Keegan Moore, Amy Hess and Stacey Botsford for all their work. All three are working until the 31st and are our best work crew ever! They have endured all types of cold and wet conditions, our bickering and our kids never ending superhero stage. Thank you!

We are looking forward to rest, paperwork, seed ordering, playing with our kids, lazy Sundays and all the pensive and planning work that Late November-Early February bring about. While we still have another month of regular work hours and of course chores and construction projects our winter should provide us with the mental and physical rest we need to jump back into our 9th CSA season

Have a delicious week- Kat, Tony, Riley, Ted and Maple

In Your Box

- **Leeks (halves only)**
- **Onions (fulls only)**
- **Potatoes**
- **Carrots**
- **Kale (halves)**
- **Brazing mix (fulls) -** a mix of mild and spicy fall greens cook or eat fresh
- **Delicata and/or butter cup squash**
- **Parsnips (halves)**
- **Daikon radish-** straight white radishes good fresh, roasted or added to stews
- **Turnips-** yellow and/or purple top
- **Spring turnips with greens (fulls)**

Pizza specials of the week – Farm-to-School: A pepperoni pizza topped with a beet, carrot and apple confetti; A taste of summer past: Roasted cherry tomatoes (preserved in their peak freshness) with fresh greenhouse herbs and sausage; 5 veggie-kale, onions, garlic, cabbage, watermelon radishes

Kat's Kitchen

Potato turnip soup - 6 Tbsp unsalted butter; 4 medium onions, thinly sliced; 3 pounds fresh, peeled and thinly sliced; 1 1/2 pounds of potatoes, peeled and thinly sliced; Salt; 6 Cups of veggie or chicken stock; 1/4 teaspoon freshly grated nutmeg. In a large stock pot heat butter and add onions. Continue stirring for 3-5 minutes until the onions are clear and aromatic, add turnips and potatoes and salt and cook for 5-10 minutes stirring frequently until tender. Add stock cook for 10 minutes puree with an immersion blender or leave chunkier by mashing vegetables in broth and top with nutmeg.

Fall braised greens- Simple Braised Greens

1 tablespoon olive oil; 4 oz mixed greens; 1 clove garlic minced; 1/8 tsp sea salt; 1/4 tsp red pepper flakes. Heat oil in a pan over medium, add greens; stir until barely wilted add salt garlic and pepper flakes and stir until tender 2 minutes.

Roasted turnip and potato “fries”- Take peeled turnips and clean potatoes (3 lbs total) with skin and cut into large 1/8 inch fries. Toss with rings of onion, 2 clove garlic and 3 Tbs olive oil. Bake at 400 until browned stirring 2-3 times to prevent sticking. Remove from oven and toss with salt and if desired pepper, paprika. Serve with ketchup or garlic mayo! Note other veggies like rutabaga, celeriac and sweet potatoes can be used too. Sweet potatoes and celeriac cook much faster.

What We Learned and What We Plan

There is so much to reflect on that this is one of the hardest newsletters of the year to write. We feel like despite some large weather challenges this was a wonderful season with some shining bumper crops of celery and celeriac; sweet potatoes; onions; carrots; tomatoes. We also finally figured out lettuce head and beet production on a large scale so next season should feature several amazing plantings of these! Some things suffered from weather or management, making us happy we are so diverse. Potatoes turned out okay, but our dry bean experiment drowned. We overall felt solid about what we accomplished and the potential for next year's improvement.

Support- We have always had family here who continue to make an immeasurable difference in our lives but feel like we are developing an important group of fellow farmers at local markets and with a group of likeminded farmers we eat and spend time with monthly. We also have our new amazing friends and neighbors the Botsfords from Red Door Family Farm. Dreaming of their farm, thinking about collaborations with others and hearing similar problems makes us better supported as farming folk than ever before.

More support- We have also realized that we need better communication and direction for the CSA. Our ideas and whims are fine but we need a way to get member feedback, involvement, and support in an organized way. We are looking forward to the creation of a "Core" CSA member group during our winter meeting (yet to set the date) for visioning and giving us all sorts of relevant feedback to make the CSA work for us and you. We will be figuring out new events, better ways to communicate, how to price boxes in the long term with our family and workers in mind and much more. We have about 5 members interested in the meeting right now and would like to have another 10 so call or email if you are interested.

Mushrooms! We feel like our experimenting is paying off and that our small foray into oysters this spring and increase of winecap plantings is laying the ground work for more mushrooms in the box for years to come. We look forward to sharing shitakes once annually with this CSA but oysters and winecaps will hopefully be in the box several times as well. We are looking to oysters to provide some diversity in the greens heavy boxes of spring for 2015. – our new mantra is three different mushrooms in three boxes!

Improvements and mechanization- our lists of things we want for farming seems never ending but honestly aside from small improvements and large infrastructural projects like the large barn remodel we are looking at getting an appropriate cultivating tractor to cut down on hand weeding and a skidsteer which will help us master a composting system and to improve animal care, farm roads and much more. These will hopefully both be in place in the 2015 season.

We love our renewable energy! We feel like the wood gasification system in particular made huge improvements to our greenhouse system this year. We plan to expand and continue renewable energy investments into the future.

Hoophouses- with one hoop house turned into a greenhouse for half the season we plan to add on more hoop house, but feel like we are finally starting to use these to their full potential. We had three solid crops out of the two hoop houses and will get two full crops from the greenhouse. This is so nice for having green things in the early and late season as well as more substantive veggies for early boxes.

Fertility- we have had a rather hands off approach to fertility in our fields for a long time and are rethinking and recreating a plan to have fertility to support high quality crops but also to ensure sustainability of our fertility in the long haul. For the next 2 years we plan to purchase composted chicken manure and kelp as a way of bringing in fertilizer but also as a way to get several seasons ahead on our own compost production from our animal manure.

New crops? We are running out of options but we see that a farm in Southern WI has Jicama growing ☺ We know will be adding more fruit, mushrooms as discussed above, expanding the blueberry patch. If you have ideas or requests let us know!