



BLACKBROOK FARM

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Salsa Box!

Well, this season sure has turned out to be one for the books. Now it won't stop raining again! We hoped for rain and it sure did come... everyday! So, we are anxiously waiting to be able to seed some fall crops like radishes, arugula, Asian greens and others. Luckily, a couple weeks ago we seeded salad turnips, braising mix, salad mix and spinach so we will have something for your fall boxes! We just have to sit back (not really) and wait for it to dry up enough to get back out there and seed and weed!

In the meantime, we are cleaning up our garlic. Boy, it was not a good garlic year for us. But, we are still going to give it to you because its garlic and it tastes good. It's just small. We are currently looking to replenish our seed garlic but it is really hard to find enough that is good quality. We are holding back the biggest and most beautiful as seed garlic so that we can ensure that next year this won't happen again. One variety we bought in last year (the one you have in your boxes today) clearly had a disease and did not do well.

You may notice that sweet corn is not in your box this week. That is because we are between successions, which got messed up from all the spring wetness and binding up of nutrients from saturation and being under water. You will see it again next week! That wet spring is still haunting us and will be until we have all of our crops out and the fields cleaned up this fall.

I realize that this weekend is the opening of the State Fair! So, it is no wonder I have not heard from a lot of you about the **farm event this Sunday, August 24 12-4**. But, if you want to eat good potato salad and other potluck foods instead of eating something on a stick please come on out! It will be really low key. We will give a walk around

What's in the Box:

Green Top Carrots- These may need a little washing, but they are a very sweet variety called Mokum. Top them in order to have them not go limp in the fridge.

Garlic- Small, small heads but everyone got 3. We bought in a variety that must have had a disease so these heads are small and we had to cull a lot of them out. They have not cured 100%, so the skins will be a little thicker than you are used to.

Cabbage- red, green or savoy- Store well in fridge for weeks. Just peel off outer layer if it's been in the fridge for a while. Recipe included.

Cantaloupe-We thought we would be rotating these around, but it turns out that we had enough for everyone this week. You either received the ovular Sweet Granite, classic Athena or the ridged Halona. They are all very sweet. If yours needs a couple days (a little greener) let it sit on your counter to ripen up, but most of them should be ready to enjoy!!

Summer Squash/Zucchini-Quickly dwindling in numbers, but still here!

Potatoes- *Yukon Gold for Full, Norland Red for Small shares.* Keep out of sunlight, or they will turn green. Store either in fridge because they are not cured, or in a dark place in kitchen.

Peppers- Almost everyone should have gotten a red Carmen pepper (long, red, sweet) and green, purple or yellow bell peppers.

Hot Peppers- Jalapenos (the scarring or ridges on these is a sign that they are hotter) and an heirloom cayenne (long, red, small and hot).

Tomatoes-A nice mound of these this week! Everyone got a mix of heirloom (yellow, red, pink, purple, zebras, etc) and red slicers and/ or romas. Although most are ripe and ready



CSA box 10!

Bulk tomatoes for Sale

For the next few weeks we will have bulk tomatoes to sell at a discounted price to members.

These tomatoes will be for canning and freezing purposes and will have some bruising, minor blemishes, etc on them. They will be a mix of all our tomatoes we grow (heirloom and slicer alike)

We will deliver these with the CSA boxes starting next week:

20 lbs at \$1/lb
40 lbs at \$.90/lb

Email us if you are interested at blackbrook.farm.llc@gmail.com

Wisconsin Cheddar Cheese and Vegetable Soup

from Savoring the Seasons of the Northern Heartland

3 tbs butter
1/2 cup chopped onions
1/2 cup chopped celery
2 cups chopped cauliflower or broccoli
2 cups potatoes, peeled and chopped
2 cups chicken or veggies stock
1 qt milk
1/8 tsp nutmeg
ground peppers
2-3 cups sharp Cheddar Cheese
1/4 cup sherry
1 tbs dijon mustard
tabasco or other hot sauce
worcestershire sauce
croutons
cheese for garnish

In a large soup pot, melt butter and saute vegetables over low heat until soft. Add the stock, milk, nutmeg, pepper and simmer the soup until

Salsa Box!

and you can bring a blanket and a dish to share and hang out on the farm! We will be digging some potatoes and you can pick tomatoes, too. Directions below.

Also, don't forget the **Fall Harvest Party October 5th!** Put it on your calendar, as this will be a lot of fun! Hayrides, pumpkin picking, potluck, bonfire if you want to stay a while, animal watching! More info to come.

In the coming weeks, things will be changing for us quite a bit as little baby to be will soon arrive. We hope to make it a smooth transition from pre to post baby having, but you never know! I am sure I will be delivering right as we are packing those darn boxes for ya'!!! So, bear with us! We will keep you updated on all of this as things progress.

Enjoy all those summer tomatoes! It's a great box with the cilantro and garlic to make a big batch of fresh salsa. If you have a great recipe you'd like to pass along, feel free to email it to us!

Thanks for being great members!
Have a great week,
your farmers

Directions to our farm:

94 east from the cities
Take Baldwin exit 19
Go north on 63
follow 63 (you will go east at round about then north again- just follow 63)
Go north through Clear Lake
Turn left on 15th st about 1 mile after you pass the Magnor Store gas station
We are the first farm on left (you will see our farm sign)

to be eaten, a few may need to sit on the counter for a day or two to ripen up.

Cherry Tomatoes- Do these even need a description? Enjoy!

Broccoli or Cauliflower- We had a huge crop of cauliflower ready this week, so you either got a nice big head of that or a couple heads of broccoli. Recipe included.

Salad Mix- For being summertime, this lettuce is not bitter at all, which we are pleased with. It may have a few more weeds than normal, as it got a little overrun. Hazards of organic farming!

Cilantro- Pico de Gallo! recipe included

Strawberries- Rotating- WASH FIRST!

These are really coming on strong now. So, everyone has gotten strawberries at this point and some have gotten them twice.

Bacon Braised Cabbage

from seriouseats.com

1 Savoy, green, or red cabbage
2 cloves garlic
6 slices smoked bacon, preferably free-range or organic
Extra-virgin olive oil
2 tablespoons Worcestershire sauce
2 pats butter
1 chicken or vegetable bouillion cube
Salt and pepper
Strip the leaves off the cabbage and wash them. Roll up the leaves together, like a cigar, and slice finely. Peel and finely chop the garlic. Slice up the bacon.
Place the bacon in a large sauce pan on a medium heat with a lug of olive oil and stir around for a few minutes until perfectly crisp and golden. Stir in the garlic and as it begins to color add the Worcestershire sauce, butter, and all of your finely sliced cabbage. Stir well, give the pan a shake, and turn the heat up to high.
Drop the bouillion cube into 1 1/4 cups boiling water, pour this broth into the pan, and give it all a good stir. Place the lid on top and cook for 5 minutes, then remove the lid and continue to cook for another 5 minutes.
Taste, and season with salt and pepper if you think it needs it. Drizzle with a lug of extra-virgin olive oil just before serving.

the vegetable are tender, about 5 minutes. Puree the soup in batches in a blender, return to pot and bring to boil. Turn off the heat. GRADUALLY add the cheese in batches, stirring after each batch (be careful, if the soup is too hot and you add the cheese all at once it may "break" and become stringy and gloppy). Gradually reheat the soup, stirring, being careful not to boil, and add the sherry, mustard, tabasco and worcestershire sauces to taste. Garnish with croutons and shredded cheese. Serve at once.

Roasted Jalapeño-Tomato Salsa with Fresh Cilantro

from epicurious.com

1 1/2 pounds ripe tomatoes
2 to 3 fresh jalapeño chiles (1 to 1 1/2 ounces), stemmed
Half of a small white onion (2 ounces), sliced 1/4 inch thick
4 garlic cloves, peeled
1/4 cup water
1/3 cup chopped fresh cilantro, loosely packed
1 generous teaspoon salt
1 1/2 teaspoons cider vinegar

Heat the broiler. Lay the whole tomatoes and jalapeños out on a broiler pan or baking sheet. Set the pan 4 inches below the broiler and broil for about 6 minutes, until darkly roasted — even blackened in spots — on one side (the tomato skins will split and curl in places). With a pair of tongs, flip over the tomatoes and chiles and roast the other side for another 6 minutes or so. The goal is not simply to char the tomatoes and chiles, but to cook them through while developing nice, roasty flavors. Set aside to cool.
Turn the oven down to 425 degrees. Separate the onions into rings. On a similar pan or baking sheet, combine the onion and garlic. Roast in the oven, stirring carefully every couple of minutes, until the onions are beautifully browned and wilted (even have a touch of char on some of the edges) and the garlic is soft and browned in spots, about 15 minutes total. Cool to room temperature.

For a little less rustic texture or if you're canning the salsa, pull off the peels from the cooled tomatoes and cut out the "cores" where the stems were attached, working over your baking sheet so as not to waste any juices. In a food processor, pulse the jalapeños (no need to peel or seed them) with the onion and garlic until moderately finely chopped, scraping everything down with a spatula as needed to keep it all moving around. Scoop into a big bowl. Without washing the processor, coarsely puree the tomatoes — with all that juice that has accumulated around them — and add them to the bowl. Stir in enough water to give the salsa an easily spoonable consistency. Stir in the cilantro.

Taste and season with salt and vinegar, remembering that this condiment should be a little feisty in its seasoning. If you're planning to use your salsa right away, simply pour it into a bowl and it's ready, or refrigerate it covered and use within 5 days.

What's in store for next week?

sweet corn
tomatoes
peppers
hot peppers
tomatillos
cucumbers
squash
celery
basil
potatoes
onions
strawberries- rotating
melons
swiss chard/kale
carrots