



# BLACKBROOK FARM

827 15th St, Clayton, WI 54004 | 828-702-0444 | blackbrookfarmstead.com | blackbrook.farm.llc@gmail.com

## What's in the Box:

Mark your Calenders for the...

### **Fall Harvest Party** **Saturday, October 3rd**

Pig roast!

Potluck!

Hay wagon ride!

Pumpkin picking!

bonfire!

music!

camping if desired

### **Extras Options:**

**Cucumbers:** 10/20 lbs: \$10/\$20

**Basil** (with 2-3 garlic bulbs): 2/4 lbs-\$20/\$36

**Tomatoes-** 20lb case: \$20 cannery (spots, bruises, cracks, etc...)

Email us to tell us if you want any of these with your next delivery

Hello! Wow, we can't believe how the time is flying! We have had a lot of rain in the last week. Almost 5 inches. So, that makes for wet harvests, splitting tomatoes and a rushed garlic harvest! But it was much needed. We have not had to irrigate at all this year! And I do not think we will have to, which actually saves us tons of time. The cucumbers and cherry tomatoes are still coming in strong in the high tunnels and the field tomatoes are coming out of our ears for the short amount of time that we have them. We are pleased to have peppers in the box this week. The second round of flowers did not fall off and produced nice fruits. We will continue to have these into September, as well as the tomatoes.

**Sweet Corn-** 9 ears. Eat fresh or Refrigerate to prevent the ears from becoming starchy. We love this raw right off the cob!

**Cantaloupe/Watermelon-Rotating (all half share got one).** If your cantaloupe is not smelling very sweet, leave on the counter to ripen. They will not ripen well in the fridge. The watermelons should all be ripe and ready to eat. Watermelons are yellow doll or blacktail mountain (red). The cantaloupe are Athena, Sarah's Choice or the Green Ha'ogen heirloom.

**Tomatoes-** 3.5 lbs! A mix of red slicers and heirlooms. DO NOT REFRIGERATE.

**Tomatillos-** 1.5 lbs. A nice amount for making a batch of tomatillo salsa. recipe included.

**Hot Peppers-**Hungarian Hot Wax (long yellow) and Jalapeno (long green). If you happened to get a red one it is cayenne. Great for making fresh salsa.

**Bell Peppers-** 2-3/member Finally! Enjoy! Keeps well in crisper drawer.

**Broccoli-** 1-2 heads depending on size. You can always blanch and freeze it for winter soups and stirfrys.

**Red/Yellow Onions-** These are not cured, but we did top them because they are getting pretty big. Store in fridge.

**Carrots-** Bolero variety. If yours are not topped, take the green tops off before storing in fridge to prolong storage. Some are topped because we needed more space in the box!

**Mixed Snap Beans-** .75 lb.

**Cucumbers**

**Summer Squash/Zucchini**

**Cherry Tomatoes- Rotating ( all half share got them)**

**Dill OR Basil- Basil is unwashed and a bit on the flowery side. Great for pesto! Basil for Caprese salad?!**



Everyone loves Sweet Corn!



A lone frog hanging for dear life on a broccoli leaf.

### **Salsa Fresca**

2 cups chopped and seeded tomatoes

4 cloves garlic, finely chopped

1/2 to 1 white onion, chopped (amount depends on your personal preference)

1-2 jalapenos, finely chopped, seeds are just fine!

A pinch of sea salt to taste

A tiny pinch of cumin, optional

1/4 cup chopped cilantro, loosely packed

COMBINE all ingredients into a large bowl. If not enjoying immediately, cover and refrigerate.

These boxes are actually 30lbs a piece with a melon this week! That means our deliverers are going to have sore backs by the end of the day! It also means that the boxes are once again packed in pretty tight with all that sweet corn and your basil is a little compromised. Do not wash it until you eat it, as it will turn brown. It holds the best in a plastic container or bag.

We hope you can come on out to our Harvest Party on October 3rd. We have decided to just do this one event and put more energy into it instead of having two events. You are always welcome to visit our farm, as well. As you know, we are moving to another farm in the winter. So, if you want to see where your veggies have been grown come on out and tour the farm at the party! Also, we are selling this farm. Right now, we are trying to spread the word and sell directly to the buyer as this is a special situation where we cannot move until winter so we cannot put it on the market. If you know anyone looking for a 40 acre parcel that is turn-key for operating a small-scale organic farm of any kind tell them about us! We are asking 175K plus the option to buy some equipment. Thanks!

We wanted to thank anyone who has donated to The Food Group's Harvest for the Hungry program on our behalf this year. I know we have raised at least a few hundred dollars. We have so far delivered almost 3000lbs of food! That goes a loooong way in terms of feeding families in need of healthy food. So we thank you very much for participating in this if you have and if you want to do so, please visit their website at <http://thefoodgroupmn.org/harvest/> and

remember to check our farm name that you are donating on behalf of.

It is great to see all the recipes and pictures of food that you are making with the produce on Facebook and Instagram! Keep'em coming! We love to see how you all are using up the veggies. If you have a great recipe to share, please email or share that,too!

Have a great week!

### What's in store for next week?

these are some of the crops we are hoping for

Sweet Corn  
Tomatoes  
potatoes  
Beets  
herb  
Cucumbers  
Squash  
Onions  
Beans  
tomatillos  
Broccoli  
Peppers  
melons  
eggplant?  
spring mix

### Marinated Tomato and Cucumber Salad

3 medium tomatoes, halved lengthwise, seeded, and thinly sliced  
1/4 red onion, peeled, halved lengthwise, and thinly sliced  
1 cucumber, halved lengthwise and thinly sliced  
2-3 tbs extra-virgin olive oil,  
2 splashes red wine vinegar  
Coarse salt and black pepper

Dress the tomatoes, onions, and cucumber with olive oil, red wine vinegar, salt, and pepper.

Let stand while you prepare dinner, about 20 minutes. Re-toss and serve salad with crusty bread for mopping up juices and oil.

### Roasted Tomatillo Salsa

adapted from <http://csafarmersmarket.com>

1 lb. tomatillos, husked and halved  
1 onion, peeled and quartered  
2 cloves cloves garlic, peeled  
1/2 lb. green/red tomatoes, quartered  
1 or more hot peppers such as jalapenos, halved\*  
1/2 cup fresh lime juice  
1/2 cup fresh chopped cilantro  
2 TBL olive oil  
salt, to taste

Roasting peppers will reduce their heat somewhat. Mix veggies with olive oil and salt.

Pour the veggies out onto a baking sheet, and roast in a 400 to 425 degree oven until they are "wilted" with dark brown flecks.

Puree the veggies in a blender or food processor with the cilantro and lime juice, vinegar or cider. Taste, and add salt as desired.

The salsa can be served immediately, but if you want to store it, it will have better keeping quality if simmered (in a stainless steel, not aluminum!) pan for about 20 minutes. Then it can be cooled and refrigerated.

### Dilled, Crunchy Sweet-Corn Salad with Buttermilk Dressing

from Food52.com

3 ears of fresh, uncooked corn, the kernels scraped from the cobs with a sharp knife  
3 2 cucumbers, quartered lengthwise and sliced crosswise into 1/2 inch dice  
1 pepper, seeded, ribs removed and diced  
1 handful fresh dill (about 4 smallish sprigs), minced

1/4 cup minced fresh parsley  
Crumbled Feta cheese, rinsed, as a garnish

For the dressing:

1/4 cup buttermilk  
2/3 cup plain European style thin yogurt, stirred  
1 tablespoon white-wine vinegar  
3 tbs onion

1 clove garlic, minced and mashed with a pinch of salt

1/4 cup extra-virgin olive oil  
Salt and freshly ground pepper to taste.

In a large bowl toss the corn kernels lightly to separate them and add remaining salad ingredients and toss again to combine.

In a smaller bowl combine the buttermilk, vinegar, onion, yogurt, and garlic and whisk to combine. Add the oil in a slow stream, whisking, until amalgamated. Season with freshly ground pepper and salt to taste.

Serve the salad slightly chilled, garnished with the feta cheese. Pass the dressing separately.