

OFFICIALLY CERTIFIED ORGANIC!!

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BLACKBROOK FARM

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Brr...

Wowza it got cold! One of our interns, Trevor, is from L.A. and has spent the last four years in North Carolina, so these past 2 days he has been wearing a winter coat...in August! But seriously, this is unprecedented cold weather we are all experiencing. The tomatoes and cucumbers are not liking it! Also, late blight, a fungal disease that effects potatoes and tomatoes, also the culprit of the Irish Potato Famine is sweeping the nation and affecting many farmers. Our good friends over at Steady Hand Farm in Amery have had to mow in ALL of their tomatoes before they were even able to get any. It is very sad. So, we are lucky that we only have early blight, but it is still not pretty out there. Our potatoes are all planted over at the new farm so they have not been affected by blight...yet. We are keeping our eyes open and hoping for the best. Tomatoes are a tough crop. So many things can and DO go wrong with them. For every tomato you have in your box today there are several more out in the field that didn't make the cut. Lesions, cracks, mice bites, soft spots, green shoulder, sun scald, etc... But how can we not keep trying, because they are so good!!!

The fall crops are looking great this year. Brussel sprouts, leeks, winter squash, rutabage and celeriac are all coming along nicely and will be making their debut once the summer crops are over in mid- September. Until then, you can expect peppers, eggplant,

What's in the Box:

Sweet Corn- Still coming in strong! Keep fresh in refrigerator.

Peppers- These are loaded now! 4-5 per member depending on size. Keeps are week in crisper drawer.

Tomatoes- 3lbs. Beautiful mix of heirloom and red slicers.

Eggplant or Broccoli- Full shares broccoli, half shares eggplant Finally it's here! Full shares will get eggplant next week. Recipe included.

Melons/Cantaloupe- Since we had so many melons this week everyone got one and we will go back to rotation next week or the week after to make sure everyone gets the same amount.

Yukon Potatoes- 2.5 lbs. These are cured now so the skins have dried down and you do not need to refrigerate them.

Beets/ Carrots- Full shares bulk beets 2.5 lbs, half share 2lbs bulk carrots. Keep for months in the fridge.

Parsley- Great in tabbouleh or put into soups on this cold day!

Salad Mix/Red Russian Kale- Red Russian Kale Full shares, Salad Mix half shares. Salad mix is coming back now- we will be seeing more of it in the coming weeks. Keep kale in a plastic bag in the fridge.

Red Onions- Nice big bulk onions. Stores for months in fridge (not cured so keep in fridge)

Cucumbers - In a bit of a lull with the cool weather so only one this week.

Summer Squash- Still doing well despite the weather. One yellow or white and one green.



Digging potatoes



Ronia gets her own cherry tomato bucket!

tomatoes, cukes and such. Once the summer ends you will also see more greens. We are adding collards to our mix this year, so you will be able to get your southern cuisine on!

We have had a couple interested farm-buyers out to tour our farm. We have had about a dozen inquiries. We are hopeful we can find someone by this fall. But we are still putting the word out there for anyone interested in a 40 acre parcel that is turn-key for organic veggie, animal or permaculture production. One guy who came out to see the farm is planning on expanding his msuhroon business. It was pretty cool to see the way he looked at the farm so differently from our view. He wanted to mainly walk along all the wood lines and he paid attention to where the best shade was. Totally different than veggie farming!

Let's hope for some warmer weather for the tomatoes sake, y'all!

Have a great week,
James, Ayla and Ronia

Extras:

Basil (with a couple heads of garlic) 2/4 lbs: \$20/\$36

Tomatoes:(canners, bruises, cracks, spots 20 lbs: \$20

Email us and we will deliver with your next box

Summer Bread Salad with Zucchini, Tomatoes and Feta

from the Asparagus to Zucchini recipe book

- 1 1/2-2 c. chopped zucchini
- 1-1 1/2 c. chopped tomatoes
- 1/2 c. crumbled feta cheese
- 1/4 c. chopped green onions
- 1/4 c. chopped black or green olives
- 1/4-1/2 c. chopped fresh basil
- 1/4 c. extra-virgin olive oil
- 3 T. wine vinegar
- 2 t. minced garlic
- 5-6 c. firm-textured bread cubes (sourdough, pita, etc.) dried or toasted salt and pepper to taste

Toss all ingredients except bread in large bowl; let stand at room temperature for 1/2 to 1 hour to develop flavor, tossing occasionally. Toss in bread just before serving. Makes 4-6 servings.

What's in store for next week?

these are some of the crops we are hoping for next week:

- Squash
- Tomatoes
- Peppers
- Eggplant
- Fennel?
- herb
- Potatoes
- Sweet Corn
- Beans
- Cukes

Please return any old boxes you have!

We do not keep track of who returns boxes. This is an honor system kind of thing and we would love it if you could bring back any of the boxes you may have lying around to your drop-site when you pick up your box today.

Thank you!!!

Smoky Eggplant Dip from nytimes.com

- 2 pounds eggplant
- Salt
- ¼ cup tahini paste
- ¼ cup lemon juice
- 4 garlic cloves, mashed to a paste
- ½ teaspoon cayenne
- ½ teaspoon cumin seed, toasted until fragrant and coarsely ground
- 3 tablespoons olive oil
- ½ teaspoon paprika
- 1 tablespoon finely chopped parsley
- 1 tablespoon finely chopped mint
- Pita or other flatbread, for serving (optional)

heat the broiler. Pierce eggplants here and there with the point of a paring knife. Place eggplants 2 inches from heat source. Allow skins to blister and char, turning with tongs until entire surface is blackened and eggplants are completely soft, about 10 to 12 minutes. Set aside until cool enough to handle.

Slice eggplants in half lengthwise and lay skin side down on a cutting board. Carefully scrape away flesh with a knife and put it in a colander. Discard burned skins. Do not rinse eggplant flesh — a few bits of remaining char is fine. Salt flesh lightly and leave for 5 to 10 minutes, then squeeze into a ball to remove liquid.

Blitz eggplant, 1/2 teaspoon salt, tahini, lemon juice, garlic and cayenne in a food processor or blender to obtain a creamy purée. (For a more rustic spread, beat with a whisk instead.) Taste and adjust salt and lemon juice if necessary. Transfer mixture to a shallow serving bowl.

Just before serving, stir together cumin and olive oil, and spoon over the mixture's surface. Sprinkle with paprika, parsley and mint. Serve with warm pita cut into triangles if desired.

Beet Salad with Goat Cheese, Toasted Walnuts, and Parsley

<http://www.nyfjournal.com/>

- 2 pounds beets
- 1/2 cup walnuts (or less if you don't like walnuts as much as I do)
- 1/4 cup or more chopped parsley
- 1/2 cup goat cheese (say, 2-3 ounces)

1. Preheat oven to 400 degrees. Trim beets and wash them thoroughly. Then dry slightly but while still wet wrap individually in tin foil. Put in oven for around 45 minutes.

Meanwhile toast walnuts by putting them in a frying pan (dry) on medium heat for about 5 minutes until they brown slightly and smell. Stir occasionally to make sure they don't burn.

When beets are done, let cool slightly and then peel and chop. You can let them return to room temperature or put them in the fridge to speed things up. Mix with toasted walnuts, crumbled goat cheese, and chopped parsley. Any dressing will do, but a simple dijon vinaigrette is a good choice.