



# BLACKBROOK FARM

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

## October Already?!

So you probably have not been enjoying your summer. Why? Because there hasn't been a summer to enjoy. We went straight from winter to fall, skipped spring, skipped summer, and now it's October. What the heck! We regret to tell you, the weather really stinks. It's cold. Like, really cold. So cold that the Swiss Chard looks good. Chard hates the heat and always looks crappy this time of year. That's why you got huge bunches of chard this week. Well, it's not cold enough that the salad mix tastes any better. Sorry if yours was a bit on the bitter side last week. We know people love salads, but it can be a real challenge to grow good tasting lettuce in the summer heat. We'll have to wait a few weeks before we can promise excellent lettuce again. For the arugula lovers out there, there is another succession in the ground awaiting you hungry forks.

Anyhow, we only mention the cold because we're so miffed that the tomatoes haven't turned yet. If you come to our farm, you'll notice that we grew our tomatoes and a few other crops in plastic mulch this year, which is a ground cover of thin plastic that spans across a bed that we can grow crops in. It helps heat the soil and retain moisture, so we get tremendous improvements in growth of summer crops during the early part of the season. Our tomatoes look amazing this year because of it, but all that giant green fruit still has to turn red! That's because there's no summer heat. We need 90 degree days and 70 degree nights, not 70 degree days and 50 degree nights. Last year we had the same weather we're having now all the way back in March, no joke. So, we're sorry if the tomatoes are slow to come in, but we can assure you that they are just

## What's In the Box:

**New Potatoes-** Norlands. Store these in the fridge. Great in soups!

**Peppers-**most member got regular bell peppers, whereas a couple got carmen peppers, which are long tapered green/red sweet peppers. not hot.

**Hot Peppers-**A mix of jalapen (small dark green), portugal hot peppers (long, skinny, tapered and very hot!), and hungarian hot wax (yellowish-light green in color and large tapered type. hot, but not excessively.)

**Red Cabbage-** This is Ayla's favorite food. Red cabbage is amazing braised for a long time, sauted with other vegetables, in cassaroles, eggs, burritos, anything really. Store for weeks in the fridge.

**Tomatoes-Full Share Only.** Finally our tomatoes are starting to turn, but not fast enough for everyone to get them. They are also dying just as fast as the green tomatoes are turning color. This is al around a terrible summer crop year for everyone.

More to come, though.

**Broccoli-** Recipe included.



Sweet corn please come!



Our pigs enjoying extra summer squash

### Roasted Chiles in Sauce with Pine Nuts and Cream (serves 2)

From Featherstone farm.org/peppers.html  
 1/2 green bell pepper  
 1/2 red bell pepper  
 2 hot yellow banana peppers  
 1/4 cup pine nuts  
 2 tablespoons olive oil  
 2 tablespoons chopped fresh cilantro  
 3 tablespoons pesto, or chopped fresh basil with 4 or 5 cloves of garlic, minced  
 1 tablespoon white flour  
 1/2 pint (or more) half-and-half  
 1. Clean the peppers and remove the seeds. Slice them into slivers. 1&1/2 to 2 inches long. Spray a nonstick skillet with a squirt or nonstick cooking spray, and roast the peppers over high heat. They will not be soft, but should have some dark brown spots.  
 2.Remove the peppers and then roast the

pine nuts in the same pan for 1-2 min.  
 3. Mix the peppers back in the skillet with the pine nuts and the olive oil. Add the cilantro, pesto, and flour. Stir for a minute; the mixture will start to thicken. Lower the heat.  
 4. Stir in enough half-and-half until it thins the sauce to the desired consistency.

### Steamed Broccoli with Chili Oil

From www.splendidtable.org

1 medium jalapeno with half of the seeds and veins removed, minced  
 1 shallot, minced  
 1/3 cup peanut, corn, or blended vegetable oil (see Notes)  
 3 tablespoons water  
 1/2 teaspoon sugar

## Summer Is Here...

around the corner. If you have a full share, enjoy your tomatoes and know that you are special (tongue in cheek).

The nice thing about running a “diversified” vegetable operation is that when one crop is doing badly, there is always a crop that is doing well. Or if none of the crops are doing well, at least the pigs are still growing. Our garlic did pretty well this year, at least what amount of it germinated. We just pulled it out and layed it out on racks in the greenhouse so it can dry and begin to cure. We will likely give out new garlic next week, but it won't have cured yet and you'll notice it is a bit more difficult to peel. It will taste wonderful, though. We're just happy to have garlic at all after last year. The mild winter let a certain grasshopper come all the way up from its Southern habitation and spread a disease called asters yellow, which deeply effected garlic in this part of the country. Many Minnesota growers lost 90% of their crop to it! We were lucky, loosing only about 30%. But the real trouble now is coming from replanting the garlic. No one really knew what would happen if we replanted the effected garlic, but we chanced it because of the expense of replacing our seed stock. (For those of you not familiar, garlic is planted in the fall from the very same cloves that you enjoy. Growers select the best looking garlic to replant hoping that this selection will improve their seed stock.) The results of planting this diseased seed stock were mixed. The garlic that did germinate and survive the season looks pretty good. Some it still shows signs of disease, while some does not. Some if it was clearly stunted again, but most is gorgeous. In any event, the flavor has not been affected and there will be plenty of it for you to enjoy beginning next week.

Oh the infinite challenges of farming!

We also wanted to remind you to follow Sam Grover's Blog, Cooking at 45 degrees at [cookingat45degrees.com](http://cookingat45degrees.com) or find her recipes she posts on our facebook

## What's in the Box

**Cauliflower-** *Full Share Only.* Great in soups or veggie stirfrys or grilled.

**Fresh Onions-** These should be stored in the fridge as they are not cured.

**Basil-** Amethyst or Genovese. Both have the same flavor. Maybe you can make a bath of pesto? Recipe also included.

Usually about now I would be telling you to make caprese salads with your basil and tomatoes, so you can do that if you get a full share. . .

**Swiss Chard-** Great in quiche or in a salad. It cooks down a lot and has a great flavor!

**Kale-** *Full Share Only.* Winterbor variety.

**Mixed Snap Beans-** A great mix of royal purple, yellow wax, and dragon's tongue snap beans. They are sos sweet you can eat them raw or in a salad. But they are also great to steam, saute or sear in a hot pan.

**Cucumbers-** Still coming strong from the hightunnel. Enjoy sliced with balsamic vinegar and dill or in a salad. Or chop up with tomatoes for a great salad.

**Summer Squash/Zucchini-** Recipe included.

page under Blackbrook Farm. She uses our full share to prepare recipes that she shares over her blog. She has some really awesome recipes that could give you good ideas about what to do with the produce you don't know what to do with.

Have a great week!

James and Ayla

1 teaspoon salt  
1/4 teaspoon white pepper  
1-1/2 bunches steamed broccoli (about 4 stalks)

Instructions

Steamed Broccoli

Trim the florets into pieces about 1-1/2 inches long. Peel away any tough part at the bottoms of the stalks, then slice stalks on the diagonal into 1/2-inch slices. Steam the slices for 2 minutes, then add the florets and steam an additional 5 minutes. Drain, toss with Chili Oil (recipe follows), and serve immediately. To steam ahead, rinse the broccoli in cold water immediately after steaming to stop cooking. Drain well and store refrigerated in a tightly sealed zip-top plastic bag. When ready to serve, toss with the dressing and reheat briefly over medium heat in a large skillet. Serve immediately.

**Chili Oil**

Enough for 1-1/2 bunches (about 4 stalks) of steamed broccoli

Heat the jalapeno, shallot, and oil in a small saucepan over medium heat for several minutes. Let stand for 5 to 10 minutes for flavors to meld. While the oil is still warm, stir in water, sugar, salt, and pepper. When ready to serve, spoon the flavored oil over the broccoli and toss gently.  
From Cookwise, by Shirley Corriher.

**Lasagna with Feta, basil, red cabbage, zucchini, broccoli and tomatoes**

**Original recipe by Yours Truly**

Well, you've all made lasagna before I imagine, so I'm going to tell you what's different.

1. Use a white sauce. This is about 1 pint of cream or milk that is thickened with rye (flour and butter cooked quickly over the stove). Season with S and P
2. Saute up a pile of fresh veggies to throw in between the layers of lasagna noodles. Try cabbage and summer squash. You can't go wroing with Italian sausage either: Seward Coop sells amazing Italian Sausage
3. Use feta instead of ricotta. In a food processor, grind up some fresh herbs like basil, thyme, rosemary, or a bit of sage. (Consult your herb pots). Add a cup or two of feta to the food processor and olive oil or white cooking wine to help blend it into a spreadable paste. Add pepper and parmesan to the spread too. You wont need extra salt
4. Layer it up with the sauce, feta, and veggies and sausage on each layer. Top it off with fresh tomatoes and mozerella cheese. Bake for about 30 minutes at 400 degrees. After it is done cooking you can garnish it with fresh basil.
5. Enjoy!