



# BLACKBROOK FARM

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

## Fall Box

This is a packed box! Some of them are sort of oozing out a little, so make sure you carry it from the bottom. We tried to give you nice quantities of everything we packed in this box so that you can store the crops you don't use right away. Make sure to store the potatoes, squash and onions in the dark somewhere (a basement is a good place). The carrots and beets will hold for at least a month in the plastic bag in your fridge since they are topped. The spinach, braising mix and kale will keep for at least a week and an half if you keep them in the plastic bag in the fridge. In order to keep the brussel sprouts from going soft, pop them off the stalk and put them in a container in the fridge. The cabbage will keep for months in the fridge, you just have to peel off the outer layer that has gone soft when you want to eat it.

Here on the farm, we had a new road put in with culverts to divert water from our pack shed. It is really great to be able to drive around the farm and not get stuck when it rains and have to pull the truck out with a tractor! We are also in the process of moving a couple small building structures to our farm from another farm to turn into intern housing for next year. That way our interns will have thier own space and more importantly we will have ours! We are also getting ready to pour a concrete slab into our pack shed and putting up a new greenhouse for next spring. So, life is still pretty busy here but we like it that way.

We really appreciate you getting a fall box and hope you consider becoming members with us next year again!

Have a great winter!  
James and Ayla

## What's In the Box:

**Winter Squash-** A combination of kabocha (orange), buttercup (green), delicata, Thelma sanders acorn (yellow) or sweet dumpling.

**Potatoes-** A bag of white kennebecs and a bag of red Cheiftons. The bags might fall apart on you-sorry!

**Beets-** Great for roasting! Very sweet.

**Bulk Carrots-** A mix of Cosmic Purple and Mokum. The mokum are so very sweet while the purple are more of a cooking carrot.

**Cabbage-** Green and hearty.

**Onions-** A bag of yellow and red storage

**Spinach-** Unbelievably sweet and tender. Great cooked up, but best eaten raw.

**Parlsey-** A nice bunch for adding to soups!

**Brussel Sprouts-** Great seared or roasted with garlic and bacon.

**Kale-** Winterbor

**Black Spanish Radish-** Unlike a regular radish you must peel these to eat. Grate into salads or soups, roast with potatoes, carrots, beets and onions. You can eat these raw or cooked.

**Braising Mix-** Great chopped up into soups and stirfrys.



*Our new road being put in!*

### Black Spanish Radish Recipe

3-4 black radishes, peeled and shredded  
 1 large carrot, peeled and shredded  
 1 cucumber, peeled and shredded  
 1/2 bunch chives or scallions, chopped  
 sour cream to coat  
 1/4 c sunflower seeds  
 1/4 c raisins  
 mild cheddar cheese, shredded  
**Directions:** Mix the veggies, toss with sour cream. Add sunflower seeds and raisins to taste, then top with cheese.

## What's in the Box

