



# BLACKBROOK FARM

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## Cooling off...

Hello Members!

This week has been a wet and cooler one here on the farm. We are feeling the slowing down of the season a bit. When tomato season is finished (a bit early this year) that really switches things around here and signifies a change in seasons. We have begun cleaning all of our onions and garlic that have been curing in the greenhouse to make way for the winter squash harvest that will come soon.

This week you will find a pie pumpkin in your box! You can use it as decoration, yes, but please cook with it, too! It is great just quickly steamed or baked and you can use the insides to make a pie or soup. Many of the items in the box can be used together in nice warming dishes like roasted veggies or soups with greens.

This week is the last of the tomatoes and watermelons. We will start to introduce more of the fall crops like leeks, rutabaga, parsnips, sweet potatoes and turnips in the weeks to come.

We have not opened our Fall share sign up yet, but will be by next week and we will let you know how to do that in next weeks newsletter.

## What's in the Box:

**Pie Pumpkin-** A good sign that it is turning weather. these pumpkins can be used for making a pie or savory meal. Recipe included.

**Kennebec Potatoes-** 3 lbs. Store in cool, dry place. Keeps for months.

**Yellow Onions-** 3 each. Store in cool dry place

**WaterMelon-** Full shares only. 1-2 melons each depending on size Keep in fridge as these are all ripe. Enjoy! It's the last of these this year folks.

**Green Cabbage-** Half shares only. Nice big cabbage to welcome in the cool weather. Keeps for months in fridge. Great in soups, salads.

**Sweet Peppers-** 4 peppers. A mix of colors. keep in fridge.

**Eggplant-** The eggplant is still looking great out there this year!

**Rainbow Carrots-** Full shares only. 1.5 lbs of colorful carrots. Keep in plastic bag in fridge.

Very sweet!

**Bulk Beets-** half shares only. Keeps for months in plastic bag.

**Head Lettuce-** Full shares only. 1 head per member. Either green or red butterhead or red leaf. Keep in plastic bag in the fridge.

**Celery-** Half shares only. This celery has the same taste as regular celery you find in stores, but it is smaller and has more flavor. You do not need as much. Use leaves, too!! Recipe, too.

**Curly Kale-** Keep in plastic bag in fridge. Use in fresh salads, braised, sauteed or in eggs.

**Braising Mix-** 1 lb tender beautiful braising mix! This is great as a fresh salad, but also is great in a braised recipe. Recipe included.



Washing carrots in the barrel washer

## ROASTED PUMPKIN SOUP

- 2 tablespoons butter
- 1 onion, diced
- 2 carrots, peeled and diced
- 1 apple, peeled and diced
- 2 cups fresh pumpkin
- 1 tablespoon sage leaves
- 3 cups chicken stock
- 1 cup cream
- Salt and pepper

To roast pumpkin, preheat oven to 400 degrees F. Cut whole pumpkin in half and then cut each half into several pieces. Discard seeds or reserve for another use. Place pumpkin on a baking sheet, drizzle with olive oil, and season with salt and pepper. Roast in oven until tender but not falling apart, about 30 to 40 minutes. Let cool, peel away skin, and dice.

In a stockpot over medium heat, melt butter and saute onion, carrot, apple, roasted pumpkin, and sage until all are tender, about 8 to 10 minutes. Puree the mixture in a food mill, food processor, or blender. Return the puree to the stockpot, add the chicken stock and simmer for 15 minutes. Then add the cream and simmer for 5 more

## Box #13

We also want to remind you that our **Fall Harvest Party is on Sunday, September 25th.** This is a Potluck event and we will be giving hayrides and having a bonfire at dusk. We will also have pumpkin picking for all and you can take a look at our pigs and chickens! We hope you can make it out! Please let us know if you have any questions. It would be great to see you!

Have a great week!

### What in store for next week?

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

Swiss Chard  
Delicata squash  
Onions  
garlic  
spinach  
peppers  
radishes  
green beans  
green/red cabbage  
Blue Potatoes  
herb

### Boxes and egg cartons:

Please return your box to your dropsite each week so that we can continue to reuse them. A good way to remember to do this is by bringing a canvas or reusable bag with you to your dropsite. Then you can unload all those fresh veggies into your bag and never even bring your box home! Egg Share members please return your cartons, as well. Thanks for keeping this operation as sustainable as possible!

**Oregano or Rosemary-** Not the prettiest bunches in the world. The Oregano got pretty stemmy. Either way, take the leaves off and use in with tomato sauce or in a vinaigrette.

Rosemary is great on potatoes. You can dry these, too!

**Last of the Tomatoes-** A few tomatoes to say goodbye!

### Potato Salad- New York Style

from: Driftless Organics

3 lbs. Russet potatoes  
3 large hard-boiled eggs, coarsely chopped  
½ cup bread & butter pickles, chopped  
½-cup onion, chopped  
½ cup celery, chopped  
1/2 cup green pepper, chopped

Dressing:

½ buttermilk  
½ sour cream  
½-cup mayonnaise  
2 tablespoons Dijon mustard  
Chopped fresh parsley  
Salt and pepper to taste

Instructions

Cover potatoes with salted water in large pot.

Cover pot and boil gently until potatoes are tender but still hold their shape, about 30min

Drain and cool slightly.

Cut potatoes into 1-inch pieces.

Transfer potato pieces to large bowl.

Add the chopped vegetables.

In a separate bowl, mix together the dressing ingredients.

Pour over the potatoes and vegetables and toss gently to mix.

Season with salt and pepper.

Garnish with chopped parsley. Refrigerate.

### Bacon-Braised Greens

2 or 3 bunches of mustard greens (about 3 3/4 pounds total; 16 cups trimmed)

8 ounces thickly sliced lean slab bacon, diced

1 large onion, diced (2 cups)

1 teaspoon chopped garlic

1 teaspoon hot red-pepper flakes

3 tablespoons sugar

½ cup apple-cider vinegar

½ cup chicken stock

Salt and freshly ground black pepper to taste

Rinse greens well. Cut out stems and thick veins; tear leaves into 4- or 5-inch pieces.

Cook bacon in a large sauté pan until fat

minutes, lowering the heat if necessary so it does not boil. Season, to taste, with salt and pepper.

Divide soup among 4 soup bowls and serve immediately.

### FRESH PUMPKIN PIE

2 2/3 cups all-purpose flour  
1 teaspoon salt  
1 cup shortening  
1/2 cup cold water  
2 cups mashed, cooked pumpkin  
1 (12 fluid ounce) can evaporated milk  
2 eggs, beaten  
3/4 cup packed brown sugar  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt

To prepare mashed pumpkin, halve pumpkin and scoop out seeds and stringy portions. Cut pumpkin into chunks. In saucepan over medium heat, in 1 inch of boiling water heat the pumpkin to a boil. Reduce heat to low, cover and simmer for 30 minutes or until tender. Drain, cool and remove the peel. Return pumpkin to the saucepan and mash with a potato masher.

Preheat oven to 400 degrees F (200 degrees C). Prepare pie crust by mixing together the flour and salt. Cut shortening into flour, add 1 tablespoon water to mixture at a time. Mix dough and repeat until dough is moist enough to hold together.

With lightly floured hands shape dough into a ball. On a lightly floured board roll dough out to 1/8 inch thickness. With a sharp knife, cut dough 1 1/2 inch larger than the upside down 8 to 9 inch pie pan. Gently roll the dough around the rolling pin and transfer it right side up on to the pie pan. Unroll, ease dough into the bottom of the pie pan.

In a large bowl with mixer speed on medium, beat pumpkin with evaporated milk, eggs, brown sugar, cinnamon, ginger, nutmeg and salt. Mix well. Pour into a prepared crust. Bake 40 minutes or until when a knife is inserted 1 inch from the edge comes out clean.

### bacon-braised greens continued...

starts to render and bacon BEGINS to brown. Add onion, garlic and pepper flakes and sauté until onion is soft, about 7 minutes. Add sugar, vinegar and chicken stock. Heat to boiling, add greens and cook slowly, stirring often as the greens begin to release their own liquid.

Reduce heat and simmer greens until tender, 10 to 20 minutes, stirring occasionally. Season with salt and pepper.