

The Farm Weekly

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SEASON ENDING OCTOBER 24TH

Even though there are 5 Fridays this October, we will be ending the season on the 4th Friday, October 24th. We could possibly have had a 5th box this month, but there would only be a few things in it. Instead having 4 boxes in October will allow us to have a well filled box that will be worth your trip to pick it up.

Even though we have been blessed with an incredibly beautiful fall with mild and sunny days, the day length and angle of the sun slows the growth of all of the veggies, even if they are known as fall crops.

Ironically the green peppers have actually kicked into gear and as long as we remain frost free, we will keep having peppers to harvest.

The broccoli is acting differently this year. The weather in August caused it to mature faster than we actually wanted it to, bringing its harvest on earlier, but the nice thing is that the

plants have now started producing side shoots of good size allowing us to do a secondary harvest that nearly matches the first!

The boxes contain leeks this week. Most know that these are a member of the onion family, however leeks are usually cooked before consumption. These scallions on steroids are a bit tougher and drier fleshed, so they really aren't the right texture for eating raw.

When I prepare them, I trim off the root end and as well the tips of the tops. I then slice the leek in half lengthwise revealing the layers inside. If all looks clean, I will just cut them into half rounds and cook them in whatever way you desire. They are often an ingredient in a potato casserole or can be added to any soup. Potato leek soup is a Shouvlín favorite.

For the soup, after slicing up 3 or 4 leeks, I sauté them in butter or oil

until they are soft in the pot I am making the soup in. I then add a couple of quarts of chicken or vegetable broth and peeled and cubed potatoes, usually about 2 pounds. I peel and cube another pound to add later along with a couple of carrots. I then season to taste with salt and pepper.

When the potatoes in the soup are completely cooked, I break out the boat motor blender and blend it all until smooth. Once that's accomplished, I then add the diced potatoes and carrots and allow it to simmer until the potatoes are cooked.

If I am feeling a little decadent, I will take some half and half, scald it and then add that to the soup. If you just add it to the soup without scalding, it will give the soup a grainy appearance. If the soup is too thick, you can add more milk or stock, and if too thin, you can thicken it with a tablespoon or two of butter melted and combined with an equal amount of flour.

The rain that fell yesterday was very welcomed. Tim has been irrigating for at least 2 months straight, but he won't be putting the equipment away yet. We received 3/4 of an inch, which will hold us for a few days, but with the current deficit, he will probably have to turn things back on in a day to two.

The spinach and

lettuce aren't sizing up as quickly as we thought they would and we don't know if it is the warmer weather or low moisture, or both. This rain will make a big difference and we will have spinach back in your boxes next week, after it sizes up to be worthy of picking.

If anyone out there is interested in improving their marketing skills for their small business, our local alpaca group is sponsoring a seminar presented by Ellie Winslow who specializes in marketing for craftspeople, market gardeners, and livestock producers. The seminar is taking place next Saturday, October 18th in Sidney, Ohio from 9:00 to 4:30. You can visit www.alpacaswohio.com, or our website for additional information. The fee is \$75 and includes lunch and snacks, as well as handouts.

Have a great weekend!

This Week's Box

**Mustard Greens
Lettuce
Onions
Potatoes
Broccoli
Peppers
Shallots
Leeks
Collards**

Next Week

**Onions
Lettuce
Broccoli?
Spinach
Potatoes
Cabbage
Winter Squash
Greens Peppers
Greens**

**PLEASE
RETURN
YOUR
BOXES!**

**The season is ending
soon and you don't
want those taking up
space in your garage!**