

The Farm Weekly

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BLUEBIRDHILLS@VOYAGER.NET

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TWO MORE WEEKS TO THE SEASON

Each season seems to pass by more quickly than the last. The last pick up for this year will be October 23rd, two weeks from today. I am always surprised that some folks seem to peter out even though there still are boxes to be enjoyed. I suppose winter squash is foreign to many and not as enticing or motivating as green beans and tomatoes. Those who grow sweet corn for sale know that folks stop visiting their farm stand after labor day, even though the corn tastes just as good as it did in mid-summer.

The change of season moves us all out of the garden mindset to focus on other things like school, sports, and raking leaves, so I suppose it shouldn't surprise us, that there are extra boxes left each week. But Tim's focus hasn't changed!

We have had a problem with the pumpkins and buttercup squash that

we have never experienced before. They are getting rotten spots very quickly. We are guessing that yellow jackets are transmitting some sort of virus or bacteria from pumpkin to pumpkin. Because of this, we recommend that you cook these quickly rather than holding them for the Thanksgiving Dinner pumpkin pie. If your pumpkin develops a rotten spot, simply cut that area out just as you would cut the bad spot out of a potato.

Speaking of potatoes, this will be the last week for them. Unfortunately, the abundant rain in the spring is catching up with us, for it rotted some of the planted seed potatoes in areas of the field that didn't drain as well as others. So our yields were affected and thus the last 2 weeks will be spudless. Since the Shouvlins are of Irish, Welsh, and Scottish decent, and since we have never met a potato we did-

n't like, we are taking this pretty hard, but we will get by somehow.

The carrots and leeks were a challenge to harvest this week. A combination of mud and weeds made things tedious. Leeks may be new to many of our members. Obviously, they are members of the allium or onion family, but they aren't very tasty unless cooked. Unlike onions that grow in a manner that does not allow dirt into the individual layers, dirt can creep between the layers of the leek, so you need to wash each leaf just like you do with celery.

The white portion of the leek is the most tender, but the green is still edible. The most popular use is to make potato leek soup. My version is very simple using 2 large cans of chicken

broth with 3 or 4 leeks cleaned and sliced thin and put in to simmer. Then I add a pound or two of potatoes chunked, and cook the concoction until the potatoes are soft. You can throw in some pepper and salt to taste, and I blend this to a cream soup. If you want your soup chunky just add some diced potatoes, and if you want to add color, dice some carrots. If you decide to make it more milk based, add some scalded milk. The beauty of soup is that you can do what you want and it almost always tastes delicious.

I have included my recipe for chili. The convenience of the recipe is that you can easily double, triple, or even have a church supper using it. Hope that you are enjoying the veggies in good health! Enjoy the weekend and stay well.

This Week's Box

Lettuce
Onions
Pie Pumpkins
Leeks
Peppers
Potatoes
Greens
Carrots
Kohlrabi

Next Week

Lettuce
Onions
Peppers?
Butternut
Carrots
Greens
Garlic
Kohlrabi?
Leeks?

One Of Everything Chili (1 pot too)

1 pound lean ground beef
1 large onion, diced
1 green pepper cored and diced
1 stalk celery sliced
1 large clove garlic (or more)
1 16 ounce can diced tomatoes
1 16 ounce can tomato sauce
1 small can Campbells Tomato soup
1 can black beans, drained (or beans of choice)
1 Tbsp. Cumin
1 Tbsp. Chili Powder (or more)
1 Tsp. basil
1 Tsp. oregano

Lawry Seasoning Salt and ground pepper to taste.

In large pot brown ground beef and half way through add onion. Add celery, green pepper, and garlic and keep frying and stirring. Then add remaining ingredients and simmer for an hour or two. Even better the next day!