



“Fall has always been my favorite season. The time when everything bursts with its last beauty, as if nature had been saving up all year for the grand finale.”

— Lauren DeStefano, Wither

News from the Farm

Welcome to Week 18! The Pumpkin Pick and Pie is this Sunday from

1-4. Some crisp mornings make you appreciate the fall sun even as it leaves you earlier and earlier. I haven't had a frost yet but we are going through with some things to get them in your final boxes. Completing the sweet potato harvest today and curing them for the last box. Brussel Sprouts, parsnips, rutabaga, turnips, and cabbage will be in the last couple of boxes. Tomatoes will make their final appearance next week. They've had a good run. There was an aesthetic shoulder issue in the late summer but they've recovered for this final push. I've been enjoying them later than ever and made more sauce than ever. The field tomatoes are almost kaput, but the San Marzanos ripened later and we still pulled some beautiful bushels earlier this week. We had our last major planting of the year earlier this week as we stuck 10,000 plus garlic cloves in the ground. I lamented it a little because during the first couple years of planting garlic, busting cloves seemed leisurely and festive. We would sit around the garlic pile drinking wine busting jokes and cracking cloves. Since that time the farm has grown and fall obligations have intensified with the development of the winter market. Cracking garlic becomes another check mark that has to be made in short order because October has much to do before the hard frosts and flying snow. The work is heavy and physical but easy to see with a winter's nap close by.

Have a delicious week- Tony, Riley, Ted and Maple

In Your

Box

Winter Squash – Four types- Winter Sweet Blue and semi dry semi sweet Butter Cup Dark green skin dry bright yellow sweet flesh, Acorn, and Sweet dumpling vericated pale yellow and green like an acorn but sweeter Salad Mix or Mizuna – a mild Asian green. Like arugula but milder Brusselini (The tops of the Brussel Sprout plant, use like kale or cabbage.) Small Kale – Fulls Carrots – Fulls Tomatoes Garlic Celery

Winter Radishes

Next Week's best Guess:

greens, onions, carrots, radishes, salad mix, pumpkin, tomatoes, Rutabega

Bluegreen Veggie – onions, blue cheese, kale, peppers, basil pesto, **Marghie the Pig** – Basil Pesto, Bacon, Heirloom tomatoes, Fresh Mozz, **Fall Feast:** Squash Sauce, Canadian bacon, spinach blue cheese

Pizza specials of the week –

Farm to Table Recipes Gleaned By T-Bone Schultz

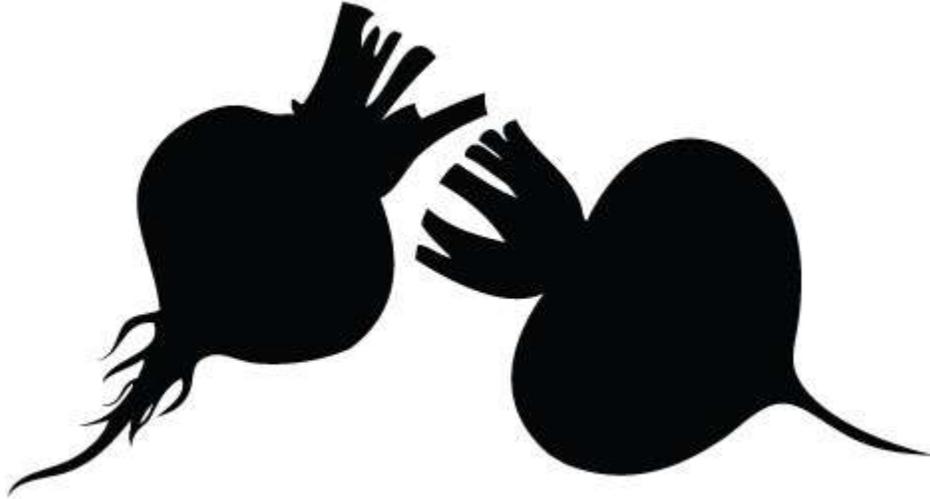
Winter Radish Salad (myrecipes.com): Ingredients: 3 winter radishes peeled, 1/4 cup buttermilk, 2 tablespoons sour cream, 2 tablespoons plus 1/4 cup crumbled roquefort or other blue cheese, 1/4 teaspoon fine sea salt, 1/2 teaspoon cracked black pepper, 4 ounces mixed salad greens (about 4 cups loosely packed), 1/2 and apple sliced into wedges. Step 1 Using a 5-holed peeler or vegetable peeler, shave long strands from daikon until you have about 1/2 cup. Save leftover radish for another use. Step 2 In a small bowl, whisk together buttermilk, sour cream, 2 tbsp. roquefort, the salt, and pepper (or put those ingredients in a pint jar and shake vigorously). Step 3 Divide greens among 4 salad plates. Drizzle dressing over greens. Garnish with radishes, apple, and remaining cheese.

Japanese Vegetable Stew adapted by me

Ingredients:, 8 cups water, 8 tsp brown rice miso

2 Tbsp toasted sesame oil, 2 large carrots, cut into pieces, 2 cups chopped potatoes (with peels), 3/4 cup sliced daikon radish, 1/2 cup chopped green onion, 3/4 sliced mushrooms, 1 1/2 cups sliced cabbage Directions: In a large pot, bring water to a boil. Add miso and oil. Stir until miso is totally dissolved. Add carrots, yams, daikon, green onions and shitake mushrooms. Reduce flame and cook 5-7 minutes. Add any remaining vegetables and simmer for another 7-10 minutes. Serve with lemon, if desired.

Wausau Winter Market



Join Us at our New Location this fall!

Caroline S. Mark Boys and Girls Club

1710 N. Second Street

Wausau, WI 54402

Opening Day:

November 4, 2017

Saturday Mornings – 8 am – 12 Noon

November 4th 2017 – April 28th 2018

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