



The Weekly Weeder

A weekly publication for our CSA members

DECEMBER 14, 2011—HOLIDAY SHARE #2

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Box Contents & Tips

**This is the final delivery of your Holiday Share.
Thank you for joining us for an extended season!**

2 lbs Red Beets: The last of our crop this season. Store beets in plastic bag in the refrigerator. Prepare for cooking by washing, trim but leave 1 inch of stem and tail (will keep beets from losing all their color), boil until tender. Cool in cold water then slip skins off and cut off remaining stem/tail. Eat simply with butter, salt, pepper or add to a salad.

5 lbs Carrots: Keep in closed plastic bag in the crisper drawer to prevent from drying out (and getting rubbery). Will keep for many weeks, so don't feel you need to use them all at once.

2 lbs Garlic: Keep out on the counter at room temperature. When we notice a bulb or a clove on a bulb becoming soft or starting to sprout, we use it up or start up our dehydrator (pre-slice for ease of grinding into powder)

3 lbs Onions, Yellow Storage: Keep on the counter top at room temperature or a cool dry place.

10 lbs Potatoes, Red: Keep in a cool, dark, dry place to prevent them from sprouting. One of our favorite types of potatoes as they are so versatile—boiled, roasted, baked they're great! Keep watch over your pile of potatoes so you use up any that become soft or start to show sprouts.

1 lb Shallots: Similar to onion storage. Shallots are excellent thinly slicing onto a salad raw. Cooked they are a delicate addition to any dish where you'd like it to slip away and not over power.

3 lbs Purple Top Turnips: Store in plastic bag to keep from becoming rubbery. Use in soups and stews. They pair especially well with beef - a must have ingredient to any beef soup! Will store very well for many months in a cold part of your refrigerator.

4 lbs Rutabaga: Store in plastic bag to keep from becoming rubbery. Will store very well for many months in a cold part of your refrigerator.

News from the Farm

While our schedule has changed now that our crew is gone for the winter and the ground is officially frozen, the planning stages for the next season are starting. Each year we are excited to start planning and rethinking another growing year. The season is still fresh in our minds and we are able to make better decisions. Part of what we did this season was actually track all the time spent during each day by task and crop. The University of Madison is helping us by entering in all our labor records this winter. What we will gain is a better gauge of profitability by crop which will help us decide what crops can be profitability wholesaled and how best to utilize our resources. Data collection is always a lot of work, but in the end we are always satisfied with learning new things and how we can make some positive improvements.

These last few weeks we've continued to put things away and are now cleaning out the corners and organizing things after the season end craze. Our two beautiful steers were walked into the trailer and hauled to our friends down at Kickapoo Locker in Gays Mills (a real old-fashioned butcher that's been owned and operated for over 40 years!) Our younger steers and heifer Tracy are happy to get all the culled carrots, turnips, and garlic now that the large steers are gone. Mat and I continue to wash and pack root crops and dry goods each week for wholesale orders. We estimate another month of crops yet to sell. Gosh, in no time it will be February when we'll start the greenhouse up all over again! That means the crop plan and seed order have to be figured out. We love being busy, yet maybe you wonder how we rest and renew our enthusiasm? We try to get ourselves off the farm a bit more through visiting family, outdoor trips to cross country skiing, playing hockey, ice skating and sledding. But spending time indoors to read books, cook, and make puzzles, and maybe fit in a nap with the little guys too! But mainly we just love the change in the seasons and the change in the work on the farm. To us, it's all a joy when you love what you do. So thank you for supporting our first offering of the Holiday Share.

May your Holiday celebrations bring you hearty laughter and delicious food!

Eat well to be well—Cate & Mat