



The Beanstalk

Easy Bean Farm's Weekly Newsletter

Easy Bean Farm

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WHAT'S IN THE BOX?

Arcadia Broccoli: Sadly, there was not enough broccoli that matured from this final round for everyone to get a head.

Cubanelle Peppers (Full): These are the long light green guys.

Starbor Kale: These are the bouquets of frilly green leaves.

Ace Green Peppers: The walls are thick and juicy (from last week's rain) and the flavor is perfect.

Kennebec Potatoes : The rain has made pulling potatoes out of the ground nearly impossible this year!

Red Night Red Bell Peppers: This is one of the crops I will miss the most!

Carmen Sweet Pepper: These are the horn shaped sweet peppers that look hot

Red Dragon Napa: These heads could have used another week or two to size up... but they are nice and crunchy!

Copra Gold Onions or Red Onions: Both of these varieties should keep for a long time if kept in a dry cool place.

Taxi/Orange Slicer, Cherokee Purple/Roma Tomatoes/Brandywine Tomatoes: This is the very latest I have ever harvested tomatoes for our CSA share. It is





going to be difficult making it through the long winter without fresh tomatoes... though the many bags of frozen roasted tomatoes that I froze should help!

Butternut Winter Squash, Delicata Squash and/or Kabocha Blue Squash:

The Winter Squash crop did very well and there is an abundance of it. The Butternuts, on average, were quite large and very tasty this year. Yesterday I baked one and it looks like it will supply three meals for three people! Look up a recipe for Squash Enchiladas if you have not already done so.

Leeks: We dug the first few leeks today to see how the crop did. When we get a cool night later this week, make yourself some potato leek soup!

Celeriac: The celeriac is one of the very first things we plant in the spring and it is one of the last things to come out in the fall.. Celeriac is a GREAT vegetable that is not very common, here, in the US. The best part of the celeriac is the root, though the leaves and stems can be used in soups in the same way



you would use celery. Once you pare away the outside of the root, the inside is crisp and has an amazing celery flavor. I LOVE to boil chunks of it and mash them into my mashed potatoes!

Brussels Sprouts!



From the Fields

Folks,

Week 18!

Here we are, at the end of another season! The last week has been a bit of a whirlwind; Every year, just as we are finishing our delivery season, Malena is getting ready for her studio open-house, during the Meander Art Crawl, and, on that same weekend, Arlo has his birthday. A week after that is our Wedding Anniversary! This year the weather was mostly cooperative for the art crawl, though the rain, which fell at night, did keep the fields the same muddy mess they have been for the last month!

This is the last box of our 2019 delivery season and, amazingly, we are still harvesting tomatoes and peppers! These are crops that often are killed by the first frost which, on average, arrives around September 24th. I was very pleased that the frost held off into October, this year, since the tomato crop was VERY late in arriving. Coincidentally, it looks as though the first serious frost will hit On Thursday night, just hours after our last delivery! We were especially pleased that the weather looks as though it will be BEAUTIFUL for the next few days, allowing us to get the final crops out of the field without catching a chill.

This week's box has some of summer's crops as well as some really great fall treats. My favorite thing is the celeriac, a crop I had never tasted before I first grew it around 20 years ago. While it is a weird looking crop, it is great in soups and in mashes and, while I have yet to have sampled one of this year's celeriac, I am excited about doing so on one of the cold days that is predicted to end this week.

Thank You, all, for supporting our little Organic Farm, particularly those of you who have been supporters for so long! We have many folks, especially in Morris and Montevideo, who have been getting vegetable from us for two decades! It is still amazing to me that I have been able to grow vegetables for a living for so long! It also still excited me to think that there are folks who really DO care how the earth is treated in order to bring forth food from it. So much of what is going on in "mass culture" runs in the opposite direction; So much of what I see is folks trying to IGNORE what goes into bringing us our food and conveniences. Thank You!

You will hear more from me shortly!

Mike

P.S. Maggie is still offerings shares of her Winter CSA for Montevideo and Morris Folks! She has been "Putting things up" all summer and has some really lovely stuff. E-mail her at mag.rsmith@gmail.com for more info!



