



The Beanstalk

Easy Bean Farm's Weekly Newsletter

Easy Bean Farm

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Cauliflower(Full): *This last round of cauliflower is really delicious.*

Mesclun Mix: *This is a mix of arugula, Mizuna, Tatsoi and Mustards. It is a little zippy and makes a great salad to accompany hearty dishes*

Butternut Squash: *These are the long cream colored squash. Butternut is one of the creamier of the winter squash and they can be cooked as you would any other winter squash. A few weeks back my Mother-In-Law, Audrey, made us a delicious Butternut Mac and Cheese which I HIGHLY endorse making.*



Buttercup Squash: *These are the dark green guys and they have rich, dark orange flesh. We were just a few short so a few of you will get extra butternut instead. Winter Squash will keep for months if stored in a cool dark place.*

Head Lettuce: *These could have used a few more sunny days to size up... but they are very good. You will either get a small Romaine or a Buttercrunch Lettuce.*

Brussels Sprouts: *Wash these, steam them lightly, coat them in butter or olive oil and a pinch of salt, and roast them in an oven until they just start to brown. Yum!*

Kennebec Potato: *I am sorry that the potatoes have all gone out dirty this year. The last month has been so wet that it has been hard to get the potatoes out of the ground at all!*

Green, Orange and/or Red Bell Peppers: *A final taste of peppers*

Mars Red Onions or Copra Gold Onions: *The gold Onions will keep for months in a cool dark place.*

Tomatoes: Just a little taste this week.

Dinosaur Kale : We are back to eating Kale, onions and eggs every day for breakfast.

Leeks: Leeks are a close relative to the onion but have a taste all their own. Look for a recipe for potato and leek Galette and make it!

French Breakfast

Radishes: These are on the small side but they have liked the cool temperature. If you are not a big radish fan you can try roasting them.



From the Fields

Folks,

Week 17! At the end of this week our farm will be legal to drink; We will have completed our 21st season here at Easy Bean! While there certainly are a host of things that I would have preferred had gone better this summer, all and all I would say that it has been a fairly good year. If I had to give it a rating based on our production, in relation to other years we have had, I would rate it is a solid B year. In terms of my enjoyment of the growing season, despite the unending rain in both early August and nearly all of September, I would rate it as an A year. The disparity comes, largely,



from the absolutely fantastic crew that helped make the growing season possible. This year's crew managed to be both interesting people, competent workers, AND made NO drama for me at all. The low volume of complaints despite the mud and mosquitoes was remarkable.

Many crops did very well this year while a few did quite poorly. This morning, as I picked a few last tomatoes ahead of the frost that is predicted for tonight, I was saddened to see just how much unripe fruit is still on the still healthy plants. On some varieties I would guess that less than half of the fruit reached maturity despite the longer-than-average growing season. Earlier in the summer I was feeling VERY down about the tomatoes before I heard from many of my farmer friends in WI that blight had completely wiped out their crops. While we never got up to the huge harvests that have been a part of the last several years, we did manage a few weeks with fairly large bags. I wish there were more.



The last week of harvests is always a mixed week for me. On the one hand it would be untrue to say that it will not come as some relief to slow down a bit after the hectic pace and LONG days, during which we hardly sit down, that make up our summer. It will be nice to not have to get up at 2:30 every week to load the truck and make deliveries. On the other hand, I truly love this work and I love watching everything grow, starting from such small humble seeds, throughout the summer. I love the smell of tomato leaves on my fingers and the incredible buzzing of bees, in July and August, that accompanied every trip to the zucchinis and cucumbers. I love the odd plant that, for reasons unknown, outperforms every other plant around it. I love knocking back the hills of potatoes to see when gems lie beneath the dying plants. I like how, with each passing year, the rhythms of the growing season feel more and more familiar. It has been a true pleasure growing food for all of you and it has been an even great pleasure to hear about all of the great meals you have had with your families.

With Gratitude,

Mike Jacobs (and Malena Handeen)