



The Beanstalk

Easy Bean Farm's Weekly Newsletter

Easy Bean Farm

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WHAT'S IN THE BOX?

Amazing Cauliflower: *I look forward to fall cauliflower all year.*

While the spring stuff does OK, the late summer/fall crop tends to be perfect. These heads are tight and white and have everything that I look for in cauliflower!

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

Dinosaur Kale: *The flavor of this Dino Kale is very nice. I love it sautéed with peppers and onions served over rice.*

Ace Green Peppers: *The walls are thick and juicy (from last week's rain) and the flavor is perfect. Expect more and more of these in the next few weeks.*

Kennebec Potatoes : *The ground has really been too wet to dig these... though I did get a small amount out of the ground on Saturday. Hopefully, by tomorrow, we will be able to get in and finally get our potato crop out of the ground!*

Red Night Red Bell Peppers: *The red bells are soooooo sweet and juicy right now!*

Carmen Sweet Pepper: *These are the horn shaped sweet peppers that look hot but are not. This is my very favorite pepper.*

Japanese Eggplant: *The last time we harvested Japanese Eggplant it was a little*





scabby from some hail damage. This stuff is looking very nice.

Ailsa Craig Sweet Onions or Red Onions: *These onions are among the very sweetest onions I have ever grown. While these can be cooked, I like them raw on sandwiches or in salads. Unlike many of our other onions, these will not keep for a long time... so use them this week.*

Taxi/Orange Slicer, Cherokee Purple/ Roma Tomatoes/ Brandywine Tomatoes: *The tomatoes are coming in STRONG! So many varieties! So much color! Don't refrigerate them! Unbag them ASAP!*

Delicata Winter Squash: *The Winter Squash crop did very well and there is an abundance of it. Delicata are nice because they are small, cook fairly fast, and the skin is thin enough to be edible. These will keep, in a shady corner of your kitchen, for a LONG time.*



To cook them, slice them in half, scoop out the seeds, place them face down in a pan with 1/4" of water and bake them at 350 degrees until soft. Next week there will be a different type of squash.

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!

From the Fields



Folks,

Week 15!

By golly I am glad to have some weather. Last week it seemed like, every night, around 2 AM, thunder would roll in and a deluge would fall from the sky! We had nearly 2 weeks where we could get a tractor into the field and, sadly, we lost a few crops to the excessive moisture; The area where of the lettuces were planted had standing water for a few days and of the heads began to rot from root up! C'est la vie! AT least we being spared any frost! For the first dozen years hat we farmed we often would have some light frost, ending the tomato season, around the 23rd of September. While the accuracy of the long range forecasts is questionable, there really is no cold weather predicted for the next 14 days... so we might make it all the way through the season without frost. I think that this has only happened once or twice in the 23 years here on the farm.



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This week's share holds the first of the Winter Squash and Leeks. Both crops did quite well and they should be in the final two boxes. Ext week we will also begin picking the Brussels Sprouts and, is the weather cooperates, we might finally be able to dig some real quantity of potatoes. Our time is now almost entirely dedicated to harvest... but next week we will begin to ready the farm for winter and will begin putting away tools and readying things for next spring!

My best guess for next week:

Butternut Squash, Leeks, Onions Potatoes, Brussels Sprouts, Swiss Chard, Tomatoes, Peppers, Eggplant, Broccoli.

More Soon,
Mike



