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**Broad Branch Farm**  
Community Supported Agriculture Program  
October 18, 2018  
[www.broadbranchfarm.com](http://www.broadbranchfarm.com)

**Dates to Remember**  
**Tuesday, Oct. 30** - Order deadline for extra items  
**Thursday, Nov. 1** - Next CSA Delivery  
**Thursday, Nov. 15** - Last CSA delivery

## Vegetable Share

### **Tomatoes**

The last of the ripe tomatoes today. No more until 2019!

### **Green Tomatoes**

We enjoy green tomatoes but we never harvest them until fall. We add diced green tomatoes to our stir fries and find their texture and flavor delicious. Adding them to your dishes will brighten the flavor like adding lemon juice or vinegar but they aren't bitter. Fresh flavor, good keeper and they hold up very well under the heat of cooking.

### **Summer Squash**

Our summer squash harvest is also over. Check out this recipe for [Squash Pizza](#)

### **Salad Greens**

A combination of pungent arugula, escarole and sour/citrus French sorrel.

### **Peppers**

So sad to have our pepper plants taken by the cold. The plants and fruit are gorgeous and you have the most delicious, sweetest peppers in your box this week.

### **Roots - Watermelon Radish**

We'll always grow this radish. They keep for months, the taste is delicious, the pink interior completely dramatic. Some of these have a kick but you can fix that by roasting or sautéing. Cooking completely eliminates the heat.

### **Parsley**

Touched by the fall cold temperatures, the parsley has sweetened and we find ourselves snacking on sprigs as we make the bunches.

### **Grab Bag**

You will have TWO of the following veggies: cucumber, eggplant, kohlrabi. We haven't seen kohlrabi in awhile. This bulb is very firm with a few edible leaves. The skin should be peeled to reveal the crunchy sweet interior. It can be cooked just like any veggie but you should definitely try some slices raw.

### **Garlic var. 'Music'**

### **Bleu Cheese Dressing**

1/2 c Blue Cheese, best quality - finely crumbled with fork - the finer the crumbles, the more flavor.

1 cup Organic Sour Cream

1/4 cup Organic Mayo or Yogurt

1/4 cup Finely diced onion, green onion (entire onion) or chives

2 T Finely diced parsley - leaves and stems

Plenty of freshly ground pepper

Salt taste

In a bowl, combine ingredients adding salt after test tasting. If you think the dressing is too thick, add apple cider vinegar or water to thin to desired consistency. Dressing becomes more flavorful the longer it sits. Use on salads or as a vegetable dip.

### **Roasted Garlic Vinaigrette**

3/4 cup Extra Virgin Olive Oil

2 garlic cloves, unpeeled

Sprinkle of red chile flakes

Fresh or dried oregano, thyme, sage or some combination

1 tsp Mustard - Dijon or stoneground

1/2 cup apple cider vinegar

Salt and freshly ground pepper

Place olive oil in small sauce pan with garlic cloves. Slowly heat on low heat allowing the garlic to roast in the oil turning over a few times. Do not overheat or let the oil smoke. Keep it low and slow. When garlic is tender (check with paring knife), remove garlic cloves and add fresh herbs to oil. Remove from heat and allow herbs to steep in the warm oil. Peel garlic cloves and smash in mortar and pestle with tsp of salt OR in a bowl with the back of a spoon. Whisk together smashed garlic, mustard, vinegar, pepper in a bowl. When oil has returned to room temperature, remove fresh herbs and slowly whisk olive oil into bowl. Taste for seasoning.

## **Farm News**

The cold finally caught up with us this past week and we received our first frost. But, it took a few nights of mid-30's before we saw any real damage.

We went into the annual frost frenzy last Thursday harvesting and covering more tender crops to save them from any damage. We have a new low of 26 degrees predicted for Saturday night and that will finally damage the hoophouse tomatoes. Although we stripped the fruit, the vines are still green and healthy looking. The hoophouses are amazing at harvesting the solar heat and extending the harvest. We expect to take one last harvest of cherry tomatoes on Saturday - just because we can't let them go - and that will be it for 2018 tomatoes.

Now we're in the final few months of the 2018 growing season. Two more CSA deliveries to go for both the Naperville and our local Peoria areas. It's been a long season of commuting to the new farm and we cannot wait to be in one place with our garden and pastures a few steps out the door instead of 12 miles away.

This is our 3rd season of growing at the new farm and it's all been done while still living at the Wyoming farm. We never guessed we could grow food on a farm where we didn't live but we've done it. It's been a real test for the business and our family but through hard work, determination and an immense amount of cooperation, it has worked. Not always smoothly! We're going to look back on this experience, wonder how it all happened and just shake our heads. Brian and I look back on the days when the girls were little, selling at the farmer's market and making CSA deliveries. We remember the days of selling at the Naperville Farmer's Market with one of us always holding a baby while selling. Or, both of us holding a baby or toddler! It was a lot of work but we had good help. And, our girls have grown to be outstanding, enthusiastic contributors to the farm. That was our goal.

As parents, we've feared the challenges would discourage the girls. Isn't all of this just too hard?? But, when we go through the hard experiences together, keeping them in the conversation, asking for their input in decisions, it makes the girls even more committed to our life and farm. They are rock solid even when Brian and I are not sure if we're going in the right direction or pushing too hard. We're lucky.

Your final two CSA deliveries take place on November 1 and November 15. You don't have to give up the good food then because we're back December 6 and December 20 for our final deliveries for 2018.

Thanks as always for supporting our family and organic farm. Enjoy!