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**Broad Branch Farm**  
Community Supported Agriculture Program  
November 1, 2018  
[www.broadbranchfarm.com](http://www.broadbranchfarm.com)

**Tuesday, Nov 13**  
Order deadline  
**Thursday, Nov. 15**  
Last CSA Delivery  
**December 6**  
First Winter Home Delivery

## Vegetable Share

### **Beets**

If the only beets you have eaten are salad bar pickled beets, then you've never had a BBF, frost kissed beet. Remove greens and stem, cut into reasonable pieces, toss with olive oil and roast until fork tender. You will be blown away by their delicious flavor and sweetness. We don't peel them but you could once cooked.

### **Salad Greens**

A beautiful mix containing many possibilities - Red Leaf, Green Leaf Romaine, Escarole, Red Rain Mizuna (purple leaves), Arugula, Swiss Chard, French Sorrel, Curly or Red Russian Kale

### **Peppers**

Still delicious!

### **Watermelon Radish**

Dramatic greens and delicious roots. They are mild and delicious.

### **Hakurei Turnips**

There is simply nothing more outstanding than fall grown Hakurei turnips. They are one of the most incredible fall roots you can find. Just slice and eat - you don't need anything else. And, the greens are perfect in your next salad.

### **Napa Cabbage**

We had fun harvesting these pretty heads of Napa cabbage. Planted way back in August, these heads grow quickly and taste delicious. Recommend peeling leaves off as you need them. This helps you keep the remaining head fresh and ready for your next meal.

### **Garlic**

### **Kohlrabi**

These light green bulbs are hard as a rock but peel off the tough skin and you have a crisp sweet interior. Just like the turnips, kohlrabi is delicious eaten raw. But, you can also dice and add to your next favorite dish. The greens are also edible.

### **Garlic Honey Mustard Vinaigrette**

1 large garlic clove, peeled, chopped into 3 or 4 pieces  
2 T Apple Cider Vinegar  
2 tsp stone ground mustard  
1 T Honey  
6 T Olive Oil  
Plenty of freshly ground pepper  
Salt taste

Smash garlic pieces with mortar and pestle with sprinkle of salt until smooth. Place in medium size bowl. Add vinegar, mustard and honey and whisk together. Slowly whisk in olive oil. Add freshly ground pepper. Taste for seasoning. You'll never want store bought dressing again!

### **Kimchi Deviled Eggs**

The kimchi adds new flavor to this old recipe. Don't wait for a picnic - deviled eggs are good any time of the year.

Hard Boiled BBF eggs  
Best quality organic mayo  
Yellow mustard  
Bushel & Peck Kimchi +brine  
Honey - optional  
Apple Cider Vinegar  
Fresh Parsley

Peel, slice in half and carefully remove yolk from each egg half. Place yolks in mixing bowl and smash with fork until mostly broken up. Add organic mayo, yellow mustard and finely diced Kimchi to the bowl. Stir and continue to mash yolks until mixture is creamy. Use Kimchi brine to thin if necessary. Add salt and pepper. Taste for seasoning. If mixture needs just a hint of sweetness, use a very small amount of honey or sugar. Adjust seasoning with Apple Cider Vinegar or the Kimchi brine if desired. Once filling is complete, carefully spoon yolk mixture back into peeled egg halves. Top each with a small leaf of parsley.

## **Farm News**

We are so happy to have some good weather after the recent cold moved in and gave us several frosty nights and a first freeze. Last week was splendid with mild temperatures and sunshine. We put our time to good use working outside and planted two beds of garlic for 2019 - 1200 bulbs.

We're not ready for frigid temps and numb fingers. We'd rather it remain workable weather right up until Christmas because we've got work to do. There are always projects that get put on hold because deliveries and growing food take up all our time for the 24 week CSA season. We've got garden clean up, composting, fertilizing, cover cropping and preparing beds for early spring planting. And, we're still establishing more greens inside one of our hoop houses for winter sales. We call this our winter sanctuary. Inside the 20'x96' hoop house, it can be so much warmer and humid than outside especially when the sun shines. Working in short sleeves is not uncommon on a calm sunny day even when the temps outside are in the 40's or lower. It's a wonderful place to be in the winter. A couple years ago, we had lots of greens ready for winter sales and then the temperatures hit single digits in early December and we sustained damage. We're hoping an extreme cold spell doesn't ruin our greens parade this year. If all goes well, we hope to have salad greens for our winter deliveries in December and beyond. Brian is now supplementing our grassfed beef herds with round bales of organic hay. This haying chore will not end until the spring grass is well established in 2019. By then, both Brian and the beef herds are eyeing the fresh spring grass and ready to kick off another grazing season. When we're working in the garden and cannot see the driveway, we always know when Brian arrives at the new farm because the chorus of "mooing" begins. Our cows and calves are very open and vocal about their hay needs! They only do this for Brian—they know who's going to feed them.

We are down to the final CSA shares on November 15. This is the last delivery before Thanksgiving so please keep our farm in mind as you stock up for your holiday meals.

The CSA ends on 11/15 but the good food continues as we'll offer home delivery over the winter. We're back for home delivery on December 6 and 20.

Thank for your support and enjoy the food!