

August 21st, 2008



## On the way to your table...

Threshing Table Farm

Volume 2 Issue 7

Mike, Jody, Claudia, Malcolm and  
Jonas Lenz  
715-248-7205  
Threshingtablefarm@frontiernet.net

### Garden Season

I am going to take a turn at writing this week as we are at a changing of the season in the garden.

We have had some help in the last week digging potatoes and pulling the onions to start them drying for storage. We are grateful to have been blessed with a morning of fabulous volunteers last week. 25 youth and adults came from New Richmond's Summer stretch program to dig potatoes, onions, carrots and pick beans.

They were wonderful workers who had a good time while working.

Hannah Newman has also been volunteering her time at our farm. Her family is a member of Threshing Table Farm. She's come out two different times to help with weeding, harvesting and planting. She's hoping to come help a few more times before moving to college. She's been a really big help. Thanks Hannah!

We're also grateful to those of you who came and helped yourselves to the extra beans.

We're glad to see so many people being enjoying the farm.

Other things going on...

We are turning down some of the plants that have completed their giving.

The fall crops have started to show up this week and are growing well. The Spinach has broken the ground along with the carrots.

The tomatoes are taking there time ripening and will probably all come in a rush. We'll make salsa & spaghetti sauce to enjoy through the winter. A taste of summer.

### This Week's Box

**Carrots**

**Potatoes**

**Eggplant**

**Summer Squash**

**Tomatoes**

**Beans**

**Cilantro**

**Parsley**

**Beets**

**Leeks**

**Peppers**

**Broccoli**

**Basil**

**Leeks** are similar to an onion. Use the white part of the Leek as you would an onion. It has a milder flavor.

### Surprise! It's Broccoli!

We finished harvesting our summer broccoli a few weeks ago. We needed to mow down the plants but just didn't get around to it. Broccoli will grow side shoots after the main head is harvested.

Usually, these shoots are pretty small. We were surprised to see how much broccoli was on the plants and how large the side shoots were. We couldn't let them go to waste, so enjoy the bonus

broccoli. I guess procrastination does have it's benefits!

**Beets** have been slow growing for us, but we're glad to have them at last. The tops can be eaten like lettuce and the bottoms can be boiled, sautéed, baked or eaten raw. Peel the skin off or slip the skin off after boiling. You should remove the tops before storage.