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Final Week!!

Potatoes
Carrots
Onions
Buttercup squash
Acorn Squash
Butternut Squash
Peppers
Parsnips
Pie Pumpkins
Radishes
Beets
Maybe a few more things...

MULCH NEEDED!!

If you have an abundance of fall leaves, consider donating them to Threshing Table Farm. We will use them to mulch our garlic and add organic matter to our soil. Drop them off any time. You can leave your bagged leaves by the garage.
Thanks!

Farm Happenings

I think it's safe to put away the summer clothes now.

It's always fun for me to get to this point of fall- I enjoy the satisfaction of having delicious, healthy food from the garden stored up for winter.

Hopefully, after this week, you will feel the same.

The kids and I traveled to Kewaunee, WI to visit my family. We had a yummy trip! We went to Konop's, a local meat shop for ba-

2010 Season

We're giving each of you our updated brochure. Please use one to sign up for next year and pass the other on to someone you know who may like to hear about our farm. We are planning on expanding to 55 shares. You'll notice that we are offering half shares next year as well. Our website is still under construction, but we hope to have it up and running before Christmas.

con and beef sticks. Then to an Alpaca farm to feed the alpacas and to buy some homemade soap. Next we went to get eggs (for my sister) at a small hobby farm. They had several chickens with bare necks like ours. There's actually a breed called, "Naked Neck Chicken". So now we know!

We picked Raspberries at the local berry farm and ended the day at the local apple orchard. At the apple

orchard we heard some people saying, "There's Claudia!" We were 5 hours from New Richmond, (east of Green Bay) and there in the parking lot was a family who also attends St. Mary's School in New Richmond. Small World!

Mike spent the weekend at the cabin, enjoying time in the woods with his dad and friends.

Overall, the farm settled in for winter. We stored as much as we could in the cooler before we left so that if it got cold, it would be safe. I am so glad we did that! We knew it was going to get cold, but had no idea we'd see snow.

Weather is part of what makes farming so interesting!

Potluck Carrot Casserole From Roxanne Kendle

4-cups sliced carrots
 1-medium onion,
 chopped
 3-TbIs butter
 1-can Cream of Celery
 soup
 3/4-cup shredded ched-
 dar cheese
 croutons or bread
 crumbs
 Boil carrots until tender,
 drain.
 Saute onions in butter.

Combine cooked car-
 rots, onions, soup and
 cheese.
 Top with croutons or
 bread crumbs (If you
 use croutons, you may
 want to toss them in
 some melted butter be-
 fore topping).
 Bake uncovered for 45
 minutes at 350 de-
 grees.

Tim Scanlan's Potluck- Salsa

3-4 fresh tomatoes, diced by
 hand
 2-3 cloves garlic, finely
 hand chopped
 1 small purple onion, chopped
 small by hand
 1-2 chili peppers, depending
 on how hot you like it, diced
 tiny, again by hand fresh ci-
 lantro, lots!!
 2 tablespoons lemon juice
 several dashes pepper

Potluck Ukranian Beet Salad By: Heidi Deuth

Ukrainian Beet Salad

This dish was introduced to us at a dinner hosted by our friends from the Ukraine. It was so velvety and smooth—one of the many miracles they produce with the beet. Unfortunately, the best I could get from her was a verbal description—no measurements.

Several beets, boiled or roasted, then skinned and grated
 Generous dollop mayonnaise

2 (give or take, according to taste) cloves minced garlic

Salt and pepper to taste

Shredded mozzarella cheese

Fold ingredients gently together, adjusting according to taste, and chill.

Other variations commonly used are chopped walnuts and/or prunes

I especially relish watching the beautiful color the beets give to the mayo and mozzarella.

Enjoy!

Parsnips

Parsnips are noted for being sweet and delicious. They are particularly high in potassium. They have more vitamin C than their cousin the carrot. They also rival the potato in carbohydrate and vegetable protein.

Here's a great snack idea:

Slice parsnips lengthwise into sticks. Bake at 350 degrees until soft, yet firm. Brush on a little melted butter with cinnamon. Serve warm.

In general, you can prepare parsnips like you do carrots.

To store, trim off parsnip tops and refrigerate unwashed in a plastic bag for up to 2 weeks.