Full Harvest Farm, LLC
7112 County Road S
Hartford, WI 53027
262 673-6760
fullharvestfarm@yahoo.com
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Contents

Dill
Garlic
Cantaloupe: Athena
Family Cantaloupes are in a separate container
Eggplant: Italian or Japanese
Lettuce: Green Leaf, or Green Leaf and Garden Mix
Potatoes: Warba
Tomatoes: Juliet, Black Prince, Black Truffle, Early Girl, Cosmonaut Volkov
Zucchini: Green, Zephyr

New Stuff: dill, Warba potatoes

Fresh dill is excellent in salads, soups, with fish and, of course, in making pickles (altho we usually use just the flower for pickles). Dill has a distinct flavor which can be overpowered when combined with other herbs. Eaten fresh, it is mild and delicious, and probably best used alone. Drying intensifies its flavor, making it easier to stand out in a crowd.
Store fresh dill in a small glass with an inch of water in the bottom. Snip off the bottoms and change the water every few days. Use it as soon as possible to enjoy its best flavor. **Fun Fact:** dill is often used as a home remedy to reduce or prevent flatulence.
Italian eggplant is large and pear-shaped. Japanese eggplant is long and slender, with a thinner skin and sweeter flesh.
Warba is an heirloom potato cultivar with deep eyes and white flesh. We've given them to you with the dirt on because they keep best that way: the dirt acts as a protective layer. Because they have some dirt on them, we may have missed some with green skins. If the potato is medium to large, simply cut off the green part and use the rest of the potato. If you find green on a small potato, throw it away. The solanin produced in the skin is bitter, and affects all of a small potato.
Store these in the paper bag they came in, unless the bag is wet, then transfer the potatoes to a dry, brown, paper bag. Put in a cool, dry place away from the sun. They should keep for a month or more. Wash just before using. The skins on these are still a bit tender, so scrub carefully.

Potato Salad with Fresh Dill

Before starting to cook the potatoes, start to hard-boil 2-3 eggs in whatever manner you prefer. Run cold water over them when done, and peel.
In a large saucepan, put:
2 lbs. potatoes, washed and cut into bite-sized pieces, skin on
2 Tbsp. Kosher salt
-Cover the potatoes with water by about an inch, bring to a boil and simmer, just until they are done, but not falling apart. Drain the potatoes and let cool to room temperature.
While the potatoes are cooling, prepare the dressing.
In a small bowl, put:
1 cup mayonnaise
½ tsp. Kosher salt
freshly-ground pepper
2 Tbsp. fresh dill, chopped
1 tsp. brown or Dijon mustard
2-3 hard-boiled egg yolks, mashed
-Stir together thoroughly.
When the potatoes are near room temperature,
Add: 2/3 cup onion, finely chopped
½ cup celery, finely chopped
the hard-boiled egg whites, chopped
Empty the dressing into the bowl and mix all together. Cover the salad and refrigerate for a few hours before serving so the flavors can "swap around".

This tomato sauce is perfect for late summer, when tomatoes are at their peak.

Fresh Tomato Sauce

In a large serving bowl, put:
4 cups tomatoes, cut into ¼" dice
½ cup fresh basil, chopped
2 Tbsp. fresh oregano, chopped
¼ cup scallion or sweet onion, chopped fine
2 cloves garlic, minced
½ tsp. Kosher salt
freshly-ground pepper to taste
2 Tbsp. good olive oil
Mix all ingredients together, cover the bowl and allow to "age" for at least 2 hours and as long as 8.
Bring a pot of salted water to the boil, add 1 lb. pasta of your choice, and boil until *al dente*. Drain the pasta and add it immediately to the bowl containing the tomato sauce. Drizzle ¼ cup good olive oil over the top and toss all together. Serve immediately with grated Parmesan, Asiago or other hard cheese of your choice.
The zucchini plants have succumbed to powdery mildew, so production is slowing down considerably. This has been an unusually long harvest of zucchini.

Field Notes

Last Saturday gave us several downpours, but there's been nothing since then. Tuesday evening showers were predicted, but haven't shown up yet.

Tuesday afternoon, after finishing in the barn, one of our crew, Wendi, Chuck and I planted 3 beds of lettuce—probably our last lettuce planting this season. When the weather turns cooler, we'll blanket these beds with row cover to protect them from wind damage.

The muskmelon harvest has been terrific this year. So terrific, you may get cantaloupes next week also.

We've been picking pears and storing them in our cooler to slow down the ripening. If they store well, you'll get more pears in a few weeks.

We hope you'll join us out here at the farm for our Farm Day, Sunday, September 29th. It starts at 2pm and ends around 5pm. Please feel free to bring your friends also.

We will be making cider in the basement of the barn. This year, we'll be doing so with apples from our orchard. If you'd like to take some home, please bring a quart container with you. Our cider is unpasteurized. For those with children, we ask only that you supervise them closely. Our farm is certainly NOT "kid-proof". There are rusty pieces of equipment buried in the tall grass, farm machinery with sharp points, and the potential for owies everywhere. Chuck and I would hate it if someone got hurt, so please be careful. The roads are obvious, the tour will stay on cleared paths and we will "tidy up" before you come as much as is practicable. But your children's safety is up to you.

We find that children love the cider making and enjoy the field tour. Chuck tries to plan something that everyone can try, from tying cauliflower to digging carrots.

Put your name in the basket and win something yummy to take home. We'll draw names after the tours are over. You must be present to win.

My weather website says it will be cooling off very soon. Good.

Take Care,

Terry & Chuck