

News from the farm: We are wiping the slate clean. Literally. The rewarding thing about fall is that we get to fire up the tractor and erase all of our mistakes; we get to shore up those beds that got away from us one long pass at a time until all that remains is the bare soil. Yes, this is fall. The leaves are turning, the evenings are cool enough for the woodstove, the garden and the farmers are ready for rest. This past week has been a steady flow of harvest, crate, and stack as we stow away our storage crops. We'll field-hold a dozen or more crops and the rest of the garden is destined to be covered cropped with a winter rye and vetch mix. Geoff will roll the seed into the surface of the soil to aid germination and we'll cross our fingers for some well-timed rain. We will still have plenty of food on the farm, but the active phase of growing is nearing its end. A blank slate means that any idea is fair game, right? And so the brainstorming for next season begins....

Here's what's in your box: kale, green beans, summer squash, ozette fingerlings, raspberries, lemon cucumbers, rainbow carrots, spaghetti squash, parsley, jimmy nardello peppers

Did you know? Ozette fingerlings have a unique back story. In the late 1700s, the Ozette came up the coast from the Andes bypassing Europe altogether. The Ozette had been left behind by Spanish colonists who decided the Makah area around Neah Bay wasn't a good port, so they left their settlement behind. The Makah saved the seed and it has been grown by generations of Makah Indians and it plays an important role in their culture. Its flesh is creamy white and firm. When cooked, it develops earthy and nutty undertones. When baked, the potato becomes dense but still floury. It makes an absolutely delicious soup because of the starch content, and doesn't need butter if you bake or mash it.

Quote: The simplicity of winter has a deep moral. The return of Nature, after such a career of splendor and prodigality, to habits so simple and austere, is not lost either upon the head or the heart.

~John Burroughs

Recipe:

PAN FRIED OZETTE FINGERLINGS

Ingredients:

1/2 tsp salt
1 lb ozette fingerlings
1 tsp ground cumin
2 Tb olive oil
1 Tb ghee or butter
16 oz whole, green yogurt
whole lemon for zest & juice
1 Tb fresh parsley, chopped

Directions:

- 1) Wash ozette fingerlings and cut in half (or quarter for larger potatoes) lengthwise. Bring 4 qts water and salt to a boil. Add fingerling spears to water and boil for 5 min until fingerlings are just fork tender. Drain and cool on towel to dry the surface of the potato.
- 2) Heat sauté pan to medium. Add cumin to pan and toast it. Now add oil and ghee/butter. Put potatoes in pan face-down and cook for 3-4 minutes or just until the surface is browned. Flip potatoes and cook other side for 3-4 minutes. Drizzle 1 tsp lemon juice over spears. Season with salt & pepper to taste.
- 3) Dipping Sauce: add yogurt, 1 tsp lemon zest, 1 Tb lemon juice, and parsley. Mix together and garnish with more chopped parsley.