

OCT.

HAPPY HOLLOW FARM

Last week of the 2012 Summer CSA season

TAT SOI



HIGHLIGHTED
VEGETABLE
OF THE WEEK

REMINDER

This is the last week of the 25 week long summer CSA season. Your share will be delivered in a brown paper sack for this week.

We started the season with 64 Large & 103 Small wooden CSA crates. **Currently, I only have 36 Large & 41 Small** crates soo... there are a lot of crates still out there!!!

PLEASE remember to return any and all wooden CSA boxes so we have them for the start of the winter season.

Happy Hollow Farm's Summer Season Survey

You will receive the survey via e-mail. You can also click on this link [Summer Season Survey](#) to answer the survey questions.

Please give us your feedback! With your suggestions we can make your membership in the CSA rewarding and culinarily delicious!

CSA SHARE PICK UP

Wednesday 4:30-6:30pm OR

Sunday 9:00- 11:00am

Organic veggies in this week's share

Full, Partial & Single Shares

Beets
Broccoli
Escarole
Hakurei turnips
Lettuce
Scallions
Tat soi

Full & Partial Shares

Kale (3 varieties)

Full Shares

Arugula OR Greens mix (your choice)
Cauliflower

Please remember to return your box every week when you pick up your next share.



2012 Summer CSA Season Re-cap

It's been a terrific year all around. Despite the early start to spring with temps in the 70's the first part of April and the unprecedented heat and drought like we haven't seen since the 1930's, we've had a very productive growing season!!!



Happy Hollow Farm's Newest Addition



I sure am grateful that the first thing I did after buying the farm was to dig a super large pond. This was the first year that we used all the water in the pond and after a few well placed calls we were approved for DNR grant money to dig a well. That project is almost complete & we'll be irrigating out of the well using the energy from the sun starting next spring.

I want to also extend a huge *thank you* and congratulations to our farm apprentices Adam & Brandon. These young men worked their tails off this year and I think have had a very good glimpse into the many trials and tribulations of running an organic vegetable farm. I wish them the best of luck with their upcoming endeavors and hope that they will one day be able to start their own farming operations.

I would also be remiss if I didn't thank our stalwart farm crew of neighbors that are here numerous days a week, every week of the year. Kitts & her two girls, JT & Phillip are integral parts of the huge cog that turns the wheel on this organic farm. Their love & friendship are a true gift that Katie & I are grateful for every day.

Lastly, a huge **THANK YOU** to you... our CSA members. Without your support the CSA couldn't exist. We are grateful for your willingness to eat with the seasons and your support of our organic farm! Till next season... Farmer Liz

This past Thursday October 18th at 1:13am Katie & I welcomed Sylvia Louise Graznak into the world. We had a beautiful birth at home with the help of two amazing mid-wives.

We'd love to show her off so if you're interested in coming out to see her, or the farm this fall, please just give us a call. The farm is exceptionally beautiful this time of year!



THIS WEEK'S CSA RECIPE

I don't have a specific recipe suggestion this week for **tatsoi**, only some ideas for how we use it in our kitchen on the farm. Katie likes to tell people to think of tatsoi like spinach and use it most any way you would spinach as well as most any other asian green (like pac choi or mustard greens). Tatsoi has a nice mild flavor combined with a crisp stem and firm leaf texture which make it a great addition to any dish.

Tatsoi is delicious in most any version of a stir fry or added to an omelet, quiche or scrambled eggs. This time of year we are still pretty busy on the farm so an easy saute of whatever vegetables are in the fridge with some olive oil, various spices, olives, salt & pepper thrown over some pasta, make a quick and hearty meal.

I also want to share a fantastic and quick way to prepare your **beets**. Adam (one of our apprentices made these for us earlier in the year). Slice the beets fairly thinly and toss them in olive oil, salt & pepper. Cook them on your grill until they are fairly soft, making sure you get some nice good grill marks on them. Once cooked to your liking toss with some balsamic vinegar and just before serving add some soft Goatsbeard goat cheese. The grill brings out the sweet juices in the beets and combined with the balsamic & goat cheese, they are absolutely *delicious*!!!