

THE TIPI TIMES

September 16, 2010, week 19 (green EOW)

Tipi Produce, 14706 W. Ahara Rd., Evansville, WI 53536, 608-882-6196, tipi@ticon.net, csa@tipiproduce.com

THIS WEEK'S BOX CONTAINS:

Sweet Dumpling squash, 2
Bok choy, 1
Broccoli, green or purple
Slicing tomatoes, 2.7 lb
Red frying peppers, about 4
Yellow onions
Carrots, 2 lb
Daikon radish, 1 or 2

A few sites will receive an heirloom tomato or an extra pepper

NEXT WEEK'S BOX WILL PROBABLY CONTAIN:*

Potatoes, garlic, winter squash, tomatoes, etc.

WINTER SHARES

Remember, the deadline to sign up for our winter share is Sept. 21. See our 8/26/10 newsletter for details and a form.

PUMPKIN U-PICK AND GLEANING PARTY

Sunday Sept. 26, 12:00 noon - 4:00 p.m. (revised, expanded hours)

We hope you will attend our fall party. It's a chance to visit the farm (and farmers) that have fed you all year, and a chance to get out in the country. All CSA members are welcome, whether weekly shares, EOW shares, or households splitting a share.

Come pick pumpkins and glean some late-season crops. We don't charge for any of the pumpkins or produce at this party. The pumpkins are lovely. There will be enough for one pumpkin per household, and probably enough for each child to have a pumpkin. We'll know by the time of the party. We won't have a formal tour, but members are welcome to wander around the farm on their own. Remember, it's likely to be colder/hotter/wetter/windier in our fields than at your house. Bring a hat/sunscreen/water/raincoat/warm clothes as needed. In 2007, it was 90oF during this event! In 2008, it was cold and rainy! Check the weather report. Also, the fields are weedy, so I suggest closed shoes.

We will offer a few crops for gleaning, and will announce those crops at the u-pick. Please keep in mind that we offer these free pickings with the understanding that members will only take what they need for their own household. If a vegetable is not on the gleaning list, it means we are still harvesting it, and the field is closed. There will be fewer gleaning crops than last year, as many of our summer crops are ending early.

Lightning and tornados. It is OK to stay outside in the rain, but everyone must get out of the fields if there is lightning. Do not wait to be told to leave the field. You can take shelter in your cars, or in the open sheds at the end of the barn away from the road. We do not have shelter from tornados and you will have to use your own judgment.

Member responsibilities.

1. You must keep your children with you. There are many dangers on a farm.
2. Make sure you've brought water, sunscreen and hats. Feel free to go in the open sheds at the north end of the barn if you need to get out of the sun or wind.
3. Please do not bring dogs to the farm.
4. We have bees here at the farm. Our beekeeper cautions that you should avoid scented products when you visit, especially ones that resemble flowers or food because those may attract the bees. Think about your soap, sun screen, etc.

DO NOT BRING A WHEELBARROW TO THE GLEANING EVENT. Last year, a few overzealous members made other visitors uncomfortable by competing for the gleanings. If you are using a wheelbarrow, then you are taking too much. This is a chance to enjoy the farm and take home some extra produce, not to stock up for winter. Please limit yourself to what you can carry out of the field. We will have 5 gallon pails available to use at the farm. Please bring containers to take your pickings home.

CALL US IF YOU HAVE QUESTIONS OR GET LOST, at 608-669-0557 (Use only on the day of the farm event.) Do not try to email us on the day of the u-pick, as we will not be checking our email. However, please check your email before leaving for the farm, in case there are any updates from us.

OUR LOCAL CAFÉ AND DELI. We are lucky to have two quality eating establishments in Evansville. I recommend either if you are looking for food or drink before the farm event. Feel free to bring some deli food or a picnic lunch to the farm. Find yourself a spot under one of the shade trees.
Alberici's Deli, 155 Union Street (Hwy 14), Evansville, 608-882-0639, Sat. 9 am - 4 pm, Sunday 10 am - 1 pm. Great sandwiches, deli food, gelato and ice cream. Eat in or carry out. Theresa's deli is located on Hwy 14, 0.2 miles east of the intersection of Hwy 14 and Hwy 213.
Real Coffee coffeehouse, 18 E. Main Street, Evansville, 608-882-0949, Sat. 7 am - 2 pm, Sun. 9 am - 2 pm. Saturday & Sunday brunch, coffees, smoothies and pastries. Real Coffee is on Main Street, 0.4 miles west of the intersection of Hwy 14 and Main Street.

DIRECTIONS TO THE FARM

From Madison (about 35 - 40 minutes):

Take Park St. south from Madison. It will turn into Hwy 14 East as you cross under the Beltline.

Stay on Hwy 14 East to Evansville (about 18 miles)

At Evansville, turn right onto Hwy 213 South.

Take Hwy 213 S through Evansville, then out of town about 2.5 miles.

Turn left at the first road, Ahara Rd.

We are the second farm on the left, #14706 W. Ahara Rd. Someone will show you where to park.

Return trip from farm to Madison:

To get onto Hwy 12/18 from Hwy 14 west, take the McCoy Road exit and follow the detour signs. The detour is well marked. You can still travel from Hwy 14 onto Park Street, as usual.

From Milwaukee (about 2 hours from downtown Milwaukee) and from Janesville:

Take I-94 west from Milwaukee.

Exit at "Johnson Creek." At the end of the ramp, turn left onto Hwy 26 South.

Stay on Hwy 26 South through Jefferson, around Fort Atkinson, and through Milton.

At the edge of Janesville, turn right onto Hwy 14 West, about 2 blocks after passing under I-90.

Stay on Hwy 14 West about 15 miles, until you reach the edge of Evansville.

At a stop light next to a Piggly Wiggly store, turn left onto Hwy M.

Stay on Hwy M about 2.5 miles.

Turn right onto Ahara Rd.

We are the first farm on the right, #14706 W. Ahara Rd. Someone will direct you where to park.

FARM and VEGGIE NOTES. The pepper crop continues to be sparse. We are sending **red frying peppers** again because they are a variety that has done well this season, plus they are so tasty. There will be a mix of #1 and #2 grade peppers this week. I'd rather give you the peppers with minor flaws, rather than send fewer peppers. In contrast, the winter squash are doing great, and we will have lots to deliver this fall.

Daikon radish (long, white) - These will store for up to a month if covered and refrigerated. They can be used raw or cooked. See our June 10, 2010 newsletter for some cooking ideas.

Sweet dumpling winter squash (round, striped green and white) - Store at room temperature.

Preparation: These squash have a central cavity that can be stuffed if you wish. Cut squash in half, scoop out and discard the seeds. To cook, I place the cut squash face-down on a cookie sheet, then put some water in the pan, and roast at 400oF until easily pierced with a fork. The water in the pan is optional. The flavor will be better if you allow the pan to dry during the cooking, so the squash has a chance to caramelize.

BOK CHOY IDEAS - Bok choy is the quintessential stir fry vegetable, excellent when simply prepared with ginger, garlic, soy sauce, sesame oil and a little vinegar. It is also good in soups, especially with chicken, wontons or scallops. Here are a few leads for finding bok choy recipes.

Try the tastespotting.com website. They compile recipes from a wide ranges of food blogs. There are lots of interesting bok choy recipes: <http://www.tastespotting.com/tag/bok+choy>

The Macheesmo food blog has a recipe for a calamari salad with bok choy, peppers, onions and garlic, with a citrus dressing. I haven't made this recipe, but have enjoyed dishes like this and found the combination bright and tasty. <http://www.macheesmo.com/2009/09/calamari-salad/>