

McDougal's Farm LLC

What's Growing On !

Aug.24th, 2017

Farm News

It's Appreciate Your Drop- site Host/Hostess Week!!

We appreciate them every week, but this week be sure to give them a big "Thank you", a hand shake or shoot them a smile and let them know the McDougal's Farm CSA Clan appreciates them opening up their place of business or garage to us.

Following is an open letter written by CSA member, Renee and we are happy to share it:

Dear Fellow CSA members,

*As I was picking up my box last week, I wondered how many of us stop and say thank you to our CSA drop site host. As a fond proponent of our CSA and the multitude of benefits for us members, I'd like to remind all, that our hosts are voluntarily putting themselves in a potentially inconvenient spot to help us. Say hello to them when you stop in, perhaps purchase from these local vendors, and above, wear the gratitude of our organic farm. We all speak for each other, just as our actions speak for the group. Love my farm and just wanted to share this,
Thank You -Renee*

This week's veggie load was a back breaker. Holly pulled one turnip out with a circumference of 31 inches!! The big guns (cabbage, potatoes, squash, carrots, etc) are maturing now and we are feeling it. Every week the harvest takes us a little longer, leaving less time for weed pulling...and it kinda shows:) But the flowers steal all the attention away from the rest of the field anyway. They are glorious this year!! Speaking of flowers, we visited a field of 500,000 sunflowers in full bloom this week down in the Madison area. How much fun can you have with a sunflower? A lot. It was a beautiful day with many "Kodak moments" (an expression used in the dinosaur days when Kodak film was used to take pictures of priceless moments).

We also observed the eclipse this week. Animals always seemed to be more in tuned than us humans so it was interesting watching them. The cat and dog piled on

us as we laid in the yard with our welding lens looking up. When the shadows grew long the cat took off for the house, the hens went quiet (rare), the honey bees piled up at their entrance....and we both had a strong instinctual craving for apple pie!?
....Humans

What's in the Box

All the makings for boiled dinner this week and it looks like the weather will make it a good choice. This week you will have **CARROTS!!**, **new baby red potatoes**, **green cabbage**, **onions**, **purple top turnips and collards**. We also added a little bag of weed....**dill weed** that is for dill dip to go with them carrots and **tomatoes**...some cherry, some slicers. Enjoy the harvest.

Boiled Dinner

Ham bone with some meat on it (or a good chunk of ham)
Cabbage
Carrots
Potatoes
turnips
Onions
Celery
Collards
chicken bouillon

Use a large kettle. Cover hambone with some water and boil for several hours. The longer you cook it, the better the taste. Chop vegetables into large chunks. Add all the vegetables to ham and water with the cabbage and collards at the top. Cook covered about ½ hour or until veggie are tender. Season with salt and pepper as needed. I always added a little chicken bouillon for flavor

Dill Dip

2 cups mayonnaise
2 cups sour cream
1 tablespoon dried parsley
3 tablespoons grated onion
3 tablespoons dried dill weed (Use 2-3X as much when using fresh...can't use too much)
1-1/2 tablespoons seasoning salt
In a medium bowl combine the mayonnaise, sour cream, parsley, onion, dill weed, and salt. Mix all together, cover, and refrigerate overnight.

May's Cabbage Bacon Casserole

1 small cabbage head thinly sliced/chopped
½ pound bacon cut into small pieces
1 pint of fresh mushrooms sliced
2 Tablespoons dried onion or 4 T. finely chopped fresh
½ teaspoon Accent seasoning
½ teaspoon pepper
½ teaspoon salt or to taste

$\frac{3}{4}$ cup water

Brown chopped bacon and set aside, reserving the bacon grease. Sauté sliced mushrooms, onions and seasonings in bacon grease. In large kettle put $\frac{3}{4}$ of a cup of water; add all of the ingredients, cover and cook till cabbage is tender. Mix well.