

# McDougal's Farm LLC

What's Growing On !

Sept. 14th, 2017

## Farm News

Now that the leaves in the squash field have died down a bit, we can see our squash numbers are going to be down this year and what are there, are small:( We are estimating 50% less than last year! Of course last year was a great year and maybe not the best year to compare it to. Should be plenty to keep the boxes interesting:)

We haven't seen a raccoon all year but they made their debut this week....just as we anticipated. Our "green flag" to go pick the sweet corn. The sweet corn has just begun to peak....and they know it as they leave their little tell-tale path of destruction through the patch. But what goes around, comes around. We may have been on the receiving end of the destruction in the corn field, but on the other end of the farm, it was us causing the destruction. Ripping up onions, slashing down the Brussels sprout forest, grinding under old bean plants, beheading mammoth broccoli and the worst....disrupting the beehives and *removing* some of their honey. I'm sure the raccoons like to think they are just "*removing*" the sweet corn from the field, instead of "*stealing*" it as well:) We didn't pull all the honey yet, just enough to give them a little more room. We couldn't help but think how this must feel like hurricane Irma to them....so much work!! So much to rebuild!...lives are at stake and winter is coming! We will let them work frantically to rebuild and replace their stores before we let them know, we had every intention to leave them with plenty this winter.

Our packing shed has been overtaken by **extra peppers**....thousands of them! Boxes everywhere. So many, we are offering them for a fabulous price...\$10 for a full half bushel box of organic peppers until the excess is gone. If you live in Rhinelander or Wausau we can send them with our drivers. If you live in Antigo, they can be picked up here at the farm. All we ask is that you give us a day ahead notice. Thursday mornings we are packing and not around our email. So let us know by Wednesday evening if interested (tonight fortomorrow delivery-next wed. for a next week delivery). We also have **extra cabbage** for just \$2 a head (great for

sauerkraut) and we are also still taking orders for **canning tomatoes** (\$19. a heaped half bushel). Choose sauce or round slicer type. The sauce type aren't ripening as fast so there may be a wait on them.

Enjoy your sweet corn this week!!

## What's in the Box

This week's box will be a challenge to pack. Two bulky items came in at the same time leaving not much room for any extras. Here is what we *plan* to put in the box if it all fits:) **Brussels sprouts, carrots, sweet corn, broccoli, tomatoes and maybe onions** if they fit:).

## Roasted Brussels Sprouts and Carrots RECIPE BY [Oxmoor](#)

[House](#)

The key to crispy-roasted results here is using a large pan so the Brussels sprouts and carrots aren't crowded during roasting. Roast the [vegetables](#) several hours before the meal; then reheat just before serving

2 pounds fresh Brussels sprouts

8 medium carrots, scraped and cut into 2

1/4 cup olive oil

1 tablespoon sugar

1 tablespoon chopped fresh thyme

1/2 teaspoon salt

Freshly ground pepper

Wash Brussels sprouts; remove discolored leaves. Trim ends, and cut in half lengthwise. Cut larger pieces of carrot in half lengthwise, if desired.

Place Brussels sprouts and carrots in a large roasting pan. Combine olive oil and remaining ingredients; pour over vegetables, and toss well. Cover and bake at 425° for 20 minutes.

Uncover, and roast 25 minutes or until vegetables are tender and well browned, stirring twice.

## BROCCOLI-BACON-CHEESE SALAD from [cooks.com](http://cooks.com)

2 large bunches raw broccoli, cut into flowerets

1 lb. bacon, cooked and crumbled

2 c. grated Cheddar cheese

1/2 sweet onion, finely chopped

1/2 c. sugar....or less

2 tbsp. wine vinegar

1 c. mayonnaise

Mix mayonnaise, sugar and vinegar together. Add onion, bacon and cheese. Pour over broccoli in 9 x 13 pan. Stir until broccoli is lightly coated. Chill a few hours.