

# McDougal's Farm LLC

What's Growing On!

September 13th, 2018

## Farm News

### Farm Party Saturday Evening, September 15th

Love this time of year. Not sure if it is the "letting go" of the weed rage or the cooler temperatures. Our weed folly lasted way longer into the season this year than ever before. We thought we actually won the weed war this year until we tried digging our potatoes. The potato digger looked like someone trying to shove too much spaghetti in their mouth. The weeds balled up, the potato digger seized and very few potatoes showed up. And once we actually saw the quality of the potatoes that were there, an acute case of Tater-humble-itis set in. Taterhumbleitis is a humiliating affliction that strikes potato farmers egos particularly during very hot, dry growing seasons....Our potatoes looked like crap! Covered with spots called scab. Harmless, unless you are the farmer that has to put them into the CSA boxes...then its painful. The small size was also a direct correlation with the hot, dry weather this summer. So we humbly apologize for the spotted potatoes and the purple top turnips that suffered the same plight. We were so optimistic that at least our root crops were safe below the cool surface, safe from the scorching heat this summer. Hoping we can make it up with our sweet potato harvest. Just another lesson on how everything is connected and all things need balance.....except squash and cabbages. They are huge! They don't need anything but air to grow and will probably save mankind some day.

A wise farmer once told us, "It is, what it is." We said that often this week. So with that being said, we are not too proud to say this has been a challenging summer for us and now we really need to have some fun! **This Saturday will be our Farm Party.** Our **Zucchini hunt whistle blows at 6:30pm.** We have hidden over 200 zucchinis! A bonfire will follow. Bring your own choice of beverage and snack if you wish. Maybe a chair. Looking forward to nothing more than enjoying your company, a huge fire, a cold beer and our butts in a chair.

Enjoy the beginnings of a new season,  
*Jerry and Maydene*

### What's in the Box

This week you have everything for boiled dinner or veggie soup. In your box you will find a **cabbage**. This variety is very white, excellent for sauerkraut or fermenting also makes a nice white slaw. Check out the KFC coleslaw knockoff recipe at [mcdougalsfarm.com](http://mcdougalsfarm.com). You will also find ugly **potatoes**, but good looking **carrots**,

**onions** and one of our most popular squash, a **Sunshine squash** (looks like a pumpkin). Very dark orange flesh, sweet and moist like a sweet potato. Stores well. You will also find **turnips, oregano and parsley**. The large shares will get **cherry tomatoes**.

**Baking squash:** Wash, cut in half or quarter, remove seeds, place face down on a greased or lined cookie sheet, bake until you can pierce with a fork. Amen!

## Boiled Dinner

Ham bone with some meat on it (or a good chunk of ham)

Cabbage

Carrots

Potatoes

turnips

Onions

Celery

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

## Roasted Butternut with herb Oil and Goat Cheese

- 1 large butternut squash or other large winter squash (about 4 pounds), scrubbed
- 1 garlic clove, finely grated
- ¼ cup olive oil
- ¼ cup finely chopped parsley
- 1 tablespoon finely chopped marjoram or oregano
- 1½ teaspoons red wine vinegar, divided
- Kosher salt, freshly ground pepper
- 3 ounces fresh goat cheese

Preheat oven to 425°. Place squash on a rimmed baking sheet and roast, turning once, until tender, 35–45 minutes. Let cool slightly.

Meanwhile, whisk garlic, oil, parsley, marjoram, and ½ tsp. vinegar in a small bowl to combine; season herb oil with salt and pepper. Halve squash lengthwise and scrape out seeds.

Using a large metal spoon, scoop out large pieces of flesh and place in a large bowl; discard skin. Add remaining 1 tsp. vinegar and gently toss to coat; season with salt and pepper.

Transfer squash to a platter and drizzle with herb oil. Crumble goat cheese over.

**Do Ahead:** Herb oil can be made 1 day ahead. Cover and chill.