

McDougal's Farm LLC

What's Growing On!

July 25th, 2019

Farm News

It's day 5 without electric...and we have formed a love/hate relationship with our generator. Don't know what we would do without it, but find it hard to listen to day and night....like a second wife, Jerry teased:) The storm came in fierce Friday evening taking down trees, fences and one of our Hoop Houses, but considering the damage to the North of us, we got off easy. Nothing a lot of muscle, a couple chainsaws and a backhoe couldn't take care of....we were safe with no building damage, so we counted our blessings. The crops look remarkably well. The corn was leaning a bit and the broccoli was laying in every direction but by the end of the next day they were all standing tall...all good. Even the plants in the hoop houses are standing tall with twisted metal pipes all around them...pretty remarkable!! Just a hundred yards away trees were ripped right out of the ground. So happy to be sharing a great box with you this week instead of the Dear John letter that I was already composing in my head as the storm went over.

So this no electric thing has been an eye opener. Here's a few things we have learned or confirmed. 1) We love our landline phone...works without electric (but even that can go out?) 2) We want our old TV back that allowed us to see the weather when we NEED to see it the most. Not everyone has cell phone coverage. 3) No Electric means dark at 8:30pm, no internet, no Netflix...what to do? Electronics may have made us stale. 4) the longer we go without a wash machine, the wilder our outfits get. 5) Not everyone knows what a "Whore's Bath" is. 6) Electric or not, the summer *day* life of a dog, chicken, pig, plant and your farmers, doesn't change much.

We had a bountiful sweet pea harvest and you all will get an ample portion in your box this week....share the bounty:) For those that will miss the peas this week, next week the green beans will be ready and maybe the baby reds. The deer are pounding the bean patch but it looks like we will get at least one picking off that patch. Thank goodness we planted a second patch that should be ready in a couple of weeks. Quote of the week from 5 year old Zoey as she stood in our bean patch: "You have quite the reindeer trail here."oooooh, from the mouth of babes!

Have a great weekend...and cheers to the Wisconsin Public Service pole dancers. You guys rock....power on!...pardon the pun:)

Jerry and Maydene

What's in the Box

There is a little more heft to this week's box and it is a good one!!! This week in your box you will find **Kossak (large extra tender kohlrabi)**, **Cucumbers**, **Sweet Peas with edible pods (no shucking)**, **Red beets**, **cilantro**, **green onions** and a head of **Tender Sweet green cabbage**. The large shares will also get a young **zucchini**

Langlade County Sustainable Farm Tour

August 3rd- Come visit your Farm!

\$5. per person (pre-tickets available at Sweet Thyme, Green Hen or on Farms day of tour)

Choose 3 of the five designated farms to visit

Tour times 9am, 11am and 2pm

Farms include:

- **Canopy Gardens-Hydroponic tomatoes**
 - **Grandview Orchard-Apples**
 - **Igl Farms- potatoes and beef**
 - **McDougal's Farm-vegetables**
- **Bures Organic Dairy Farm-dairy**

Come explore, learn, ask questions and get to know your farmers!

Thanks for sharing this with us, Sarah!

Sarah's Creamy Tart Apple Slaw

1 head of green cabbage shredded
2 green apples cut into sticks
2 carrots shredded
4 scallions or green onions chopped
1/2 cup dried cranberries
1/2 sliced almonds

Dressing:

1/2 mayonnaise
1/4 sour cream
1/4 apple cider vinegar
2 Tablespoons honey
1/2 teaspoon ground mustard
1/2 teaspoon poppy seed

Prepare veggies and set aside. Mix dressing and pour over veggies. Mix well and refrigerate

Family don't like beets? Need to hide them incognito? Try this in-cog-beet-o brownie!! **Tip: Don't over bake**

Fudgy Dark Chocolate Beet Brownies from Pinch and Swirl

- 8 ounces boiled and peeled beets about 2 medium beets
 - 2 sticks unsalted butter plus more for buttering parchment paper
 - 8 ounces dark chocolate chopped or chips
 - 1¼ cups white whole wheat flour (150 grams)
 - 1½ teaspoon baking powder
 - ¼ teaspoon salt
 - 4 eggs at room temperature
 - 1 teaspoon vanilla extract
 - 1 cup golden brown sugar packed
1. Quarter beets and transfer to food processor; process until pureed,
 2. Preheat oven to 350°F.
 3. Line a 9-inch by 9-inch brownie pan with parchment paper or grease pan generously.
 4. Cut sticks of butter into tablespoon size chunks and place in a heavy saucepan. Add chopped chocolate and cook over low heat, stirring constantly until mixture melts and is smooth. Remove the pan from heat and set aside to cool.
 5. In a medium bowl, whisk together flour, baking powder and salt. Set aside.
 6. In the bowl of a stand mixer fitted with the paddle attachment, gently mix the eggs for about 30 seconds. Add vanilla and brown sugar; mix on medium-high until light and airy, about 2 minutes. Reduce speed and add beet puree and then slowly add chocolate mixture; mix just until combined. Add flour mixture and again, mix just until combined. Pour batter into prepared pan and smooth top with a rubber spatula.
 7. Bake 25 to 30 minutes, until a knife inserted into the center comes out with just a few moist crumbs sticking to it. Allow brownies to cool for 5 minutes then transfer with parchment to cooling rack.
 8. Cut and serve warm, at room temperature, or straight from the refrigerator (my favorite).