

McDougal's Farm LLC

What's Growing On!

August 19th, 2021

Farm News

Bag number 9 is a bottom holder! We were thinking Boiled Dinner this week, so your bag is filled with some of the big hitters...cabbage, new potatoes, carrots, turnips etc....all heavy! But we also have tomatoes coming in; ripe, red and *squishable*....the heavy and the squishable in one bag is not the perfect situation. We do our best on this end to pad and tuck, building cucumber walls around them or nestling them down into a lettuce bed. We hope they arrive safe. Know we do what we can.

Up to this point when one crop is done, another crop has been pre-planted earlier (as transplants) so when one bed is cleared, another crop can quickly take its place. We have finally come to that sweet spot in the season when this process is coming to an end....no more thinking consecutive layers! Now our brains can think of other, not so productive things, like finally taking that trail into the woods that has been begging us to come in all season or getting those flat spots out of our bicycle tires. There is a lot of *heavy* work ahead but somehow it all seems less complicated.

There is a change in the air this week or maybe it's the light, the days are shorter. The trees have noticed, the birds and animals have noticed, even the veggies have noticed. They all are showing little clues they are thinking about wrapping up the season a bit early*except* for the bugs. We are not sure if the bugs we usually only see in the spring, are really late or really, really early for the 2022 season, if so, they have a surprise coming.... We are getting mixed signals this year but regardless; it has been a very productive summer so far. We are thankful to be living *and* farming in central Wisconsin.

Instead of a picture this week, we wish we could have attached the sound of our crew working *together* this week. We were working 2 hoop houses and a packing shed away as we listened to the happy chatter and belly laughs of our Wednesday warrior crew washing tubs and tubs of carrots. They made it sound fun...it's not, they are just incredibly good natured people. Love our crew!

Enjoy summer's bounty!

Your grateful farmers,

Jerry and Maydene

What's in your Bag

This week we came across a really good salad dressing recipe that we wanted to share, so we added to your bag the ingredients we had on hand...**dill weed** and **garlic**. The recipe also calls for chives but you can substitute the **onion greens that are on your large Alisa Craig onions** this week. And what good is a good salad dressing without the salad?...so we added **mixed greens including Tatsoi greens, cucumbers, radish and tomatoes**. We also added all the ingredients for Boiled Dinner: **green cabbage, carrots, new gold potatoes, onion and turnips**. We also added **cauliflower**. Hold the bottom or you are not going to make it out of your drop site☺

Homemade Buttermilk Ranch Dressing from Onceuponachef.com

Servings: Makes about 1-1/3 cups

- 1/2 cup sour cream
- 1/2 cup buttermilk
- 1/4 cup mayonnaise, best quality such as Hellmann's or Duke's
- 2 garlic cloves, minced (see note)
- 1 scant teaspoon salt
- 1/4 teaspoon pepper
- 1-1/2 teaspoons dried dill
- 1/4 cup finely chopped fresh chives
- 2 teaspoons fresh lemon juice
- Few dashes Tabasco sauce, optional

Combine all of the ingredients in a medium bowl and whisk well. Taste and adjust seasoning if necessary. Chill until ready to serve.

Note: The dressing will keep well in the refrigerator for 3-4 days. The garlic flavor gets stronger the longer it sits, so you might want to cut back if you're planning on making it in advance. **The dressing will thicken up to more of a dip consistency as it chills.**

Sunday Boiled Dinner from Taste of Home

TOTAL TIME: Prep: 20 min. Cook: 1 hour **YIELD:** 8 servings.

1 smoked boneless ham or pork shoulder (about 2 pounds)

1 medium onion, quartered

2 pounds carrots, halved

2 pounds red potatoes, quartered

2 pounds rutabagas, peeled and cut into 1-1/2-inch cubes

1 teaspoon salt

1/2 teaspoon pepper

1 medium cabbage, halved

Prepared horseradish, optional

Directions

1. In a large Dutch oven or soup kettle, place ham, onion, carrots, potatoes, rutabagas, salt and pepper. Add water just to cover; bring to a boil.

2. Place cabbage on top of vegetables. Reduce heat; cover and simmer for 1 hour or until the vegetables are tender.

3. Drain. Cut cabbage into wedges; remove core. Serve meat and vegetables with horseradish if desired.