

Camas Swale Farm

November 09-13, 2012

News from the field

Garlic has been planted! And mulched! Another break in the weather earlier in the week allowed us to get out and prepare the soil for planting. We diversified our varieties this year. Along with the saved seed from this years harvest we added a hard-neck variety and a number of heirloom soft-neck varieties which we will harvest for food and for seed next season.

Within garlic varieties there are two main categories; hard-neck and soft-neck. This refers to the hard stem in the center of the bulb, or lack thereof. The hard stem is the result of a flowering stalk that only occurs in the hard-neck varieties. This stalk shoots up in the spring and is snapped off to redirect the energy back down to bulb formation. This flowering shoot is called a scape and is a nice early introduction to the flavors to come. You will taste them next season.

The garlic you received this season is a soft-neck. Soft-necks do not send up a flowering scape and as a result do not have a hard stem in the center. This trait allows them to store much better than the hard-necks. If you would like to stock up for the months ahead we do still have quite a bit in storage! -Jonah



Jonah splashes some biodynamic preparation onto the compost pile before he, Mr. Dog, and Jason go to spray the field of recently seeded cover crop. You can read more about biodynamic preparations on the sustainable farming website [ATTRA](http://attra.net).

Potato and Turnip Cakes

Adapted from www.bloomingglenfarm.com

This time of year we make potato pancakes and add any roots we have around, and eat with sour cream and applesauce. Turnips add a creamy texture.

Coarsely grate (with a box grater or a food processor fitted with the grater attachment) **2 pounds of potatoes and 2 large turnip roots**, all scrubbed and trimmed. (Optional: add **1/2 an onion**, grated.)

Dump grated veggies onto a clean dishtowel and squeeze to remove as much moisture as possible; transfer vegetables to a medium bowl.

Beat **2 large eggs** and toss in with coarse salt and ground pepper.

Heat **1/4 cup olive oil** in a large skillet over medium heat. Form potato mixture into four tightly packed patties; place in skillet, flattening gently with a spatula to a 3/4-inch thickness. Cook patties, turning once, until browned and cooked through, about 10 minutes per side (reduce heat if patties start to brown too quickly, and add more oil to skillet if necessary). Transfer to paper towels; sprinkle with salt.

What's in my share?

- Celeriac
- Carrot
- Turnip
- Leeks
- Daikon Radish
- Broccoli
- Asian Cabbage
- Potatoes: *Desiree red potato*
- Onion
- Winter squash: *Delicata*