

Johnson's Backyard Garden, Fall Session Week #4  
October 28, 2007

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1. In your box this week:

Eggplant – Megal, Raavayya, Orient Charm, Ichiban Japanese  
Peppers – Cubanelles, Red, Yellow, Chocolate, Green Bell Peppers, Banana Peppers  
Squash  
Okra (Burgundy, Cajun Delight, and Clemson Spineless)  
Siberian Kale  
Tatsoi  
Mei Quing Choi – Baby Bok Choy  
Turnip Greens  
Baby Arugula  
Cucumbers  
Lettuce mix  
Green Beans  
Baby Beets or Butternut Squash

How to store this week's bounty: all go in the fridge as soon as you arrive home except for the Butternut Squash. Leave the squash out on the counter. Eat the eggplant first as it does not keep very long. Checkout our [storage tips](#) on our website.

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2) Farm News

Potluck Box Pickup at the Farm

For the open house/pot luck on Saturday, November 3<sup>rd</sup>, we would prefer it if you could pick your box up at the farm. We can keep it refrigerated in our walk in cooler during the potluck and you can take it with you when you leave. Please RSVP if you are coming to the potluck and also let us know if you would like to pick up your box at the farm.

Barn Expansion

This week we have been busy with a number of things. Our barn/packing shed is currently undergoing a massive expansion. At the end of the year I will begin farming full time and we are preparing to expand the amount of vegetables that we grow. With increasing the

number of CSA boxes and the farm equipment that we have recently added we now are finding that our small little barn does not have nearly the space that we need. the new barn is about 60 X 70 feet and every bit of the space under cover will be utilized. We have adding about three times the space to make room to keep our tools and farm equipment out of the rain and also to have space to store and pack the vegetables. Also we are building a little office space for me to have a place to keep my computer and do the books and farm planning. Currently our computer is setup in our living room. Longer term we are dreaming of building a new packing shed closer to the rear vegetable fields but for now the most cost effective alternative was to expand the existing barn.

### Huge CSA Boxes

The work share members commented that they though the boxes this week looked the best this session so far. We had trouble closing the tops on the boxes since they were so full! Many of the veggies that are in the box this week will be disappearing very soon from your box till next year. Enjoy them while you can. The eggplant, peppers, basil, tomatoes and green beans are warm weather crops. This also was the last week for the summer squash and cucumbers. With the end of the summer crops we can look forward to a number of new crops. We have tons of broccoli and cauliflower growing. I noticed yesterday that some of our plantings are just starting to form heads. It will not be too long till we have baby spinach, butterhead lettuce, carrots, kohlrabi, parsley, and fennel, green onions, chard, cilantro, rabini, radishes, and beets and organic citrus from the Rio Grande Valley.

### Gardening Resource Info – Added to our Website

If you are interested in gardening, we have added some info to our website that you might find useful. The info is located on our website [www.johnsonbackyardgarden.com](http://www.johnsonbackyardgarden.com) under the tab “More Info”;. We have posted a [Travis County Planting Calendar](#) which helps determine the approximate time to plant vegetables. We have also posted a [Vegetable Planting Guide](#) from Harris Seeds that gives recommended plant spacings for planting. Lastly if your are looking for seeds you may want to check out a few of the seed companies listed on the website. We buy seeds from a lot of different companies but a few that we have done business with in the past are listed on the website.

### Splitting CSA Shares

The CSA share must be picked up all at once and you cannot sign in and pick up only your half of the vegetables. Last week we noticed that there was half a vegetable box left at one of our pickup points. Leaving half a box causes problems because CSA members could mistake it for a full share. All splitting of CSA shares must be done outside the pick-up site, unless you come together. Some people divide their share by picking up on alternate weeks.

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3. Fall Potluck and Open House - Saturday November 3, from 1pm till Dark  
1<sup>st</sup> Year Anniversary

Next Saturday November 3rd is the pot luck and open house at the new farm. We encourage everyone to “make the farm connection”;. Our potluck is open to everyone and we particularly hope our CSA members plan to attend. We would appreciate if you RSVP so we will know approximately how many people to expect.

It has been a just over a year since we moved here and planted our first crops. We would like you to come and checkout our progress and celebrate our first year anniversary with us! We will have a band and the Potluck is open to everyone, no need to be a CSA member. Bring a dish to share, and your own tableware (plates, eating utensils). We'll have ice tea, and water.....BYOB! Bring along your lawn chairs and blankets, too. The potluck and live music will be held outdoors under the pecans. We will have a play area for the kids and you are welcome to walk the farm and see what we have going on. We are located at [9515 Hergotz Lane](#), 5 miles east of Austin, near the Austin Bergstrom International Airport. The address above links to a map or directions are below:

#### Directions from 183 Southbound

From Airport Road, 7th Street or 183 South...turn left onto Thompson Lane at the 2nd traffic light after you cross the Colorado River Bridge. Callahan's and a gas station will also be on the left. Take Thompson Lane until it dead ends into Hergotz Lane. Turn right onto Hergotz Lane and continue for a couple of miles until the road makes a sharp left hand turn.....after going around the curve continue for about ¼ mile and turn right onto Hergotz Lane (there is a dump truck parking lot on the left). The farm is located at the end of the road on the right hand side. At the dead end of Hergotz Lane, tum right on to the dirt road by the farm sign. Parking is just a little ways back on the farm in a grass area next to the pecan orchard. The potluck will be held in the orchard.

#### Directions from Ben White/Hwy 71

Heading towards the Airport on Hwy 71, turn north on 183. Go about 1 mile to the first traffic light. Tum right onto Thompson Lane. Callahan's and a Shell gas station will also be on your right. Take Thompson Lane until it dead ends into Hergotz Lane. Turn right onto Hergotz Lane and continue for a couple of miles until the road makes a sharp left hand turn.....after going around the curve continue for about ¼ mile and turn right onto Hergotz Lane (there is a dump truck parking lot on the left). The farm is located at the end of the road on the right hand side. At the dead end of Hergotz Lane, tum right on to the dirt road by the farm sign. Parking is just a little ways back on the farm in a grass area next to the pecan orchard. The potluck will be held in the orchard.

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## 4. Recipes

The recipe this week was contributed by CSA member, Elaine DiRico. She has written several cookbooks and has a love for food. We look forward to future contributions from Elaine.

My favorite winter green has to be arugula. Its peppery bite and intensity can stand up to strong flavors, like feta, garlic, anchovies and olives in a salad. Wilted slightly with a little olive oil and chopped garlic, stirred into a bowl of cannellini beans, arugula is a perfect cool weather lunch, and takes about as much time to make as a sandwich. It is also a perfect herb for pesto, and makes a delightful change after a summer of basil.

### Hill Country Arugula Pesto

2 cups arugula (about 3 ounces)  
2 Tablespoons toasted pecans\*  
2 cloves fresh garlic, peeled  
2 Tablespoons grated Parmesan  
2-3 Tablespoons Extra Virgin Olive Oil  
1/4 teaspoon salt  
pinch of red pepper flakes (optional)

In a large saucepan, bring 2 quarts of water to a boil, and blanch the arugula in the boiling water for 3-5 seconds to set the color. Drain well.

Blend everything but the olive oil in a food processor or blender. When it is evenly chopped and smooth, start to add the olive oil while continuing to blend, until a smooth sauce forms.

This can be kept for a couple of weeks refrigerated in a tightly sealed jar. When you use it, let it come to room temperature unless you are adding it to a hot dish, such as pasta with chopped tomatoes. (Yummy!) When you return it to the refrigerator, pour a thin layer of olive oil on top to make an air tight seal and prevent discoloration. Just stir the oil in the next time you use it. This is a wonderful sauce for chicken or fish, and pretty as well, a sunny green color. It is a nice dip for bread, more interesting than just oil, and with a little lemon juice, makes a salad dressing instantly.

Chipotle is a grand addition to this adding a smoky heat that is perfect tossed with pasta and a wonderful cheese. A pinch of dry powder, or about half a teaspoon of canned chile adds a subtle kick, but I use 1/2 a chipotle in adobo sauce and serve it tossed with pasta to ease the burn.

\*To toast the pecans, heat a dry (no oil) skillet over medium-high, add the pecans, and turn off the heat, stirring a couple of times, until they are cool enough to handle.

### Brenton's Greens

This is a really simple way of cooking the turnip greens, collards or mustard greens in your box. This is how Beth and I grew up eating them in Alabama, and my favorite way to prepare them. Corn bread and black eyed peas go great with this. The liquid left in the pot is good too! We dip our corn bread in it...it is called "pot liquor" and it's delicious.

### Directions:

Take the whole bunch of turnip greens and cut off the leaves. Discard the roots and stems. Wash the greens in a clean sink well and drain. Two washings may be necessary for dirty greens. Put greens on a cutting board and coarsely chop a few times. This is just so they will fit in the pot. Fill a large pot of water halfway with water. The pot should be large enough to hold the bunch of greens. Add salt and fresh ground pepper to taste. Put the top on the pot and bring to a boil. Optionally add some ham, or a smoked turkey neck, or smoked pork bones to the pot. Boil greens until tender and serve as a vegetable side dish. The bunch in your box may look large but it will cook down to a relatively small amount. I probably could eat the whole bunch I like them so much. Hot pepper vinegar sprinkled on

top of the greens is highly recommended. The greens in your box this week are grown just for their tops and do not have an edible root portion like some tumips. The variety is called 7 top. Very nutritious!

Recipe Database – please send us your favorite recipes!

In development on our webpage is an extensive [recipe database](#) for the crops that we grow. If you have any favorite recipes please email them to us with a source or individual to credit.

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#### 7) Unsubscribe/Subscribe From/To This Newsletter

If you would like to subscribe or unsubscribe to our email newsletter list just let us know.

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#### 8) Johnson's Backyard Garden Contact Information

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