

Johnson's Backyard Garden, Fall Session Week #6
November 12th, 2007



Table of Contents

- 1) In your box this week
 - 2) Farm News
 - 3) Dai Due Photos
 - 4) Recipes
 - 5) Unsubscribe
 - 6) Johnson's Backyard Garden Contact Information
-

1) In your box this week:

Broccoli
Cabbage
Eggplant –Orient Charm, Ichiban Japanese
Peppers –Cubanelles, Chocolate, Sweet Banana, Blushing Beauty and Jalapenos
Turnip Greens and/or Collards
Arugula
Green Onions
Pecans
Tatsoi
Salad mix with a few sun gold cherries

Also a few tomatoes in some boxes

**next week should be the first of the cauliflower, several types of kale, poblanos, tomatoes, the kohlrabi is sizing up too. Parsley is almost ready.

How to store this week's bounty: all - except the pecans go in the fridge as soon as you arrive home. It is best to use the eggplants as soon as possible, preferably within a day. Do not store the eggplants at temperatures less than 50 degrees. Checkout our [storage tips](#) on our website.

2) Farm News

U-Pick Pecans on Halves

We have not had any luck getting any of the local pecan growers to come over to the farm and pick up our pecans this year. We have decided to offer to those on our mailing list to come to the farm and pickup pecans on halves on Saturday afternoons and Sundays the opportunity to come out to the farm and pick up pecans. Hours are 1 to dark on Saturday and 8-dark on Sunday. For everything you pickup, you keep half and we keep the other half. No need to call or email first...just show up! Bring bags to take the pecans home in.

In addition to the pecans we are interested to see if CSA members would be interested in U-Pick days periodically. We are considering putting in a small blackberry patch this winter and thought that members may like coming out the farm periodically for some u-pick crops. Email us and let us know your thoughts on U-pick.

New Vacuum Plate Seeder

Yesterday we were busy trying out a new piece of equipment for the first time. It is called a plate seeder. We use it to plant seed flats for the greenhouse. We have always hand seeded all of our flats. This is a tedious process. Usually several people would sit at a table and fill flats with a soil mix and then poke holes with a stick or pencil and then place seeds by hand into each hole in the seed flat. Our seed flats have either 288, 128 or 50 holes each. Now that we have the plate seeder things are going a lot faster. We still fill the flats up by hand but now we have a dibble board that makes an indentation in the each cell in the tray flat all at once. Using the plate seeder we also seed the flats all at once. The way this works is that depending on the size seed we are seeding we select the plate we need. The plates have different number and sizes of holes drilled in them for each of the seeds that we plant with the plate seeder. Three of us were working together yesterday. Seeding flats and we filled the green house up with plants in just about a half a day!

Auto Subscribe Unsubscribe

Thanks for the help in working out a solution to the newsletter auto subscribe and unsubscribe. People can now go to the website and do this. This will save me a lot of time.

3) Dai Due Supper Club Photos

The supper club at the farm a couple of weeks ago was a ton of fun! The link below has photos taken during the dinner. <http://gallery.mac.com/andymattern#100076>

I strongly recommend CSA members attend a Dai Due supper club dinner. Checkout their web site for upcoming events: <http://www.daidueaustin.com/>. They also have a mailing list.

4) Recipes

This week I wanted to let you know a few cook books and websites that I like for inspiring ideas on what to do with the produce. If any members have any other favorites please e-mail me. Also we would still like people to email us recipes for inclusion on our website.

Farmer John's Cookbook: The Real Dirt on Vegetables by Farmer John Peterson and Angelic Organics.

Local Harvest and Vegetarian Cooking for Everyone by Deborah Madison

From Asparagus to Zucchini (Madison Area CSA Coalition and is FANTASTIC. you can order one on their website -- <http://www.macsac.org/atoz.html>)

Nourishing Traditions by Sally Fallon

The Vegetarian Epicure by Anna Tomas

<http://www.epicurious.com/> (I get a lot of recipes from here -- it's a compilation of recipes from Gourmet and Bon Appetit magazines. You can search the recipes by ingredient and can even include multiple ingredients in the "advanced search" option).

<http://www.omorganics.org/page.php?pageid=58> (this has a ton of information about various kinds of produce, and there are recipes associated with each -- through links)

5) Unsubscribe/Subscribe From/To This Newsletter

If you would like to subscribe or unsubscribe to our email newsletter click [here](#).

6) Johnson's Backyard Garden Contact Information

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