



CSA Newsletter

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Week 11

We managed to get a good amount of planting done this week behind the house and in the greenhouse. With the rain we've gotten, the seeds should germinate well! This was a weeding week and a week for cleaning garlic as well. We're making headway! Today the compost pile weeds will be tackled while the NMC delivery is being made. We have to clean up the piles for use this fall. Soon, the cucumbers will be tilled in with compost to get ready to plant garlic. We're doubling the amount we planted last year. We strive to do this every year. This year for the first time we have garlic to sell!

Eating is an Agricultural Act - Amy Murray, intern from Wisconsin

"Eating is an agricultural act", or at least that's what the magnet on the fridge of the Noel house says and over the course of three months I have learned exactly how true this statement is. The moment I stepped onto the Noel family farm, I knew I was going to have an interesting summer. For those of you who know me, I am intern number three to come this summer. My name is Amy, and I hail from the lovely state of Wisconsin. As per usual, I was supposed to write an article for the newsletter weeks ago but have left it to the last moment, and will now attempt to sum up my last three months in, as Hannah told me, one paragraph. My last three months was educational, a little bit ridiculous (you try sharing a bathroom with 8 other people) and amazing. I have learned so much at the farm and will go home knowing much more than what I came with. Who knew that in the course of a summer I would find out how to harvest, wash and prepare over 15 vegetables and fruits, bale hay, take care of chickens and cattle and learn how to bake bread. What's even more amazing is that Hannah has taught me that kale can be eaten in any dish, as well as most of the edible and medicinal plants around the farm. Furthermore Eric has taught me if you want to round up a chicken that's loose, go from behind them or you will spend hours trying to catch one chicken as well as changing oil on a car (after all he is the organic mechanic). Not only do the Noels take you in, they feed you, house you and teach you as much as they can about their farm, with not only love but also a little bit of humor. As I round up my last week at the farm, I can only help to think of the magnet on the fridge, "Eating is an agricultural act", and no one will know how true that is until you've worked at Maplewood Organics.

On the Farm - More Good-byes

This week we say farewell to two more interns. It's hard to believe that summer is nearly over and everyone will be going back to school in just a week or two. That is the case for both Amy and Grace both entering a senior year, Amy at University of Wisconsin - Stout and Grace at her high school in Irondequoit, New York.

Amy joined us in May, ready for an adventure far from home. She dove right into her internship building bird houses and fixing things around the farm. She has asked questions and has tried everything this summer, working to get the most out of her summer of hard work. Amy leaves the farm Saturday.

Grace came to the farm last in early July. Her first day was spent installing the 12 foot tall poles for the pole beans. Grace loves the chickens and wants to find a college that will let her keep her own chickens at school. She has shown herself to be self-motivated and detail oriented, real plusses on a busy organic farm. Grace will leave Thursday to go on a New England college tour.

Both young women have won our hearts with their humor, willingness to help in whatever comes up and their love for and interaction with our children. We will miss Amy and Grace this fall and hope for visits and to stay well in touch. I tell everyone who asks about what it's like to have interns live with us so much of the year, that we're building extended family. It's certainly true for Amy and Grace.

100% Grass-fed, Certified Organic Beef

We have beef on hand right now and can deliver it to you at your weekly pick-ups. We also have larger freezer beef packages available for the month of September. Please place your orders by August 22nd for delivery before Labor Day. Our beef has been selling out fast and we have new customers coming on, so act soon! Visit our website for details about our delicious beef: <http://maplewoodorganics.biz>.

Please find us on Facebook (Maplewood Organics and The Organic Mother) and Twitter (maplewoodvt and organicmother74). We have a new email list sign up on Facebook!

Recipes of the Week

Rosemary Roasted Blue Potatoes

2 pounds small blue potatoes, unpeeled but washed whole, any sprouts or bruises removed

1/2 cup olive oil

4 tablespoons dried rosemary leaves, slightly crushed (*summer savory and thyme mixed are also very good!*)

2 tablespoons sea salt, slightly crushed

Pre-heat oven to 400 degrees F. Cover bottom of cast iron skillet with the oil. Cut potatoes into quarters, add to skillet and toss to coat with oil. Position skillet on middle rack of oven. Roast potatoes for 20 minutes. Turn off oven heat. Stir potatoes and keep them in oven another 10 minutes. Stir potatoes one last time, then transfer to a serving bowl, tossing the rosemary and salt mixture over them. Serves 4 ~

Sage Butter Macaroni and Cheese

3 tablespoons unsalted butter, plus extra for baking dish

4 ounces finely grated Parmesan cheese (about 4 cups)

1 pound macaroni

3 tablespoons thinly sliced sage

10 ounces shredded aged Cheddar

4 ounces cream cheese

3/4 teaspoon sea salt

Freshly ground black pepper

Heat oven to broil and arrange rack in top. Butter a 9 by 9-inch baking dish and set aside. Melt 1 tablespoon of the remaining butter and mix in a medium bowl with 1 cup of the until thoroughly moistened; set aside.

Bring a large pot of heavily salted water to a boil. Add pasta and cook for half the time indicated on package.

Meanwhile, melt remaining 2 tablespoons butter in a large frying pan over medium heat. When it starts to foam, add sage and cook until crisp and butter begins to turn golden brown. Remove from heat and set aside until pasta is ready. Reserve 1 cup pasta water and drain pasta.

Return pasta to pot and place over low heat. Stir in sage butter, reserved pasta water, remaining 3 cups Parmesan, Cheddar, cream cheese, and salt, and season with freshly ground black pepper. Stir constantly until cheeses are evenly melted and the pasta looks well coated. Turn pasta into baking. Place under broiler until mixture bubbles and top is browned, about 1 to 2 minutes. Let sit 5 minutes before serving.

Please visit our website to read our past newsletters and recipes if you're looking for more ideas. Only this year's newsletters are there so far, but I'll be working on getting all of our newsletters from 2005 on archived on our website. <http://maplewoodorganics.biz>

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