In the Share

Butternut Squash, 1 piece
Squash Grab Bag, 1 piece
Carrots, 1 bag
Beets, 1 bag
Brussels Sprouts, 1 bag
Leeks, 1 bunch
Garlic, 1 bulb
Choice of Herb, 1 bunch
Lettuce, 1 head
Mustard Greens, 1 bunch
Bok Choy, 1 head
Radishes, 1 bunch
Broccoli, 1 bag

It’s intern solo week and we are so happy that we got it all done and have wonderful veggies ready for you today! There is usually no doubt that it will get accomplished, and Claire leaves us with plenty of guidance and instruction, but there is always a little apprehension that something is going to go wrong. Fortunately, it went off without a hitch...well, maybe a little more scrambling than usual, but I think you’ll be happy with the results.

This week you’ve got a bunch of storage stuff: butternut squash, plus one more squash from the “grab bag.” There’s garlic that you can put in your pantry for later and carrots, beets and leeks, all of which you can put in a bag or your crisper drawer. These will all keep well.

Enjoy the last greens of the season sooner. There are some beautiful heads of lettuce, mustard greens, and bok choi, as well as your choice of herb.

(The Intern Insider)

Reflections on the Season

By supporting Troy Farm this season, you’ve supported not only community agriculture, but also a clutch of fledgling farmers (this year, 13 of us, plus many volunteers) learning how to feed ourselves and our community. Here’s a sampling of what we had to say about our experience this season. Happy intern solo week!

Laura Stoesz

From the beginning to the end of the season, we became as comfortable with each other as we did with farming. Questions we would ask each other out in the field went from “What did you major in?” to “If a T-Rex had feathers, how long would it take to pluck it?” Having enough time to brew conversations like that while working very hard is an aspect of the job I very much value.

Sarah Hau

This time of the season is bittersweet for most of us. It’s getting cold out and it’s been a long season, so we’re ready to be done, but it’s sad to see the warm weather go and return indoors to await next season, and all its bounty, again. I am feeling particularly sappy this year. I’ve put in two seasons on the farm and have thoroughly enjoyed the work I’ve done and the knowledge I’ve gained. Claire and Jake are patient teachers and Julie has been a great addition to the farm this year. I’m apprehensive about going it alone next year, but look forward to facing the challenges my own yard and garden will provide, not to mention the small rabbit colony Julie will be helping my partner and me get started!

Laura Jasiczek

This has been my first experience working on a farm for the entirety of a growing season, and it has been so valuable to care for the plants as they grow, harvest and pack the vegetables, and then pass them on to excited CSA members. Not only did we learn how to grow vegetables better — we learned how to plan crops for a season, and we swapped recipes and preservation ideas and, very importantly, how to dress appropriately for difficult weather. Everyone I have met and worked with at Troy has been such a valuable part of the experience, and it’s exciting to know this farm and its network all exists within the city of Madison.

I’m tremendously grateful for this experience — Claire, Jake, and Julie are amazing smart, patient, and resourceful people. They each play very unique, important, and multi-faceted roles as farmers, teachers, and teammates — and I am so thankful to have been able to work with each of them this season.

Lindsay Schmidt

This summer deepened my already considerable respect for farmers in general and for Claire and Jake (and now Julie) in particular. Their knowledge of plants, soils, and growing techniques combined with their passion, focus, and sense of humor are impressive and inspiring. I was extremely proud to bring my UW–Madison Environmental Conservation students on a field trip to Troy. I knew Claire would give them a fantastic

(Nourishing Communities from the Ground Up)
There is also one more helping of broccoli (that we were so excited to get), 2 pounds of Brussels sprouts, and some big, delicious radishes. We were surprised by the size of the radishes, but we checked them for taste and, we assure you, they won’t disappoint.

Thanks for joining us this season and have a lovely hibernation! — Laura Jasiczek

Recipe

Gingery Butternut Squash Soup
From Simply in Season by Mary Beth Lind and Cathleen Hockman-Wert

2 onions (chopped)
2 tablespoons fresh ginger (peeled, minced)
2 apples (peeled, seeded, chopped)
1 butternut squash (peeled, seeded, cut into cubes; may use 2 cups cooked winter squash)
4 cups chicken or vegetable broth

In a large soup pot sauté onion and ginger in 1 tablespoon oil until onion is translucent. Add apples, squash, and broth to pot and bring to a boil. Reduce heat and simmer until squash and apples are tender. Purée in blender until smooth. Salt and pepper to taste. Garnish with chopped fresh parsley.

Photo: Most of the farm crew at Two Onion Farm in Belmont, WI. Back row, L to R: Ellen Geisler, Sarah Hau, Anna Richardson, Julie Engel, Michelle Sanders, Kelly Frick, Jake, and Claire. Front row, L to R: Kara Sparks, Laura Jasiczek, Laura Stoesz, Andy Davey, Sarah Luetzow. Not pictured: Marek Higley, Garrett Peterson, Lindsay Schmidt.