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# BURR OAK GARDENS, LLC

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To forget how to dig the earth and to tend the soil is to forget ourselves- Mohondas Gandhi

## This Week on the Farm

The weather certainly has been strange for the middle of October. We still have peppers and tomatoes in your boxes and we haven't had to go out in the middle of the night to frost protect. We should still have peppers and tomatoes in your boxes next week, but probably not in the quantity that you have had so far. If you are overwhelmed by the number of tomatoes, try freezing them in ziplock bags after blanching them. You can either remove the skins, or if you are making chili you can do what my father does and leave the skin on and then use an immersion blender to cut up the skins.

This will probably be the last week for lettuce. The deer have caused a lot of damage. We planted enough lettuce to get us through the end of the season, but even with the fencing they have managed to eat a lot of lettuce. That seems to be their favorite snack at the moment.

We tried something new this week and banded the arugula instead of cutting it like looseleaf lettuce. It took a lot less time to harvest and wash it this way. Unfortunately this is only an option in the fall because in the spring by the time it gets tall enough to band it immediately bolts. For those of you who haven't had arugula yet, it is very good as a pesto.

This is the first week for daikon radishes. They are the white, carrot-like looking vegetable in your box this week. Daikons can get up to several pounds if left to size up. Since there is no way we could fit that into our CSA boxes without cutting them in half, we have to harvest them a little smaller. I plan on roasting some later this week with a few of our left over turnips. I have heard from several members that they have had luck making quick pickles with the daikons as well.

The carrots have returned. We almost did not have time to get those in your box this week with all of the other things we had to harvest. If we didn't have the undercutter there is no way we would have had time to get them in. The undercutter is so slick that it did not take us very long to pull and bunch the carrots in the field.

Things are still looking good in our fields (other than what the deer have gotten into). The rain last week helped to push some of the crops along. I am hoping that we have time to get the last of the winter squash in this Friday. We got most of the delicata squash in and we should have enough for everyone to have some next week. We also have the acorn squash to harvest. The butternut did horribly, mostly because of how weedy that field got, but also because that is a longer day crop and it just didn't have enough time to size up and mature.

I still find it incredible how the wet June has continued to impact our boxes well into October. Mostly the impact is on the winter squash crop, but it also affected our onion crop (which bombed) because we were so busy scrambling to get the last crops in the ground when it finally dried out that we didn't have time to weed them by hand. I have heard from a couple of growers that they also had bad onion years, so maybe it was partly the cool summer.

Don has been able to get a lot of our fields mowed this past week. Now comes one of my least favorite tasks of lifting drip tapes. We have at least four acres of drip tapes to get lifted this fall. Most of the tapes are underneath some layer of grass and weeds so we have to rip them up first before we can wind them. It always ends up being an upper body workout.



We have been able to get about half of the sunflower heads in to cure in our greenhouse. I think we have about five rows left to harvest. The weather for the rest of the week is going to be tricky though because we don't want to harvest them when they are damp. I hope that we can get them in sometime this week, because if we don't the birds will start eating them. Sunflowers are one of my favorite crops to grow and to harvest. It is especially cool when some of the heads are three or four pounds and bigger than

a pizza.

Speaking of pizza, the arugula is an excellent addition to pizza. Pair that with some of the cherry tomatoes that have been roasted and a little garlic and poblano peppers and you will have a meal to remember! I really shouldn't write this newsletter before lunch!!

## Late Fall Storage Shares Still Available

*We still have a few Late Fall Storage Shares available for purchase. Two deliveries in November (1st & 3rd Thursdays). Each delivery has two of our double share size totes full of produce. Contact [kate@burroakgardens.com](mailto:kate@burroakgardens.com) for more information and to check availability.*

## Your Box This Week

**Garlic-** Store in a cool, dark place.

**Potatoes-** Same as garlic.

**Hot Peppers-** Store in a paper bag in the fridge.

**Bell Peppers-** Same as hot peppers.

**Carmen Sweet Pepper-** Same as hot peppers.

**Eggplant-** Store eggplant on the counter top (likes cool temp around 55°F).

**Slicer Tomatoes-** Store on the counter.

**Cherry Tomatoes-** Remove lid and store on counter.

**Head lettuce-** Wash the lettuce and spin or pat dry with paper towel. Spread evenly on a paper towel and loosely roll the paper towel. Place rolled towel in a plastic bag and place in the fridge.

**Arugula-** Same as head lettuce

**Daikon Radish-** Store in the fridge.

**Carrots-** Remove the tops and store in a plastic bag in the fridge.

## Sausage & Arugula Skillet Pizza

**2 sweet Italian sausages or 6 ounces sweet Italian sausage**  
**1 tablespoon plus 1 teaspoon extra-virgin olive oil**  
**3/4 pound store bought or homemade pizza dough**  
**3 whole peeled canned tomatoes, crushed**  
**1 tablespoon tomato paste**  
**2 garlic cloves, minced**  
**1/4 teaspoon salt**  
**1/4 teaspoon red-pepper flakes**  
**fresh mozzarella cheese - thinly sliced**  
**arugula**

Preheat oven to 500 degrees.

Remove sausages from their casings. All you have to do to remove the sausage from it's casing is to cut a slit down the length of the sausage and then peel it open and remove the sausage. You are going to literally push and tear it out of it's casing. You might have some casing left on the sausage, but it doesn't matter.

Sauté the sausage over high heat until just cooked through, about 3 to 4 minutes, breaking it up into bite-size pieces.

Remove the cooked sausage with a slotted spoon and set aside on a paper towel lined plate to absorb the grease.

Slice up your mozzarella, mince up your garlic & toss up your arugula with a splash of olive oil and set aside.

Put the 3 peeled tomatoes into a small bowl.

Crush the tomatoes with a fork and your fingers if needed. Don't be afraid to get your hands messy.

Add the 1 tablespoon tomato paste, 2 minced garlic cloves, 1-tablespoon olive oil, 1/4-teaspoon salt and 1/4 teaspoon red pepper flakes to the crushed tomatoes, mix them all together.

Brush a 12-inch cast iron skillet with 1-teaspoon olive oil.

Press dough flat in the skillet, spreading to the edge.

Spread the tomato mixture over the dough.

Cook over medium-high heat until the bottom of dough is golden brown. The recipe called for 3-4 minutes but mine took more like 5 minutes. We like ours a bit more browned. To check the dough, just take a spatula and lift up the side of the dough to see the bottom.

Once the pizza crust is browned on the bottom, transfer the pizza to the preheated oven and bake for 3 minutes.

After 3 minutes, remove the pizza from the oven and scatter the mozzarella and sausage on top. REMEMBER TO WEAR AN OVEN MITT WHEN TOUCHING THE CAST IRON PAN AS ITS HOT! Pop the pizza back in the oven.

Cook the pizza for about 8-10 more minutes until the edge of the crust is golden brown.

Slide the pizza out of the cast iron skillet onto a cutting board.

Garnish pizza with the fresh arugula.

Cut into individual slices. (marinmamacooks.com)

## Roasted Diakon Radish, Carrots & Peppers

**1 bunch daikon radishes (3 daikons), scrubbed and sliced into 1/4-inch rounds**  
**4 carrots, peeled and cut into 1/4-inch rounds**

**1 red bell pepper, thinly sliced**

**1 shallot, thinly sliced**

**2 tbsp extra virgin olive oil**

**Salt and pepper, to taste**

**1/4 cup balsamic vinegar**

Preheat the oven to 400 degrees. Combine the daikon, carrots, red peppers, shallot and olive oil on a nonstick baking sheet. Season well with salt and pepper. Roast for 25-30 minutes, stirring once or twice until tender.

Drizzle the veggies with balsamic vinegar and return to the oven. Roast for an additional 5 minutes. Toss well and then transfer to a serving bowl. (From [www.sarahscucinabella.com](http://www.sarahscucinabella.com))

## Bulgur Wheat Salad w/ Tomato & Eggplant

**1 cup bulgur wheat**

**1 eggplant, thinly sliced**

**5 tablespoons extra virgin olive oil**

**1 pound cherry tomatoes, cut in half**

**1 tablespoon red wine vinegar**

**kosher salt and pepper**

**1 cup basil leaves, torn**

Heat broiler.

Cook the bulgur according to the package directions.

Arrange the eggplant slices on 2 baking sheets. Brush both sides with a total of 3 tablespoons of the oil. Broil the eggplant, 1 sheet pan at a time, until brown, 2 to 3 minutes per side.

Transfer to a large bowl. Stir in the tomatoes, vinegar, the remaining 2 tablespoons of oil, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Fold in the basil.

Transfer the bulgur to a large bowl and top with the eggplant and tomato mixture before serving. (From [www.realsimple.com](http://www.realsimple.com))

## Sautéed Turnip, Arugula, & Tomato Salad

**Olive Oil**

**1/4 Onion Sliced**

**Clove of Garlic chopped**

**1 Turnip Julienned**

**About Three handfuls of Arugula**

**Balsamic Vinegar**

**Salt**

**Pepper**

**1/2 cup sliced roasted red peppers (from a jar)**

**About 10 Cherry or Grape Tomatoes**

**Freshly grated Parmesan Cheese**

In a frying pan, sauté garlic, onions and turnips or about 3 minutes with a pinch of salt and pepper. Add 2-3 tbsp of Balsamic Vinegar and sauté for an additional minute. Add Arugula and an additional tbsp of balsamic vinegar and sauté for at most 30 seconds, no longer!. (If you prefer raw arugula, you don't have to sauté the arugula). Turn off heat and immediately transfer into a Tupperware container and refrigerate until chilled. Add roasted red peppers and tomatoes about two minutes before serving and toss with another pinch of salt and pepper. Add Balsamic vinegar as necessary. Top with parmesan cheese. (From [www.bitchcooks.com](http://www.bitchcooks.com))