

Middleton Farm's Newsletter

August 2012

What You Can Expect in Your Harvest Share...

This harvest season is a-going! However, its going so fast that each drop-off has had different items offered in their harvest share. That, as well as the possibility of our meat being served in a new restaurant, is causing a lot of busy work for the farm.

So we will do our best to make sure the website has the latest information as to what will be available at the harvest share drop-offs. However, do not plan for the list to be 100% accurate.

Please be patient with us as this season is much more busy than our past years' harvest season.

As always, feel free to contact Matt Middleton if you have any questions or need to make any requests!



Still Collecting Donations...

Middleton Farm is still working with Coleman schools and Little League to fund the purchase of a portable defibrillator.

Nine year old, Evan Michael Moeller died at a basketball practice April 24th of this year. He had recently moved from Michigan to Phoenix and continued to engage in sports once there.

His mom grew up next to the farm and was very close to the Middleton family. We are raising money her son's name.

Too often, a young life can be saved if there is access to a defibrillator. Our goal is to raise \$1500 and we are collecting donations on our website.

If you can spare a few dollars or if you would just like to help us with fundraising efforts, please do so by visiting our website or leaving a message with Matt Middleton.

An Unfortunate Visitor!

Similar to last year, we have been invaded! Instead of just taking out one crop, this destructive pest has much more damage.

We were recently visited by a family of raccoons! These raccoons weren't content to just munch on our corn crop, as our previous masked visitor did, but instead wrecked havoc on the chickens and turkeys!

It is a huge loss for the farm and while we are still able to meet the needs of our CSA members, we will not have many 'extra' poultry.

So if you were planning on purchasing chickens through the farm, please contact Matt Middleton to determine availability!



You say potato and I say papas!

Growing up, my mother had a difficult time getting me to say what I wanted to eat. One weekend she sent me to stay with my grandmother. When I came back, she asked me what I wanted to eat. "Papas!" was the reply.

Since I am of Mexican descent, this made sense. However, what if I were German? "Kartoffal!" would come out. "Pomme de terre", would be my answer if I spoke French. However, "Patata" is used if Italian or Spanish.

Research has shown that most languages use a variation of "bulb". Lithuanian bulve entered the Yiddish language as bulble. However, the Yiddish language includes the German take of kartofl as potato as well!

Germany increases its influence as the Ukraine says "Kartoplya", Russians say "Kartoshka", but in Poland it is both "kartofel", and "bulwa"!

With these three powerful words: patata, kartoffal, and bulve, you will almost always be able to get a potato in Europe.



Want Ads

Egg Cartons – If you are throwing away polystyrene egg cartons, please donate them to us!

Middleton Farm would rather **reuse** these than have them end up in a landfill, or worse, the ocean!

Chest Freezer – We are looking for any size chest freezer for the farm. If you have one you are not currently using, contact us!

Bean Pickers – If you need extra string beans we are having difficulty picking all of the beans available. Call Matt and schedule a day to come out to the farm.

The farm is located at 2630 N. Lewis Rd in Coleman.

Big 3 Meat Shares - Check out our new offering which includes beef, pork, and chicken! 6 drop offs of 55 lbs of meat! Only 4 left in our store!

HUNTERS! – There are still spots available for hunters during our deer season. This is available only to the CSA members, so if you are looking for a place to hunt, consider us!

Salt-baked Potatoes w/ Garlic butter

Ingredients:
4 whole potatoes, washed
2 ½ C Kosher Salt, table salt can be used
1 full bulb of garlic
2 sprigs of rosemary
4 Tbsp butter, room temp.

Heat oven to 450°F.

Pour salt in a 9x13" dish.

Place potatoes on top of the salt bed along with 2 sprigs of rosemary and 1 head of garlic with the end trimmed off. (Cloves should be exposed and facing up.)

Cover with foil and bake in oven for 1hr 15min.

Remove from oven and brush potatoes with olive oil. Take out garlic and rosemary and set aside. Put dish with salt bed and potatoes back in oven at 500°F for 15 min.

To make the butter, take 4 Tbsp of butter and place in a small bowl. Squeeze out the cloves of the garlic (they should be softened from the oven heat) from the head into the butter and add rosemary and salt to taste. Mix together well.

To test the potatoes, check to see if the skin of the potatoes has gotten slightly crisp. If done, remove from the oven. Scrape off any attached salt from the potato skin and serve with the rosemary butter!

Recipe from America's Test Kitchen

Middleton Farm CSA

2630 N. Lewis Rd. Coleman, MI 48618 • Ph: 989-465-6160 • E-mail: mmiddleton@middletonfarmcsa.com