



# Harmony Valley Farm

Producers of Fine Organic Produce & Beef

An Update for Our Community Supported Agriculture Members - Since 1993

## Madison & Local Edition

### FLOOD UPDATE

By Richard de Wilde &  
Andrea Yoder

It's hard to believe another week has gone by already since our last flood update. The remainder of last week brought us more rain on a daily basis. Since August 11, we've had 26 inches of rain! Come the weekend, we saw sunshine and parts of the farm finally started to dry out a little bit. Monday morning brought with it another three inches of rain and today we had another inch, but the clouds parted and the afternoon is sunny. Over the past week, we have been assessing our damages and putting together a recovery plan. We have a lot of work ahead of us and now realize that the cost of our losses is greater than what we had originally estimated. We value your continued support and plan to keep you up-to-date on our status. Here is where we are as of now:

We spent the weekend compiling a report of our crop losses. Over 50 different crops on about 50 acres were lost or significantly affected. Many were destroyed immediately when they were covered with water, while others are now a loss because the plants are dying or rotting due to so much moisture, and some plantings have been prevented. Using our production values from last year, we estimate our crop loss at a value of about \$800,000.

Our crop insurance is a government program through the USDA. This is a poor program at its best and has been very frustrating to deal with in the past. They have never used and are still resistant to using organic prices to estimate value. We will continue to pressure them to make the distinction between organic & conventional pricing. Despite our best efforts & lobbying, we do not expect to receive any money for these claims for quite awhile.

Other damages include over 2,000 feet of washed out fencing. In addition to the cost of materials, this repair project will require several weeks of labor. Large equipment will be necessary to repair



Campground with debris

clogged and washed out drainage ditches, remove rock and debris, replace washed out top soil, repair river crossings in order to access fields, and creek and river bank repair. We have leased a bulldozer to accomplish a lot of the major land repair and rehabilitation to our fields and stream banks but we have been very limited in what we have been able to accomplish yet because of the continued rains. We still don't have access to some fields and will just have to wait for the river to go down more before we can do anything. A lot of trash and debris washed down the river and some of it was deposited in the fields and riverbanks. This will just take a lot of manual labor to remove.

There are concerns that, as in any flood situation, runoff and pollution from neighboring farms and areas could have gotten into floodwaters that washed over our fields. We have already initiated our own testing for microbial pathogens in soil, water and vegetable samples from affected fields. Results are still pending. In addition, last week our largest wholesale account put a hold on purchasing from producers in flood-affected areas. We have hired a USDA GAP (Good Agricultural Practices) inspector to re-verify our GAP certification so we can continue to do business with that account.

We are only harvesting crops from acres not in the riverbottom and not affected by floodwaters. This cautious stance has increased the number of acres adversely

### This Week's Box

#### Brown Week

- ♥ **CARROTS:** Make a sweet cream of carrot soup
- ♥ **CELERIAC:** See feature on back
- ♥ **CUCUMBER:** Makes a nice relish for grilled fish
- ♥ **GOLD OR CHIOGGIA BEETS:** So sweet they're like candy from the ground
- ♥ **ITALIAN GARLIC:** Goes well with just about everything!
- ♥ **ROMA TOMATOES:** Make bruschetta
- ♥ **PINK OR GOLD POTATOES:** Boil and top with butter - delicious!
- ♥ **SORREL:** Sorrel and potato soup!
- ♥ **YELLOW & RED ONIONS:** Cured, from greenhouse storage.
- ♥ **ZUCCHINI AND/OR SUMMER SQUASH:** Shred with potatoes or celeriac for savory pancakes

affected by the flood and therefore our losses are greater than estimated before. Be assured that the only crops we will bring to you are from those acres of crops that were removed by a good distance from the floodwaters.

We had hoped to be able to continue with our full crew for the remainder of the season. Unfortunately, we had to lay off 10 full time and 20 contract workers last Friday. Our contract workers came in on an as needed basis to do weeding and onion cleaning; we simply do not have a sufficient harvest to keep them busy. Many of you have expressed concerns for our crew's well-being and have communicated an interest in helping them. If you would like to support the farm and our employees with a monetary gift, you can send a check designated for flood recovery directly to the farm. Please check your email or the attached note for specifics.

For those who would like to contribute labor, mark your calendars for September 22 and 23. We appreciate all the offers to come help at the farm but because the work is still hazardous, we would like to employ our experienced and skilled crew to continue clean up at this time. **We will have a CSA Member workday on Saturday, September 22 in preparation for our Harvest Party on Sunday, September 23.** We will need people to help clean up our campground area as well as do some trash removal and move rocks and debris from near the banks of our waterways. You are welcome to camp on our campground Saturday evening and join us the next day for the party!

We appreciate your continued support and greatly value our relationship with our CSA members. In order to continue packing the best boxes we can for you and although it runs counter to CSA philosophy, we will be shifting produce from the wholesale market into your shares. We know boxes might be lighter than we had hoped, but we would like to continue to take care of you. We ask that you continue with the CSA the remainder of the year and for years to come. Just by continuing with us for the rest of the season, you will be making a significant contribution to our recovery! We do realize that some of you may be unable to share this loss with us based on your own financial limitations. We hope you will choose to stick with us for the remainder of the year and look forward to feeding you and your families for many years to come but if you need to explore other options for buying food the remainder of the season, we give you the option to discontinue your share. Contact us and we will reimburse you for the remainder of the season.

We have been asked frequently in the past week if we will be able to continue with the farm or if our losses are so great we won't be able to recover. We want to assure you we have no plans to give up or throw in the towel. With your support and the increased efforts of our capable and loyal crew, we are confident we will recover from this devastation and be here for many years to grow food for you and your family. We are thankful for what we still have and plan to fight through this with a positive attitude and a lot of hard work. Thanks again for your encouragement and support.

## VEGETABLE OF THE WEEK: CELERIAC

Celeriac, also known as knob celery, celery root, and turnip-rooted celery, is often described as one of the ugly ducklings of the root vegetable world. Personally, I find it to be beautiful in its own way. As you cut into the root, you get a fresh, pleasant celery aroma and find creamy, white flesh as you peel away the outer layer. Celeriac is part of the family of vegetables that includes carrots, parsley, and parsnips. Derived from the same species as the traditional celery you may be familiar with, celeriac is grown for its large root. The tops, which resemble stalk celery, have their own uses as well.

Celeriac is most common and popular in French and Northern European cuisine. *Celeri remoulade* is a traditional French preparation for celeriac. Celeriac is tossed with a mayonnaise based dressing including lemon and mustard. Remoulade is served as a condiment for meats and fish, or as a small starter for a meal. Celeriac can be eaten raw in salads or cooked, most often boiled or roasted. It pairs well with lemon, mustard, mayonnaise, walnuts, pears, apples, lentils, leeks, onions, parsnips, horseradish, smoked meats, and sausage. It is delicious in soups and stews, casseroles, purees, and vegetable gratins. The tops of celeriac can be used to make stocks.

Trim the tops off the root and store both roots and stalks loosely wrapped in a plastic bag in the refrigerator. To use the root, trim off the top and bottom, cut it into quarters and peel away the outer layer with a paring knife.

### Celeriac and Apple Salad

Serves 4-6

4 cups water	1 ½ tbsp white wine vinegar
Juice of 1 lemon (about 3 Tbsp)	2 ½ tbsp mayonnaise
2 apples, peeled, cored, sliced into ¼-inch strips	1 tbsp heavy cream
1 large celeriac, peeled, cut into match stick-sized strips	2 tsp prepared Dijon mustard
½ cup chopped walnuts	½ tsp dried tarragon
	½ tsp freshly ground black pepper
	Salt, to taste

-Combine water and lemon juice in a large bowl. Add apple slices and celeriac strips and let stand for 15 minutes (this acidified water will keep the celeriac and apples from turning brown.)

-Toast the walnuts in a dry skillet over high heat, stirring frequently, until they begin to darken in spots, 3-5 minutes. Let cool.

-Drain the celeriac and apple mixture; return to the bowl, add the vinegar, and toss.

-Combine the mayonnaise, cream, mustard, tarragon, pepper, and salt to taste in a small bowl. Pour the dressing over the celeriac and apple mixture; toss to coat. Add the walnuts and toss again. Chill for at least 1 hour before serving.

\*\*\*Recipe sourced from *Farmer John's Cookbook* by John Peterson and Angelic Organics

## Produce Plus

Available for next week:

3# Garlic-\$20.00(Porcelain in Net Bag) & 5# Red Shallots - \$20.00

Place your order by next Wednesday evening for Saturday Farmer's Market pick-up. Call or email the farm at

608-483-2143 or [csa@harmonyvalleyfarm.com](mailto:csa@harmonyvalleyfarm.com).