



Where The Land, Food, and People Come Together!

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July 15, 2007

Distribution Week #10

Field Walk...

I had a good farm friend once describe his style of farming as reactive versus proactive. I didn't understand what he really meant at the time, but now, five months or so into this farming season I get it. During the winter months Segue and I are nothing but proactive in the way we think about the farm. We visualize daily how we want the farm to look: beautiful flowers; thick, dark green cover crops; clean rows of vegetables; healthy plants; happy farm members; glowing, strong farmers.

But then the season starts. And all our positive meditations and visualizations go out the truck window as the problems start germinating as fast as the weeds and the salad mix. The plants look leggy in the green house, the deer fence isn't charging, the tractor won't start, the cabbage moths are laying eggs in the lettuce, the generator has a gas leak--the list of course goes on and on. And how we react to these little mini crises change not only the course of our day but can change how the season plays out as well.

Everyday, we react to what is occurring on the farm, but we might not see the impacts of our decisions for several months. Here's an example: I can remember exactly the day in late April when Segue and I had finished transplanting the peppers and had only three rows of eggplants to go. The day had been a long one, we were all tired and we just wanted to finish. So we plowed through transplanting the three beds of eggplants. And then I remember saying to myself "we should really cover these eggplants right now with row cover or they will get eaten alive by flea beetles!" But that meant filling some sand bags to hold down the row cover, and taking off the row cover from the collards and kale and moving it to the eggplant and in that moment we decided we'd do it first thing in the morning. But of course we didn't! Something else came up--the spinach had to be weeded, the peas trellised, who knows? When we finally did cover the eggplant, the flea beetles had already severely damaged the plants.

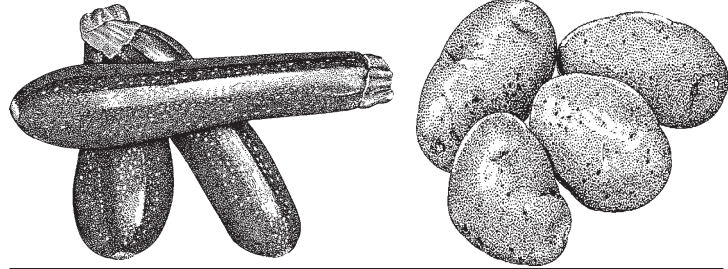
Now, fastforward to mid-July, when we should have eggplant coming out of our ears and where's the eggplant? The plants have recovered, but we really won't have a significant eggplant harvest till August. That one decision changed the course of an entire crop (it is only eggplant though!).

So Segue and I will keep striving for a proactive farming style, but for this year we are as reactive as a overfilled party balloon; someone please poke us with a pin! But maybe not till November....

Amy & Segue

Our Best Guess for what's in your Share:
beets, zucchini, summer squash, basil, shallots, tomatoes, potatoes, peppers, and red cabbage

Pick Your Own: No green beans this week, but all herbs, flowers and 2 quarts of cherry tomatoes are available for picking.



Coming Up!

sweet onions, fresh soybeans, and the first canteloupes are starting to ripen (if you don't get one this week, you will the next!)

What's For Dinner: Summer Squash Enchiladas

- 4 T butter
- 4 T all-purpose unbleached flour
- 2 tsp chili powder
- 2 cups milk
- 2 cups grated cheddar or Monterey Jack
- salt and pepper
- 6 cups diced zucchini/summer squash
- 2 T vegetable oil
- 1 1/2 cups diced onion or shallots
- 3 garlic cloves, minced
- 1 1/2 tsp minced hot peppers or to taste
- 16 tortillas
- 3 cups diced tomatoes

In a small saucepan, melt butter and stir in flour and chili powder to make a thick paste. Add the milk a little at a time, stirring well after each. Add the cheese and heat until melted. Season with salt and pepper. Preheat the oven to 350. In a saute pan, saute the onion, garlic and hot peppers until limp. Add the zucchini/summer squash and saute until tender, 5 minutes. Add 2/3 of the sauce. Grease a baking dish. Soften tortillas in the microwave, oven or stovetop. Spoon some of the squash mixture onto each tortillas and roll like a crepe. Place seam side down in baking dish. Spoon sauce on top and sprinkle with tomatoes. Add another layer of cheese on top if desired. Bake for 30 minutes.