



Where The Land, Food, and People Come Together!

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Distribution Week #17

Field Walk...

It's time to make fried green tomatoes and watch the movie by the same name. The end of tomato picking season came too soon and too abruptly. The prickly heat, no rain for weeks on end, and tomato blight did them in before their time. I love tomatoes and if I look a little sad around the farm, it's because I didn't get my fill of them. I think I've finally figured out how to have tomatoes all season long though--many, many plantings--four to be exact. One in early April, the other at the end of April, one at the end of May, and the final one the first week of July! It is a lot of extra work and planning, but tomatoes are worth it right?!

There are many things I am reminded of growing in this early, hot, dry climate. Did you know this is the third year in a row that there has been either a moderate or severe drought? We are now officially 5.67 inches below normal rainfall for Jersey County. What if this will be our story for the next decade? Or maybe our summer climate will more resemble Arkansas and Texas rather than Chicago or Des Moines? Segue and I have been seriously thinking about drought and irrigation all year, even before that. Last November while we were living in Massachusetts, our good friend Kathryn Swaim helped us write a grant for \$5,000 to the SARE committee of the Department of Agriculture. SARE stands for Sustainable Agriculture Research and Education, and they reward hundreds of thousands of dollars in grants every year to small, sustainable farms interested in experimenting with new crops and new technologies. Our grant focused on reclaiming all the city water we use when we wash produce (right now we just pour it back into the ground--that's literally money going down the drain!) and trapping the water off our barn's roof. The grant is going to help us put gutters on the barn, buy a holding tank to capture the rainwater and washwater, build a washing station with a concrete floor so that we can capture every drop of wash water used, and install a manifold drip line that will carry this water to the crops and pigs. We were fortunate to find a company in St. Louis that works with farmers to design energy efficient and resource saving projects just like ours, called Farmergy. If the climate is changing, then we must too! We are always going to bemoan the lack of rain, but this project is one of the proactive steps we are taking to adapt to our changed climate. Next on our list--solar power for the barn!

Enjoy the Harvest, Amy & Segue

What's For Dinner: Potato Leek Soup

from "Farm Fresh Recipes"

3 cups sliced leeks

3 cups diced potatoes

2 qts chicken stock or water

1 T salt

1/4 cup heavy cream or 3 T butter, softened

2 T fresh minced parsley

Simmer leeks and potatoes in stock/water with salt, partially covered 40-50 minutes, or until tender. Mash vegetables with fork or put through food processor or blender. Set pot off heat and stir in cream or butter and more stock to reach desired consistency. Serve in bowls and sprinkle with parsley. Makes 8 servings.

Our Best Guess for what's in your Share:

potatoes, leeks, cucumbers, carrots, acorn squash, swiss chard and...

Green Tomatoes: these are the remnants of a wonderful, but too short tomato season. If you want to chance it, lay them out on your counter and they may still ripen red, or use them for chutney, pickling or fried green tomatoes (recipe below).

Carnival Squash: similar to acorn squash in taste and texture, just in a more colorful shell. Use as a beautiful table decoration until you are ready to eat them!

Coming Up!

Radishes, salad mix, delicata squash, bok choy, & broccoli

What's For Dinner: Fried Green Tomatoes from "Farm Fresh Recipes"

3 green tomatoes

3 eggs

1/2 cup yellow cornmeal

1 T packed brown sugar

1 tsp salt

1/4 tsp black pepper

vegetable oil

Cut tomatoes into thick slices. Combine the corn meal, brown sugar, salt, and pepper in shallow dish. Whisk eggs in a separate shallow dish. First dredge the tomatoes in the egg mixture then in the corn meal mixture. Add oil to a depth of 1/8 inch in large frying pan over medium-high heat. When hot, fry tomato slices, a few at a time, until golden brown on both sides. Add more oil to the pan as needed. Drain on paper towels and serve immediately. Makes 4 servings.

