



Where The Land, Food, and People Come Together!

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Distribution Week #17

## Field Walk...

The work on the farm this week consisted of harvesting, cover cropping, transplanting, seeding, harvesting, cover cropping, and more harvesting. We began our butternut squash harvest on Monday when we brought in over 500 pounds. They are not the biggest butternuts you've ever seen but there are plenty of them; some sitting up in the greenhouse, others waiting their turn in the barn. We harvested another 1000 lbs on Wednesday and we still have two more beds to go!!

We also did our second to last lettuce planting of the year and popped in an experimental bed of scallions right along side, seeded two beds of hakurei turnips and a last bed of cutting lettuce. We are getting ever closer to retiring our seeder and our knees for the season!!

And finally, we got another acre section put into oats and peas for the winter. We are about half way there with our cover cropping extravaganza.

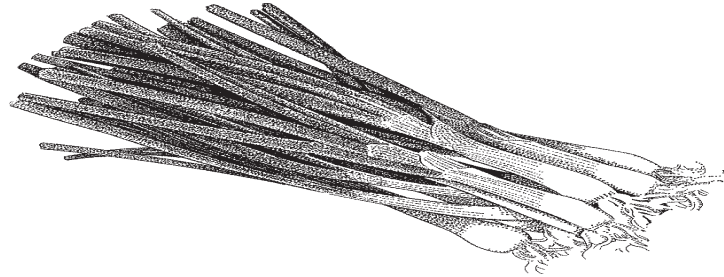
This week also seemed equal parts animal farm and vegetable farm. About five chickens have figured out that they can fly over the fence now and they do so on a daily basis, wondering around the barn, the fields, then clammering and clucking to get back inside the fence. We don't mind a few chickens wandering the property; it feels more like a farm to us when this happens. However, when our six big pigs break their fence, then that is an emergency. Off and on all summer, an occasional pig has taken a zap from the lower line of our electric fence as she ducked under and made a B-line for the woods right next to their pasture. We've never minded it as the sole pig always comes back when Segue calls and we even imagine that she has found some acorns to feast on, which will only make the meat that much more delicious. But, this week at one point, five of the six pigs were out and made it all the way to the front of the farm before we realized they were out! Segue ran for an empty white bucket, called their names (they only answer to "pig" in Spanish-- "puercitos"), and they unknowingly followed him back to their pen for a bucket of air. After this happened several times, we decided to give them a whole new area for their final two months with us and recharge the battery for their electric fence. We'll see how long this lasts..

Lastly, we have had some deer problems this last week. We've been covering all our lettuce and greens with row covers to provide a little defense; also play a radio and run the generator nearby. However, they are getting used to the sounds and pawing holes into the covers, eating some greens, creating a huge mess, and rendering our row covers useless for future years. It is very likely now that we will have to construct a taller deer fence for next season. We've heard that grants are possible for such a project (or is it one of those myths circulated among dreaming farmers!), but we will definitely be able to provide the necessary evidence to obtain one if it is true. Well, for now, let the animal farm reign!!

Enjoy the harvest, Amy & Segue

Our Best Guess for what's in your Share:  
salad mix, bok choy, radishes, garlic, eggplant, potatoes, tomatoes (?), curly kale and...

**Leeks:** look like flat-leaved, large scallions. Cut up the white and pale green parts and use just like onions as a seasoning. They can also be prepared like vegetables--braised and grilled on their own. The roots and green leaves are excellent in stocks.



Coming Up!  
collard greens and butternut squash

What's For Dinner: Leek, Potato & Sour Cream Chive  
Soup from "Asparagus to Zucchini"

3 T butter

2-3 leeks, thinly sliced (white and pale green parts only)

1 tsp dried tarragon

1 lb. potatoes, thinly sliced

4 cups chicken stock

1/2-1 cup sour cream

4 T chopped fresh chives, divided  
salt and pepper

Melt butter in pot over medium-low flame. Add leeks and tarragon; cover and cook slowly, 15-20 minutes. Add potatoes and stock; bring to simmer, cover, and cook until tender, 10-15 minutes. Puree mixture. Return puree to pot; stir in sour cream and 2 T chives. Add salt and pepper to taste. Sprinkle each serving with additional chives. Makes 6 servings.