



Where The Land, Food, and People Come Together!

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Distribution Week #23

## Field Walk...

October is a quiet month on the farm. Most of the tractor work is done for the year. No more loud, buzzing mowers cutting grass, or clunky rotovators tilling the soil. All the cover cropping is done for the season. Although, we question how successful a cover it will be with the lack of rain this last month. The remaining patches with old plants we will probably leave just as they are. We are not sure a cover could get much growth before a frost anyway.

It is a month of quiet vegetables as well. The normal harvest container--a five gallon bucket--and the subsequent thunk as vegetables hit the bottom, is replaced with sharp, subtle knives slicing lightweight lettuce, spinach and salad greens that barely make a sound as they hit the bottom of our harvest lugs.

It is quiet enough again to hear the squirrels playing while they still can; quiet enough to not hear all the insects that hummed all summer long; thankfully, quiet enough to notice that our minds are no longer racing with thoughts of what's next, rather giving way to our hearts for a change and its range of emotions. It's a bittersweet time as a little distance allows us to reflect on the best and the worst of the season. We have more time to just wander in the fields--to walk where the peas used to be and to remember how plentiful they were or where the beautiful yellow watermelons were and remember the morning of tossing with our friend Brian. We also know right where those carrot were we lost to weeds in June and have been haunted by those beds all year.

If we could redo one thing this year, it would have been to borrow a little more money and hire a part time assistant. We made it on our own though, but really don't remember how--just a day at a time, I suppose. With that said, we have decided to expand our membership for 2008 by an additional 50 members so that we can afford to hire some extra help. "Many hands make light work" and that phrase most definitely originated on a vegetable farm. Both Segue and I trained on very large farms with big crews. In fact, that is how the two of us met and got to know each other--over buckets of tomatoes and hand weeding the mesculin. Farm work, which can be tedious and taxing, becomes bearable, efficient, fun, even romantic? with the right mix of people.

We also hope next season to add laying hens to our animal lineup and sell the eggs at the farm. This is just another small step we will be taking to diversify our offerings to our members and diversifying the farm itself. Vegetable farm, animal farm, flower farm, herb farm, honey farm, fruit farm, homemade soap farm? bread farm?--we've got some big ideas and with winter around the corner, more time to think them through!!

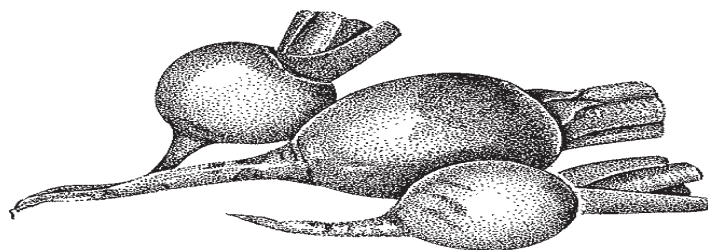
Enjoy the harvest, Amy & Segue

## Our Best Guess for what's in your Share:

lettuce, salad mix, russet potatoes, onions, peppers, radishes, carrots, eggplant, bok choy, kale, spinach

**Butternut Squash:** it is the squash that you've been waiting for! Sweet, vibrant orange, a little small because of the drought, but full of seeds that are also good for roasting.

**Rutabagas:** I know, it's maligned, pooh-pooed, and not considered fit for consumption by those making more than 20K a year. But really, these taste good. Mashed with taters. In soups. Stews. Casseroles. Don't forget rutabaga pie! The roots are huge, but still tasty!



## What's For Dessert: Rutabaga Pie

from "The Victory Garden Cookbook"

Root vegetables make wholesome yet delicate pies. I sweeten this pie with fresh fruit and just a bit of sugar and honey. Serve it with whipped cream or ice cream.

3/4 lb rutabaga

1 apple

1 pear

1 Tlb honey

1/2 tsp ground coriander

1/4 tsp ground ginger

1/2 tsp salt

2 eggs

2 T brown sugar

9 inch pie shell, partially baked

Peel rutabaga and cut into chunks. Peel apple and pear, reserving peels, cut in half, and remove cores. Put 1 inch water in steam pot and add peels to water. Put rutabaga in steam basket and steam 15 minutes. Add apple and pear and steam for 15 minutes more or until ruta

baga is soft. Remove rutabaga, apple, and pear and puree together, beating in honey, coriander, ginger and salt. Beat eggs, add sugar, and beat thoroughly. Add rutabaga mixture, then cream, mixing well, and pour into the pie shell. Bake for 15 minutes in a preheated 400 degree oven, turn heat down to 350, and bake another 25-30 minutes or until set.