



Where The Land, Food, and People Come Together!

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Distribution Week #24

Field Walk...

The weather has been such an odd combination of cold, hot, cold, hot, cold, that every vegetable we grow seems to be happy: the cabbages are heading up nicely, the spinach keeps leafing out, the carrots, juicing up, and even the peppers, eggplants and tomatoes aren't ready to throw in the towel yet (I can't believe that we are giving out tomatoes the week before November 1st--when will it end??). We are even starting to get a crop of broccoli that looks like beautiful broccoli!

We still haven't got much rain in the last two weeks, but with the shorter days, cooler nights, the soil is holding onto the moisture and things are growing despite the lack of rain. Even the cover crops we sowed a few weeks ago are starting to form a faint green carpet over the now resting fields which gave us so much this year. We've been harvesting a lot of food these days and with big smiles on our faces. But, last Tuesday was a different sort of harvest--we took the pigs to the slaughterhouse. Loading them onto the trailer and taking them to Jerseyville was not as tumultuous as we had feared. Segue had done such a good job of caring for the pigs that they were entirely gentle, curious, and not a squeal of fear was heard.

This time of year is always both heart-rending and satisfying at the same time. There's nothing *not* weird about life on earth eating other life on earth in order to live. On the farm, we are totally connected to that reality, but it is jarring when you see the pigs headed down the driveway. Still and all, it is harvest time: we know what we are doing when pluck tomatoes, chop down leeks, or dig potatoes where plants by the thousands have given their lives so that we all might be able to live ours. The only prayer we know how to say at this time of year is to hope that the life that we lead can somehow do justice to the life that we must take.

On the farm we *choose* to live in all the moments of actual living and dying. All around us are both states, all of the time. As we spread compost from our tumbler this week, we stood right in the center of that bizarre conundrum of existence--rotting vegetables on one hand and a dark, rich pile of compost on the other. Decay and death being slowly but surely turned into the most life-giving fertilizer on the planet. We are thankful for being able to live in these moments, even if they aren't always easy. We will never enjoy watching the pigs leave the farm, but it is a wonder for us to be able to experience as much of life as possible; to be connected to the ever changing earth; and to be actually conscious of our existence is as much as we can ask for. Everything that is alive on the farm is soon dead. And then alive again. And then dead. And surely enough, alive again. To be part of that mystery is our greatest thanks of the season.

Enjoy the harvest, Amy & Segue

Our Best Guess for what's in your Share:
salad mix, radishes, spinach, bok choy, potatoes,
peppers, beets, turnips, broccoli, butternut squash

Coming Soon!

cabbage, carrots, and sweet potatoes return!



What's For Dinner: Mixed Roots Gratin

from "Asparagus to Zucchini"

about 5 T olive oil, divided
1 medium onion, chopped
8 oz chanterelles, oyster, shitake, or button mushrooms, sliced
4 cloves garlic, minced, divided
generous handful of fresh parsley, washed & chopped
salt & pepper to taste
1 cup dry white wine, divided
1 1/2 lbs. roots & tubers (potatoes, sweet potatoes, turnips, rutabagas, carrots, turnips, peeled & thinly sliced)
6 oz. grated Cheddar or Gruyere cheese
Lightly oil a deep-sided baking dish. Heat oven to 400 degrees. Heat 4 T of the oil in a skillet; add onion, mushrooms and saute for 5-6 minutes. Add half the chopped garlic and all the parsley. Season to taste with salt and pepper. Add half the wine and boil it off, stirring well. Spoon a thin layer of the mixture into baking dish. Arrange roots & tuber slices over mushroom layer, alternating and overlapping then slightly. Top with cheese. Repeat the process and bake 35 minutes, or until soft and golden. Four servings.

Important Dates!!

*Our **Harvest Dinner** has been moved to **November 11th, Sunday, at 4:30PM** at the historic **Farley Music Hall in Elsau!** This is a potluck celebrating the end of our first season, so please bring a dish to feed 5, plus plates, utensils. Drinks will be provided as well as a **slide show** and a special activity commemorating our first year! Also, we will be **selling** our farm-raised **pork** after the party (more info about this in October).

***Current Members have till November 1st to renew your membership for 2008 (After that we will open it up to our waiting list). Thanks to all who have sent in their renewals already!!**

***Distribution** goes through **November 16th!**

***St. Louis members** please bring any extra boxes you may have accumulated over the season. We are about 150 short from what we started with and we would love to not have to purchase new boxes!!

***On-farm members**, with daylight growing shorter, pick up these days usually ends around 6:30PM.



Cabbages, cauliflower, brussel sprouts are on the way

What's For Dinner: Stuffed Peppers

from "Asparagus to Zucchini"

1 T oil	1 tsp dried basil
3 T chopped onion	1 tsp dried oregano
2 tsp minced garlic	salt and pepper to taste
1/2 lb Italian sausage	3 cups cooked white/brown rice
1 T tomato paste	1 egg
1 cup tomato sauce	8 sweet peppers
2 T chopped fresh parsley	1/3 grated Parmesan cheese

Heat oil in skillet; add onions and saute until soft. Add garlic, saute 30 seconds. Add and brown sausage. Stir in tomato paste, tomato sauce, and herbs, salt and pepper. Cook about 8 minutes. Stir in rice. Beat egg and stir into rice mixture. Slice off tops of peppers; remove seeds and cut away membrane. Fill with sausage and rice stuffing. Heat oven to 350 degrees. Place peppers in baking dish and add enough water to come 1/2 inch up the peppers. Cover with foil and bake 20 minutes. Uncover, sprinkle with cheese, and bake another 15 minutes. Makes 8 servings.

What's For Dinner?: Butternut Soup

from "Farm Fresh Recipes"

6 T chopped onion
1/4 cup butter
6 cups peeled and cubed butternut
3 cups chicken broth
1/2 tsp salt
1/2 dried marjoram
dash of cayenne pepper
2 oz cream cheese
1/4 tsp black pepper

Cook onions in butter in pot until tender. Add squash, broth, marjoram, pepper and cayenne. Bring to boil; reduce heat and simmer, partially covered, for 20 minutes or until squash is tender. Puree squash. Return to saucepan. Add cream cheese and heat, stirring, until cheese is melted and soup is hot. Add more broth or water if needed. Do not allow to boil. Serves 6.