



Where The Land, Food, and People Come Together!

PO Box 185 Alton, IL 62002 22867 Chautauqua Rd. Elsah, IL 62028

www.threeriverscommunityfarm.com (618)374-9470

info@threeriverscommunityfarm.com

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Distribution Week #23

## Field Walk...

This is our favorite time of year! The leaves are on the verge of turning, the vegetables are growing. There are no more weeds, no more bugs. The pigs are fat and lazy, spending the afternoons sun bathing (their last day is Tuesday, October 28th--so stop by and say thanks and goodbye!!). And the chickens are roaming the property, laying their few eggs in the parsley, in the sunflowers, and in the woods. All is right in our little world.

We do have a few big projects on the horizon, however. The first week of November we will plant the garlic for next season. We've reserved about fifty pounds of the best and the biggest from this year's crop to plant. Now we just need to separate the individual cloves, prepare the soil where they will be planted with a little compost, and then do the very first planting for 2009!

Also starting the first week of November, we will be constructing a greenhouse. Technically, our structure is called a high tunnel, but it will serve as both a greenhouse and a space for growing some early greens, tomatoes, squash, and cucumbers. The tunnel will be 30 feet by 100 and sit right behind the barn where we can use the water we collect from rain and washing produce to water the plants inside. Our tunnel differs from a traditional greenhouse because there will be only one layer of plastic (therefore, less insulation), roll-up sides (no ventilation fans because we do not have electricity) and no heat source (other than the good old sun). We will still use Principia's greenhouse in February and March to start early transplants, but by mid-March when we start out growing the Principia greenhouse, we will have a space of our own to move into. Although it is still 2008, the wheels are in motion for 2009! *(If anyone is interested in learning how to build a greenhouse, please contact the farm about volunteering).*

Enjoy the harvest, Amy & Segue

Our Best Guess for what's in your Share:  
salad mix, radishes, garlic, butternut squash, eggplant, bok choy, spinach/ swiss chard, and...

**Broccoli:** our broccoli is just starting to head up. If you don't get some this week, you will over the next four. They are worth the wait!!

**Hakurei Turnips:** these are those buttery, mild and tender turnips from the spring that everyone raved about. They are a little bigger this time around, but still absolutely delicious. Enjoy!

Coming Up: carrots need another week and more sweet potatoes and kale...



## Annual Harvest Dinner

**When:** November 1st, Saturday at 5 PM.

**Where:** Farley Music Hall in Elsah

**What:** Bring a dish to feed five, table service; we'll provide the drinks and fun!!

Slide show, children's craft project and good conversation!!

**No Pork will be sold this year at the party!**

**What's For Dinner:** Mashed Turnips w/Cream and Crispy Shallots from "Asparagus to Zucchini"

1-2 lbs. turnips, coarsley chopped

3 T butter, divided

1 cup thinly sliced shallots (or red onion will work)

1/2 cup heavy cream

1/8 tsp grated nutmeg

salt and pepper

1-3 teaspoons minced parsley

Boil turnips till tender then mash. Heat 2 T butter and saute shallots until golden brown. Combine cream and butter and add to saute pan. Bring to a simmer. Then add all to the mashed turnips. Season with nutmeg, salt and pepper. Garnish with parsley and serve. Makes 6-8 servings.