



Where The Land, Food, and People Come Together!

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October 28, 2007

Distribution Week #25

Three Rivers Harvest Dinner!!



***Sunday, November 11th at 4:30 PM** at

the historic **Farley Music Hall in Elsah--**
(take a left at the 4 way stop in town and park behind the building--some parking in front).

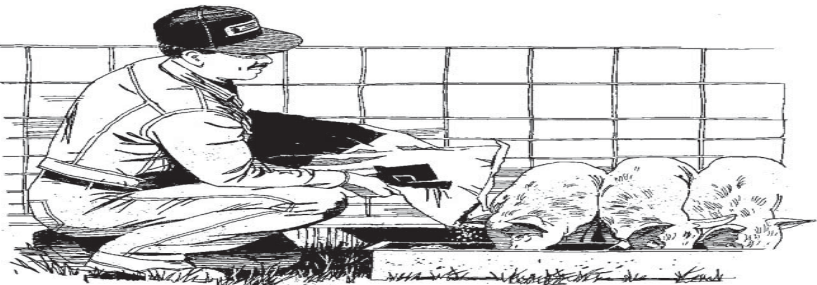
***Potluck** feast celebrating all the delicious vegetables from the season--bring your **favorite dish** that will **feed 5** (and maybe a few notecards with the recipe, if you think others would like a copy!), plates, utensils. Drinks will be provided. **(Many desserts welcome!)**

***We will have our first annual slide show--**a great way to see how the farm progressed from beginning to end.

***For Kids** (and adults): Help us with a special art project that will decorate the barn next spring. (Paint will be involved so please wear casual clothing.)

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***Pork Sale** will follow the festivities. Ribs, Chops, Sausage and Pork Steaks for sale. All cuts sold frozen. We will probably have enough pork for everyone who is interested to buy about 10lbs worth (maybe more??).



Our Best Guess for what's in your Share: lettuce, salad mix, radishes, spinach, bok choy, broccoli, sweet potatoes, peppers, carrots, eggplant and...

Cabbage: Medium sized cabbages (I can only imagine if we'd had more rain, how much bigger they would have gotten), dense and sweet. Great for steaming, stuffing, slawing, or sauerkrauting! You will be getting either a red or green cabbage this week.



Coming up....**Brussel Sprouts!**

What's For Dinner: Asian Cabbage Slaw

This is one of my favorite slaw recipes and something we have on hand in our refrigerator for snacking whenever cabbages are around! It comes from Karen at Brookfield Farm in Amherst, MA

- 2.5 cups shredded cabbage (red or green or both!)
- 1 cup grated carrots
- 1 cup julienne sliced sweet peppers

Dressing

- 2 T vegetable oil
- 2 T rice vinegar
- 1 T soy sauce or tamari
- 2 tsp brown sugar (optional)
- 1/2 tsp fresh ginger
- dash of chili oil
- 1 T toasted sesame seeds

Mix all ingredients and let marinate and chill in the refrigerator for an hour, then serve. Keeps in the refrigerator for many days. Delicious!