



Where The Land, Food, and People Come Together!

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October 28, 2008

Distribution Week #24

Three Rivers Harvest Dinner!!



***Sunday, November 1st at 5 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).

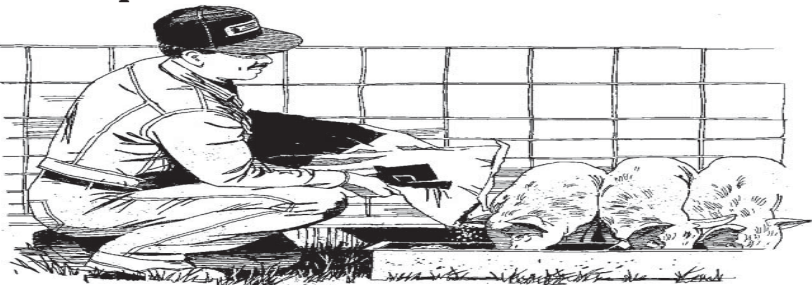
***Potluck** feast celebrating all the delicious vegetables from the season--bring your **favorite dish** that will **feed 5** (and maybe a few notecards with the recipe, if you think others would like a copy!), plates, utensils. Drinks will be provided. **(Many desserts welcome!)**

***We will have our 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 continue to decorate the cooler door. (Paint will be involved so please wear casual clothing.)

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***There will be no pork sale at the party this year!! Pork will be sold at the farm the last two weeks of pick-up. Please contact the farm with questions!**



Our Best Guess for what's in your Share:
lettuce, bok choy, swiss chard, carrots, turnips, sweet potatoes, peppers, and broccoli??

Forecast is for very cold, but with all greens covered, we've done all we can! Here's hoping for a little luck so that we can enjoy greens for the last 3 weeks!



Coming up....**pie pumpkins, scallions & cabbage**

Time change for on-farm pick up begins the first week of November. The farm will be open Tuesdays from 2-5 PM, no Friday pick up, and then Saturday from 9AM-Noon. Please call the farm if you need to make other arrangements. **Our pork will be sold the last two weeks!**

What's For Dinner: Sweet Potato Pancakes
Sweet potato puree both sweetens and boosts the nutrition of this simple, quick meal. from "Deceptively Delicious"

1 cup water
1/2 cup sweet potato puree
1/4 tsp cinnamon or pumpkin pie spice
1 cup pancake mix
nonstick cooking spray
1 T canola or vegetable oil
pure maple syrup, for serving
In a large bowl, mix water, potato puree, and spices.
Add pancake mix and stir. Batter should be lumpy.
Make the pancakes in your usual manner and serve!!