



Where The Land, Food, and People Come Together!

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Distribution Week #25

## Field Walk...

We said goodbye to our pigs on Wednesday. It is always a melancholly feeling when something comes to an end. It seems like just yesterday when we drove to Tower Grove Park in St. Louis and got the six piglets from Carlos of Hinkebein Farms in Cape Girardeau. The biggest was over thirty pounds and the smallest, less than fifteen. Now, six months later, a couple of them weigh in at over 250 pounds. They spent their days doing what pigs do best: eat, sleep in the sun, roll in the mud, play in the dirt. Segue was fond of giving them all plenty of scratching behind the ears and under their bellies. We'll never forget the time I was giving a tour of the farm to a girl scout troop and we started heading over to the pigs. I turned my back to point something out, and when I turned around, there was our runt pig, out of the fence, meandering our way, hoping for a deluge of scratching, I suspect. They've given us many laughs, but also some pain. After all the pigs had escaped multiple times and were no longer coming back quickly to their pen when Segue called them, we knew we needed a better fence. I ran off to Farm and Home to buy some pig panels and that afternoon we effectively incarcerated the pigs. Not before Segue knocked out his front tooth while pounding in some fence posts though!!

The pigs have a wonderful life on our farm: the fresh air, fresh vegetables, sweet grain and affection. But it's not only the pigs that receive such treatment. We try and care for everything on our farm with the same thoughtfulness and love. That's why this year has been particularly hurtful. The self-measuring we feel as farmers is as real as the leaves changing color and falling off the trees. We always want to see a winner, a bumper, a great crop. But for so many reasons, sometimes things just don't go our way. Sometimes, when we have a poor crop, Segue looks to me for reassurance. "What are we going to do with 25 pounds of broccoli for 215 shares?" As if by some magic, I will tap a stick and the loaves and fishes will multiply, giving the multitudes the broccoli they are clamoring for. I usually respond that "I can't just knit 190 more. We just won't have enough this year." And this cold calculus usually does the trick. It hurts, but it's over. Because it's true. A quick reminder that there is nothing to do but face the music.

This year we've faced the music, the storms, the flooding, the row covers ripped to shreds, the deer, the robbery, the crop losses, the complaints, the breakdowns. But farmers are known as the most optimistic crowd on the planet. We are optimistic because we know the universal truth of seeds to soil to food and that while all good things do come to an end, they never really end. They become a part of our story just as surely as this year's finished eggplant becomes compost becomes soil becomes next year's lettuce. This is the time of year that we start to say goodbye, but a big hello is just another growing season away.

Enjoy the harvest, Amy & Segue

Our Best Guess for what's in your Share:  
lettuce, salad mix, kale, carrots, broccoli?, and

**Pie Pumpkins:** Good for making into a delicious pie, (see recipe), roasting the seeds, or baking and using like any winter squash.

**Scallions:** This is our first year planting scallions in the fall. They are not as big as we would like, but tasty nonetheless.



What's For Dessert: Pumpkin Pie

from "Asparagus to Zucchini"

Basic Pie Dough (9 inch shell)

1/4 cup brown sugar

2 cups pumpkin puree

1/2 tsp salt

3 eggs

1 1/2 tsp cinnamon

1 1/2 cups evaporated milk or heavy cream

1 tsp powdered ginger

1/2 tsp nutmeg

1/4 tsp ground cloves

1/4 tsp ground allspice

Preheat oven to 450. In a large bowl, beat together the pumpkin puree and eggs. Add the evaporated milk and sugar, then the salt, cinnamon, ginger, nutmeg, cloves, and allspice. Beat until the mixture is smooth. Pour into the pie shell and bake for 10 minutes. Reduce heat to 300 and continue baking for 30-40 minutes, until the filling is almost set; a sharp knife will come out clean. Makes 8 servings.