



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 #26

Field Walk....

Our greenhouse is up! The garlic is planted! Now we just mulch the herbs, strawberries, and garlic; clean up the rest of the drip tape; put the tools away; and take a long winter nap!!

Thanks to all for another great year. We love our work, but we know we couldn't do what we love without your support. We will miss seeing everyone on a weekly basis; we'll miss the conversation, the recipe sharing, the concern and the enthusiasm. We are sorry to send you back to Schnucks, Whole Foods, or Shop n Save, but the land needs time to rest; our hands need time to heal; and our brains need lots of time to plan, purchase, read, and dream about next season. We have a good feeling about next year (maybe it's wrapped up in the same hope that many feel about our next president!) and we can't wait to see you on the farm again soon! See you in 2009!

Enjoy the harvest, Amy & Segue



Our Best Guess for what's in your Share:
lettuce, salad mix, radishes, kale/collards, carrots,
cabbage, broccoli?



One last week of beautiful salad mix. Enjoy!!

What's For Dinner: Asian Cabbage Slaw

from Karen Romanowski at Brookfield Farm--my old stomping grounds in MA!!

2.5 cups shredded cabbage (red or green--either is fine)

1 cup grated carrots

Dressing

2 T vegetable oil

2 T rice vinegar

1 T soy sauce

2 tsp brown sugar

1/2 tsp fresh ginger

dash chili oil

1 T toasted sesame seeds

Toast sesame seeds in skillet for just a minute. Set aside. Combine ingredients for dressing in a large bowl. Add cabbage, carrots, and sesame seeds and toss. Refrigerate for an hour before, then serve.