

September 25th and 27th

Where has September gone? This month has been a blur of harvesting and preparing for the coming cold. The frost warnings have kept us on our toes—but still no actual freezing temperatures have reached our field, which has been a wonderful boon for our peppers and eggplants, since they’ve had more time to ripen existing fruit and they continue to produce new fruits as well despite the low night time temperatures. Unfortunately, as we’ve harvested many of our winter squash and storage potatoes, we’ve realized that we had much lower yields of these crops then expected—perhaps the record rains in June gave our storage varieties a slow start and the squash beetles truly out did themselves this season, creating a very stressful environment for our winter squash. So, we’ve decided to call off our plans for a late fall CSA. We are still really excited about extending the CSA season—and are planning to expand our growing area next year (doubling our acreage) so that we can have more space to grow winter hardy and storage crops.

This week your share has more mixing of fall and summer vegetables—though we’re slowly moving into more and more fall crops.

* Arugula
* Kale (Curly, Rainbow Lacinato, or Red Russian)
* Sweet and Hot Peppers
* Eggplant or Zucchini
* Potatoes (Fingerlings, Purple Sun, Red Norland, Russet)
* Carrots (Nantes and Yellow)
* Garlic
* Bleu de Solaize Leeks
* Parsley

Recipe of the Week: Potato Leek Soup

Slice 2-3 leeks down the middle lengthwise, wash, then chop. Chop potatoes into bite size pieces (~2 cups). Chop 1-2 carrots into bite size pieces. Peel and chop cloves from one head of garlic. In a soup pot, add 2-3 tablespoons oil and 1-2 tablespoons butter, and saute leeks, garlic, potatoes, and carrots on medium heat until leeks are translucent and a fork easily punctures a potato (10-15 minutes). While the veggies are cooking, wash a few kale leaves. Chop the stems into small pieces and add to the pot. Chop the leaves and set aside. Wash and chop a handful of parsley (~1/4 cup). When veggies are tender, add 4-6 cups of broth or water (if adding water, add 2-3 tablespoons salt). Bring to a boil. Add the greens and parsley and stir into the soup. Simmer for 15-20 minutes. Add salt and pepper to taste.