

# The Farm Weekly

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## SUDDENLY FALL HAS ARRIVED

With the thermometer registering 80 this past week, it has been easy for me to remain firmly in denial that fall and colder weather would eventually arrive. However the trees have really started changing color and dropping their leaves, and the temperature is finally going to plummet this weekend. It is incredible that the end of the season is almost here and we haven't even had a frost yet!

I guess we shouldn't be surprised that the fall would be a little off kilter just as the summer was, but it really is remarkable that we haven't even had a light frost yet, let alone a freeze. The lowering sun and earlier sunset is having its effects on the rate of growth of things even if the temps have stayed high. But the lettuce and spinach are sizing up slowly, but surely.

As I wrote earlier, the winter squash harvest

was miserable, literally 5 or 10% of what we would normally harvest. Because of this, we don't have enough to distribute one variety to everyone. Some of you may get some sweet dumpling, some a spaghetti squash, some a butternut, and others some delicata.

With all of these beasts, you need to take care when first opening them. I insert a large knife and lever it down through the squash to cut it in half lengthwise. Butternut, the flesh colored, pear shaped squash is the hardest, and the large yellow spaghetti is the softest. The sweet dumpling is the smallest round, green and yellow variety that resembles a gourd. The delicata is the long variety also with green and yellow skin.

In my opinion baking is the best way to prepare any of these. If cutting the larger varieties intimidates you, you can cook

them partially to soften them, and then cut lengthwise and hollow out the seeds and return to the oven to finish. Just like a potato, they are done when the flesh is soft.

I dress them up with a little butter and salt, but others like to use some butter and brown sugar. If you don't like to eat the butternut straight up, you can remove the skin and seeds, puree, and cook with some vegetable or chicken stock. Season to taste and then add some scalded milk or cream, and you have a delicious soup to serve hot or cold.

Next week will be the last of the distributions. To save you an extra trip, you should bring something to transfer your produce into so that you don't have to bring your box back later.

Marco, Pedro, and Hanter are ready to get home to their families. Tomorrow I am making their reservations to return to Mexico on Saturday the 25th. One of the logistical problems is that they want to take a large new television back with them. It exceeds both size and weight restrictions and their cost to get it there will be about \$300 more.

While we are responsible for the cost of their transportation here and back to Mexico, we don't pay for TV transport, not that they are asking us

to. The other interesting item is a bicycle that Pedro is taking home to one of his children. I think that may prove more interesting than the television set.

The last of the crias was born on Sunday morning. I love it when you come to the pasture and the cria is already out, up, and nursing. This little guy looks like a wind-up toy weighing in at just 11 pounds. Because of his small size, I am keeping a very close eye on this pip-squeak, but he is keeping up with everyone, so will probably do fine. Stay well!

### NEXT WEEK...

**BECAUSE THE SEASON IS ENDING PLEASE BRING SOMETHING TO TRANSFER YOUR VEGGIES INTO SO THAT YOU CAN LEAVE YOUR BOX BEHIND SO THAT YOU DO NOT NEED TO MAKE ANOTHER TRIP TO RETURN YOUR BOXES!**

**ALSO PLEASE RETURN ANY OTHER BOXES YOU MAY HAVE FORGOTTEN TO BRING BACK FROM THE PREVIOUS WEEKS**

#### *This Week's Box*

**Komatsuna Greens  
Lettuce  
Onions  
Potatoes  
Broccoli  
Peppers  
Spinach  
Winter Squash  
Cabbage  
Garlic**

#### *Next Week*

**Onions  
Lettuce  
Spinach  
Potatoes  
Pie Pumpkins  
Greens Peppers ?  
Greens  
Kale  
Garlic?**