

The Farm Weekly

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FIRST FROST FALLS ON FARM

It's obvious now that the trees and golden-rod weren't lying. The first day of fall was last week and now the thermometer is confirming what we have been trying to deny, fall is here, and cold weather is on the horizon. The frost was not a heavy one, since the temperature went down to 36. Regardless, Tim anticipated this would be coming soon and made the decision to hopefully get all of the green tomatoes picked, since tomato plants are pretty sensitive to frost.

We have a new and overdue addition to the boxes this week...carrots! These little beasts aren't particularly hard to grow, just hard to keep weeded. Previous plantings have been overwhelmed by weeds and while these current plantings aren't weed free, they were better than the others with a bit less competition from grasses and broadleaves. This is

the first of at least two harvests and we think you will be very pleased with how great they taste. Some of the carrots can come up with some pretty interesting ways of growing, splitting into two or more roots instead of one, and some will even twist around each other. I guess when you are out digging in the dirt for carrots, you consider such things exciting.

The kohlrabi is back in the boxes this week. I hope everyone enjoys this veggie as much as we do. Since the season for nice warm soup is here, consider cutting some up and adding it to a pot of vegetable soup.

My Grandmother Robertson was a fantastic soup maker although I didn't appreciate it at the time. She put everything, but the kitchen sink into a pot and she and Grandfather continued well into their nineties eating a bowl of homemade

soup and half a sandwich every day. I am not sure which carried them into old age better, their lunch routine, or the alcoholic beverage they had each night before dinner. Both?

Grandmother was particularly fond of Manhattans, a drink we grandkids enjoyed a small taste of when we would call dibs on the well soaked Maraschino cherry that she would give to the lucky kid. Perhaps it was the preservatives and artificial coloring on those cherries that helped her see 96! ?

One of the greatest gifts she gave all of us was a written accounting of her life growing up in Cincinnati. I would encourage all Grandparents out there in CSA Land to do the same, with special attention to the funny stories about family as well as accountings of your parents. I see such similarities to previous generations in my kids, and it helps to keep us grounded in the important things about life, loving, and living as a family. Tim's Grandfather had an extensive rose garden for instance and was a self taught mechanical engineer. Tim carries both of these traits!

Early last summer I attended a graduation party at my Grandparents old house and was so pleased to see that the family currently living there was extremely close to one another, involved in each oth-

ers daily lives on a regular basis. My Grandparents, who built the house, would be absolutely ecstatic to see such closeness. I came away thinking that they are so fortunate to have such a close-knit tribe, but, then again, I am sure they have worked very hard at it.

In these times, we should all probably work at family and community a bit more. Ask at church or around your neighborhood if there is some family that is hurting or needs something. Certainly we can't all rescue folks financially, but a little kindness such as a basket of food, or an anonymous \$20 bill in an envelope in their mailbox could make a difference, or at least inspire a smile. Enough preaching.

The greens this week are Komatsuna which can be treated just as you did the greens last week. This is the larger variety bunched with a rubber band. The smaller bunched green is Arugula which typically is eaten raw in salad adding that peppery bite.

The winter squash is a variety known as Sugar Dumpling. It is a new one for us and for some reason, we have had several go bad in the field. We are wondering if it doesn't tolerate the wet and cooler weather we have had this year as compared to the others.

Hope that you are enjoying the fall garden produce and get out those soup pots!

This Week's Box

Lettuce
Onions
Winter Squash
Green Tomatoes?
Peppers
Potatoes
Greens
Carrots
Kohlrabi

Next Week

Lettuce
Onions
Potatoes
Peppers?
Pie Pumpkins
Carrots
Greens
Garlic
Kohlrabi?
Leeks?