

The Farm Weekly

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BLUEBIRDHILLS@VOYAGER.NET

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FRIDAY THE THIRTEENTH!

Sixty nine degrees registered on the thermometer as I drove up the drive Wednesday afternoon and Thursday the snow was flying! A change of 40 degrees from one day to the next just seems to make it feel that much colder. Poor Marco, Pedro, and Hanter are really feeling the chill and work bundled up with lots of extra clothes to keep warm picking and cleaning the veggies.

The last week has been a mixed bag of picking and putting the fields to rest for the fall and winter. All of the tomatoes are picked and the last of the year are in your boxes. I have about 8 green tomatoes on the kitchen counter awaiting frying, but I just haven't gotten to it yet.

The lettuce is at its end and this will be the last distribution. Tim is pleased that it has lasted this long into the fall. There is no doubt that it is a favorite of

Tim's and he takes great pride in finding the varieties that do well in all portions of the season, and provide the flavor that he expects. It has been a good year for lettuce and the deer have agreed!

While the lettuce has been a bright spot in the season, the winter squash has been a disappointment partly because it was impossible to weed it in a timely manor. The earlier wet weather and busy summer schedule kept Tim and the guys from being able to cultivate at the right moment when you can get almost all of the weeds, but the squash vines haven't gotten so long and tangled that you can't get into them.

So with weeds competing and providing cover for vermin, the squash yields were down compared to previous years. Fortunately Tim plants extras of just about everything just in case there

are failures or problems, so there has been some to go into the boxes, but certainly not as much as usual. In previous years we have taken literally tons of squash down to the Loaves and Fishes Food Bank, but not this year.

This week you have butternut squash to enjoy. Winter squash is not a favorite for everyone, but even if you normally shun it, give it a try. To cut an uncooked squash use a sturdy knife. I use a large butcher style knife and pierce the squash perpendicular to the surface of the squash right in the middle. I then leverage the knife so that it actually splits it into two halves.

The seeds are hollowed out and then you can take it in whatever direction you prefer. For the non-vegetarians among you, and squash can have its hollow stuffed with a sausage stuffing, similar to what might be used in a turkey and then

baked in the oven. Or if you enjoy mashed squash, simply steam it or microwave it after you have pared the peel away, and when it is soft mash away with butter, milk (or cream) and salt and pepper to taste.

All of the above ideas can be used interchangeably. If you want to keep squash for later, make sure the one you choose is free of any injuries to the skin and is blemish free. The store it in a cool dark place. They can keep for months which is how they earned the name winter squash.

I will be at the Spring Valley Academy Festival this Sunday selling our honey and alpaca yarn, so if you are searching for something to do, come and check out all of the vendors they will have there to benefit their school.

This Week's Box

Onions
Green Tomatoes
Peppers
Lettuce
Potatoes
?Summer Squash
Komatsuna
Garlic
Celery
Butternut Squash
Broccoli

Next Week

Onions
?Peppers
Potatoes
Japanese Greens
Cabbage
Winter Squash
Broccoli
Leeks
Garlic
?Beets

WINTER SQUASH SOUP

2 Pounds of Butternut Squash
1 Cup Water
1 Cup Chopped Onion
1/2 Clove Garlic, minced
1/2 Cup Sherry, medium dry
salt & pepper to taste
Almonds, sliced and toasted

2 C. Milk
1 Tsp. Salt
2 Tbsp. Butter
2 C. Light Cream

Peel, seed, and cut the squash into chunks. Place in a pot and bring to a boil with the 1 cup water and salt. Simmer until the squash is very tender and drain. Sauté the onion and garlic in the butter until tender. Place in a blender with the drained squash, milk, and cream. Blend until liquefied. Add sherry, salt and pepper. Heat to serving temperature (do not boil). Serve garnished with the toasted almonds.