

News from the farm: Last week was the first time in our CSA history that I've completely forgotten to write a newsletter. I spent last week checking off a to-do list as we prepared to send our oldest child off to college. She's a sophomore this year so it was a million times easier than last year, but in those last few days I realize how integral she is to the farm and our daily lives. She took me on deliveries with her last Thursday in order to train me. Talk about having the tables turned! It was a fun day filled with work, a pizza pit stop, and shopping. The following day, as we drove to Seattle to drop her off, I panicked. Do you know what I thought of? You guys-- and the newsletter I forgot about. My apologies. We're more settled now that she's moved into her room. And we've shuffled people around on the farm to make sure all the holes are filled. Back to business! Hoorah! Oh, and a bittersweet goodbye to summer and welcoming of fall. It's official as of today so you can expect a gradual increase of fall items in your upcoming boxes.

Here's what's in your box: golden beets, salad mix, collard greens, garlic, patty pan summer squash, yellow wax beans, turnips, and pears

Did you know? In addition to veggies, fruit, eggs, and chicken, we also raise sheep. Our growing flock of katahdins are in charge of keeping the back pasture in good shape. They graze the grass down to about 3 inches so that the chickens can follow up and utilize the short grass and access bugs and grubs at the soil level. The combination of sheep and chicken manure grows the thickest, richest pasture. It dries to a sweet smelling, high protein hay that we harvest and feed to the sheep while they are loafing in the barn over our wet, soggy winters.

→**We have both lamb and chicken available for sale now. Please email us for pricing and other information. Thanks!**

“But when fall comes, kicking summer out on its treacherous ass as it always does one day sometime after the midpoint of September, it stays awhile like an old friend that you have missed.”

~ Stephen King

Recipes:

Sautéed Turnips and Greens

Cook peeled and cut-up turnips and sliced garlic in olive oil in a large skillet until tender. Add the turnip greens and cook until just wilted. Season with salt and pepper and a squeeze of lemon juice.

Roasted Turnips With Ginger

Peel and cut turnips into wedges. Toss with sliced fresh ginger, canola oil, salt, and pepper on a rimmed baking sheet. Drizzle with honey and roast at 400° F until tender.

Mashed Turnips With Crispy Bacon

Simmer peeled and cut-up turnips in boiling salted water until tender. Drain and mash with butter, salt, and pepper. Fold in crumbled cooked bacon and chopped chives; top with shaved Parmesan.

Creamy Leek and Turnip Soup

Cook thinly sliced leeks in butter in a large saucepan until soft. Add peeled and cut-up turnips and enough chicken broth to cover. Simmer until very tender. Puree until smooth, adding water or broth as necessary to adjust the consistency. Season with salt and pepper.

Yellow Wax Beans with Toasted Almonds

Blanch wax beans in boiling water (3 min). Remove and plunge in ice water bath, drain, set aside. Toast some slivered almonds in butter over medium heat until just brown (2 min). Top beans with more butter, toasted almonds, salt, black pepper and lemon zest.