

News from the farm: Fall is settling in very nicely. Geoff is leading the field crew in potato harvest; and me? I've spent my office time day-dreaming out the window with my gaze fixed on the old maple tree that shades our house like a huge umbrella. The leaves are fire engine red which is a nice play of color against the all-green backdrop. I've chopped fire wood, made eggs and chicken sausage for breakfast a second time today--lunch?, photographed our hot peppers, Google Earthed the two small fishing ponds up the hill from us where the boys have been asking to go, and just about everything else I can think of in order to avoid the book keeping that is long overdue and stacked a mile high on my desk. Procrastination is such a devil. Looks like I'll be up late tonight finishing what I hope to start really, really soon. It's actually been a lovely, slow day for me as I catch up from a long string of butcher days at the poultry unit. Fall is a busy time for poultry processing since the rainy season is just around the corner and the animals can't spend that much time in the cold and wet of the PNW. One more big push to harvest and winterize at the farm. And one more big push to finish out the butcher season. The end of November is where I've got my sights set. Go team!

Here's what's in your box: Delicata Squash, Celery, Jimmy Nardello Sweet Peppers, Ancho Poblano Stuffing Peppers, Cherry Tomatoes, Ozette Fingerlings, Fresh Sage, Rainbow Swiss Chard, & Spinach

Did you know?

Farm and ranch families comprise just 2% of the U.S. population.

Farmers today produce 262% more food with 2% fewer inputs (such as seeds, labor, fertilizers) than they did in 1950.

One in three farm acres is planted for export.

<http://facts.randomhistory.com/farming-facts.html>

We do not remember days, we remember moments.
Cesare Pavese

Recipe:

DELICATA SQUASH & SAGE BISCUITS

Ingredients

1 medium-small delicata squash (1/2 cup squash purée)
2 cups unbleached white flour
2 1/2 tsp. baking powder
1/2 tsp. baking soda
2 Tbsp. cane sugar
1 tsp. salt
6 Tbsp. unsalted butter, chilled
1 small bunch of fresh sage (1 1/2 tsp. chopped and 10 whole leaves for garnish)
3/4 cup heavy cream
For the egg wash: 1 small egg, 1 Tbsp. milk

Directions: Slice the delicata in half lengthwise, remove seeds, and place cut-side down on baking sheet. Roast @ 400F for about 30 minutes or until tender. Scoop out flesh and mash to a fine puree. Measure out 1/2 cup of squash purée and chill it in the fridge.

In a medium bowl, whisk the flour, sugar, salt, baking powder, and baking soda. Using a box grater, grate the cold butter into the flour mixture. Place this mixture in the freezer while you prepare the wet ingredients.

In another bowl, mix the chilled cream, squash purée, and finely chopped sage. Whisk together until smooth. In another smaller bowl, make the egg wash by beating the egg and 1 Tbsp. of milk together.

Remove the dry ingredients from the freezer. Gently add the squash and cream mixture to the dry ingredients, stirring just until the dough starts to come together. Using your hands, lightly knead the dough in the bowl, until uniform, but avoiding over handling it.

Lightly dust a clean work surface with flour and either roll or simply press the dough out to 3/4 inch thickness. Using a 2 1/2 inch round or square cookie cutter, cut out the biscuits. Brush the tops with egg wash and gently press a whole sage leaf on top of each biscuit. Place on a lightly buttered baking sheet. Bake for 12 to 15 minutes in a 400F oven, until golden on top. Transfer the biscuits to a cooling rack and serve warm.