

News from the farm: We're rounding the final bend and making our way down the home stretch of the season. This week we spent a lot of time digging the last of the potatoes from the field, tilling in all the spent crop stubble and debris, covering the growing crops with agribon, sowing cover crops of rye & vetch, getting all the cured garlic and onions trimmed and stored, and so much more in preparation for the upcoming winter. In addition to our regular winterizing routine, we're securing our greenhouses, filling the generator, and weighing down the chicken tractors in the event that we get caught up in the middle of that nasty storm headed this way. Sitting here with the sun streaming in my office, it's hard to imagine that we're a few hours away from what Cliff Mass, the weather guru, describes as a "period of extraordinarily active weather with the potential for heavy rain, flooding, and a highly dangerous windstorm with the potential to be an historic event". Sounds like an adventure! Thank goodness we just got a load of firewood delivered. We'll stay warm and fed and hope that the farm doesn't fall over.

Here's what's in your box: Green Beans, Garlic, Patty Pan Squash, Collard Greens, Chioggia Beets, Tropeanna Lunga Onions, Yukon Gold Potatoes, and Parsley

Did you know? I'm a newly appointed member of the Whatcom County Ag Advisory Committee. Today we discussed this recent ruling and what it might mean for farmers: The Washington state Supreme Court ruled Thursday, October 6. that Whatcom County must make sure there is enough available water before issuing permits for new developments in rural areas. The decision overturned a February 2015 state Court of Appeals ruling, which had favored the county by saying, in effect, that the county did not need stricter rules to regulate water wells on rural properties.

The fishermen know that the sea is dangerous and the storm terrible, but they have never found these dangers sufficient reason for remaining ashore.

Vincent Van Gogh

Recipe: Greeks call this fassolakia ladera. It's a traditional vegetable mixture that is often eaten cold, accompanied by hunks of country bread and feta cheese.

Ingredients

1/4 cup olive oil
1 cup chopped onion
1 pound fresh green beans, trimmed, halved crosswise
1/4 teaspoon cayenne pepper
8 ounces zucchini, cut into 1-inch-thick slices
8 ounces potatoes, peeled, cut into 1-inch cubes
3/4 cup chopped fresh Italian parsley
1 28-ounce can Italian-style tomatoes, drained, juices reserved, tomatoes chopped

Preparation

Heat oil in heavy large nonstick skillet over medium-high heat. Add onion and sauté 5 minute Add green beans and cayenne pepper and sauté until onion is translucent, about 3 minutes. Add zucchini, potatoes and parsley. Pour tomatoes and their juices over vegetables. Bring to boil. Reduce heat. Cover and simmer until potatoes are tender, stirring frequently, about 45 minutes. Season with salt and pepper. Remove from heat. (Can be prepared 1 day ahead. Cover and refrigerate.) Serve warm or at room temperature.