

News from the farm: The evening temperatures continue to dip and the day light hours are quickly receding, but still no killing frost to speak of. This is strange, no doubt, but we will count our blessings and use the irregular weather pattern to our advantage. We're going into the winter season with half an acre of beets, half an acre of carrots, and half an acre of cabbage in the fields. Once harvested, this should provide the Bellingham Food Bank with the 24,000 pounds of crops that they have contracted us to grow and deliver in the months of December, January, and February. The Food Bank is taking steps to increase distribution of locally grown food, to stimulate increased production of local food, and to encourage season extension. While the sun was blazing hot in the middle of July, we were sowing and tending said crops in hopes that they would mature before the winter put an end to all of our fun. We're getting a little bonus growth on crops now since conditions have been wet and relatively mild. Also, we're getting a lot of leniency on the harvest. So far, we don't see any winter storms on the horizon which means that our crops can sit tight in the field without much worry of them freezing in the ground. We'll be watching closely though, because any threat of an extended deep freeze means we will have our work cut out for us!

Here's what's in your box: tomatillo, jalapeno & ancho peppers, garlic, cilantro, sweet potato cold hardy salad mix feat. baby kale & chard, cabbage, daikon radish, celery, carrots

Did you know? One billion snails are served in restaurants each year • Americans eat 35,000 tons of pasta a year • you burn more calories eating celery than it contains • Americans spend \$10 million a day on potato chips • lettuce is the world's most popular green vegetable • 80% of the world's food crops are pollinated by insects • over 550 hot dogs are eaten every second in the United States • \$30 of raw popcorn translates into \$3,000 in sales at movie theaters !! Wow.

An economy genuinely local and neighborly offers to localities a measure of security that they cannot derive from a national or a global economy controlled by people who, by principle, have no local commitment.

Wendell Berry

Recipe:

NUEVOS HUEVOS RANCHERITOS

One serving

Ingredients

- About 1/4 cup black beans, heated in a saucepan on the stove top
- 2 tortillas, grilled
- 1 Tablespoon butter
- 2 eggs, lightly beaten
- About 1/2 cup tomatillos, grilled
- 2 Tablespoons avocado or guacamole
- 2 Tablespoons salsa
- About 1/4 cup grated Cotija cheese
- 1 tablespoon cream of cilantro*

Directions

Warm the black beans in a saucepan on the stove, stirring frequently to avoid burning. While beans are warming, grill tortillas over an open flame on a gas stove, in a hot skillet, or on the stovetop. Turn them when small brown spots appear, transfer to a sheet of foil and wrap to keep warm. Next, preheat skillet over medium-high heat and add butter. Once butter has melted, add the eggs and scramble. Have all ingredients prepped and ready for assembly: layer tortillas with eggs, tomatillos, avocado, salsa, Cotija cheese. Now pour the cream of cilantro on top of the sauce and you are ready for your Nuevo Huevos Rancheritos!

*Cream of cilantro: chopped cilantro, sour cream, lime juice, salt & pepper