

News from the farm: I'm still waiting for a signal; one very important sign indicating that gardening season is nearly over--and that's the first killing frost. In the last 10 years, we've always had a hard frost by October 15th. I'm a mild weathered creature so I certainly don't mind the extra warmth, but I do get a little concerned when we miss big milestones like this. It may seem minor, but I promise it's a big deal for the agronomist. Us farmers, we send text messages to each other about the event. We make phone calls and set plans based on this both dreaded and celebrated event. It's the equivalent of taking off your dress shoes and putting on slippers--an indication that rest and relaxation are soon to come now that the main event is over. Until this time, we'll keep harvesting as though it's a mild September day (with the addition of rain--a whole lot of rain).

Here's what's in your box: French Fingerling Potatoes, Italian Parsley, Garlic, Rainbow Chard, Sprouting Broccoli, Easter Egg Radish, Mixed Peppers, Yellow Onions, Bunched Arugula, and Butternut Squash

Did you know? The Farm Bill shapes the landscape of farming including everything from commodity crops (corn, wheat, soy) to fruits and vegetables. Due to political and ideological divide, the 2012 Farm Bill was not passed until 2/4/2014. Here are some stats from the latest farm bill:

- 1) Amount, in billions of dollars, of the proposed new five-year bill: **500**
- 2) Percent of 2012 Farm Bill spending that will go to food stamps and other nutrition programs: **79**
- 3) Percent that would go to crop insurance and to corn and other commodity crops: **14**
- 4) Percent that would go to conservation programs: **6**
- 5) Percent of commodity program subsidy payments that currently go to corn, wheat, soybeans, cotton, and rice: **90**

If you really want to make a friend, go to someone's house and eat with him... the people who give you their food give you their heart.

~Cesar Chavez

Recipe: Chard & Parsley Walnut Pesto Pizza

[Follow this link for an easy pizza dough recipe.](#)

Don't be intimidated by the thought. It's really very easy and quick and tastes so much better than premixed or frozen. Give it a shot!

For the chard topping:

→Sauté ingredients in an lightly oiled pan over medium heat. Cook until ingredients are just wilted or about 3 minutes.

1/2 small onion, thinly sliced

3 garlic cloves

3 tablespoons extra virgin olive oil

1 bunch Swiss chard, chopped

Sea salt and black pepper

Parsley walnut pesto:

→Puree ingredients in a food processor.

2 garlic cloves, peeled

1/2 cup toasted walnuts

1 bunch packed flat-leaf parsley leaves

1/4 cup extra virgin olive oil, plus more as needed

2 tablespoons lemon juice

Sea salt

Make the pizza dough according to recipe instructions above. While the dough is rising prepare pizza toping and preheat oven to 450. Once the dough is ready, roll it out, shape into a round, and brush on a thin coating of olive oil. Next, spread parsley walnut pesto evenly over crust, leaving a 1/2-inch edge. Top with chard mixture and your favorite cheese (a soft goat cheese would be extra yummy). Bake topped pizza for 15 minutes. Remove from oven, cut with pizza wheel or kitchen shears and serve.