



- “The raw tomato, devoured in the garden when freshly picked, is a horn of abundance of simple sensations, a radiating rush in one's mouth that brings with it every pleasure. . . . a tomato, an adventure.”

- Muriel Barbery

News from the Farm

Welcome to Week 16! The Weather for mid to late September has been pretty great. Key crops like sweet corn and field tomatoes avoided a frost and have been given glorious warmth to ensure the fulfillment of their potential. We also had a little splash of rain to wet the fall greens just enough. Great kale and mizuna await you, but there is still time to get some u-pick tomatoes. Call soon because the end is near. For the second week in a row, we were packing the boxes and we moved so fast and efficiently that my friend Justin Thomas said “We should race an album”. This was after we noticed that three of us completed the pack before the entire Rolling Stones *Exile on Main Street* Album was done. It was an impressive feat for three people to pack ten items in less than one hour seven minutes (the length of *Exile on Main Street*). So the next week we decided to race *Beggars Banquet*. We had 5 people packing nine items so we thought we could beat the 40 min (length of *Beggars*) deadline. We did. This week we had 5 people doing 8 items so Alex Krause recommended the 34 min duration of *Broken Toy Soliders* by the Raconteurs (Jack White’s post White Stripes band.) We did it but got an unexpected boost when Kyle Carnes (Worker Share extraordinaire and my own personal theologian) came back for more fun after lunch. Next week Justin wants to race Bob Dylan’s 1969 27 minute country album *Nashville Skyline*. I must admit I get excited by these entertaining challenges, but this also ironically gives me pause. Packing the box is my favorite time during the week on the farm. CSA is my primary identity and expression as a farmer and to have bountiful boxes of quality delicious beautiful produce is what I want to create. Putting the box together is the culmination of my work. I want to be in the moment of a successful box. I want to be proud of it and behold it. I love the time so it is ironic I want it to go so fast. I do like that the speed demonstrates a proficiency, efficiency, and discipline. And it’s something I’ve worked toward by being a thoughtful, hard working, organized and good manager. I’ve thought about the virtues of Taylorized efficiency (disciplining one motion before you start the next motion of a task.) I’ve thought about ergonomics, personalities, strengths, weaknesses and timing intently to make the work happen so effectively, But I want to be able to take time to hold garlic and marvel at it and giggle at it with a giddy pleasure in the joy it brings. ... and I will ... even if I got the moves like Jager. **Have a delicious week- Tony, Riley, Ted and Maple**

In Your Box

Spaghetti Squash
Salad Mix
carrots
Potatoes
Swiss Chard
Cherry Tomatoes
(Fulls)
Heirloom
Tomatoes (Halves)
Onions
Sweet Corn

Next Week's best
Guess: greens,
garlic, , beets ,
kale, sweet corn

Pizza
specials of
the week –
Bluegreen Veggie
– onions, blue
cheese, kale,
peppers, basil
pesto, **Mexcali**
Midwest –
Tomatillos Sauce
Chorizo Sausage,
Roasted poblano,
Garlic scape
Pesto, sweet corn;
Marghie the Pig

Fresh Mozz, Heirloom tomatoes, Basil Pesto, Bacon. **Farm to Table Recipe Gleaned By T-Bone Schultz**

Roasted Spaghetti Squash with Parmesan and herbs adapted from Martha You Know Who

6 Cups roasted Spaghetti, 3 tablespoons butter, 4 cloves minced garlic, two small onions, teaspoon rosemary leaves, Teaspoon thyme, ¼ cup chopped fresh parsley, two tablespoons grated parmesan, coarse salt and pepper to taste. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet. Place spaghetti squash with cut sides down on the prepared baking sheet, and bake 30 minutes in the preheated oven, or until a sharp knife can be inserted with only a little resistance. Remove squash from oven and set aside to cool enough to be easily handled. Meanwhile, heat oil in a skillet over medium heat. Cook and stir onion in oil until tender. Add garlic; cook and stir until fragrant, 2 to 3 minutes. Stir in tomatoes and cook until tomatoes are warmed through. Use a large spoon to scoop the stringy pulp from the squash and place in a medium bowl. Toss with the vegetables, feta cheese, olives, and basil. Serve warm.

Pumpkin Pick, Pizza & Pie

Join us Rain or Shine

Sunday October 1st 1-4pm

Food

Seasonal pizzas

Squash and pumpkin pies

Fresh pressed apple cider

Activities

Pumpkin picking

Cider pressing from our farm apples

Hourly farm tours

Small farmers market

Visit chickens and pigs