



Sometimes, on a farm, things get a little bit hectic. Hopefully not in the same way twice. As an example, there was a period in midsummer when

we were losing a lot of red lettuce to tip burn. It's a condition caused by too-rapid summer leaf growth where the plant's roots aren't able to bring sufficient calcium to all of its growing leaves, especially the ones in the middle of the head that don't get as much sunlight. The best prevention is variety choice - find a resistant lettuce for your midsummer successions. But at the time that it was unfolding on our farm we were still learning all of that and, it felt like, running around like chickens with our heads cut off trying to figure out how much damage we'd sustained and if there was anything we could do to save our upcoming successions from sharing that fate.

As all of that was happening I watched the grace with which Noah and Anna handled the situation and wondered if I really had what it takes to roll with the punches in farming. Between the weather, pests and diseases, seed vigor, equipment malfunction, fickle markets, and on and on, farmers are rolling a lot of dice, all the time. Sometimes, as with the tip burn, you get snake eyes, and you go lick your wounds and try to learn from your mistakes. But sometimes you get boxcars.

At the time that the tip burn was happening, which is to say earlier this summer, I had in mind a certain trajectory to the season. We'd keep on our steady pace of 3 farmer's markets a week and 2 wholesale harvests a week, with planting and weeding interspersed liberally. As fall came on, plant growth would slow, markets would end and the season would gradually wind to a halt and we'd all live happily happily ever after, the end. Instead, boxcars. The quinoa we'd grown as our "edgy vegetable" of choice to win over the hearts and minds of Seattle farmer's market managers worked like a charm, and we got in to two new markets. And those markets were year-round markets, meaning, rather than slowing down we needed to speed up. Meanwhile, one of my crew-mates, Elizabeth, decided that she really wanted to be the final push to get Noah and Anna to take the plunge on this farmshare idea they'd been dreaming of for a while, and you might be able to guess where that part of the story ended up.

When doors open you've got to jump through. And so rather than my tidy storybook season end, I'm in the pinch of trying to step off the train while it's still barreling ahead. Of all the people that worked at River Run this year in some capacity, and I think there were 14 of us all together, only three will not be returning next year (a statistic that I think hints a bit at the magic that is taking place here). One got his dream job learning to ferment cider at a local cidery. One has left to begin graduate studies. And one, me, bought a farm on Vashon Island and a team of horses with which to farm it. Those horses are arriving next week, and I am called away to other (and soon to be equally muddy) pastures.

Maybe it's the time of year, maybe it's just sentiment, but I've been pondering lately what River Run has given me this year. More than anything, it's the sense that, even if I am a little bit crazy for thinking I can do it on my own, I'm in good company. It has forever changed the way I'll farm by introducing me to horses, but perhaps even bigger than that, it gave me the courage to go out on this limb and dare to think my farm and I might survive having me in charge. And not by giving me all the answers, though I have learned an awful lot here this year, but by giving me a community. In the face of all of the inevitable unknown unknowns, I have friends to whom I know I can turn when my thinking cap isn't enough. – Peter



YOUR SHARE THIS WEEK

This box is being harvested and packed for you with Thanksgiving in mind. We can't help it; we all love the classic autumn vegetables. There are **brussel sprouts** for your roasting pleasure and **russet potatoes** to bake or mash or roast in wedges. Our favorite way to prepare the russets is grated for hash brown breakfast or latkes! There are more

potatoes than usual but, remember they will last for weeks in your fridge. In each box you will find some **delicata squash**. You've had these in a previous box but we included more this time for storing and enjoying over the next few weeks (there's no drop-off for 3 weeks) or for a larger Thanksgiving dish. Simple half moon rings in the oven are out of this world delicious and are very little effort. In your box you will find lots of the familiar vegetables: **green butterhead lettuce**, **lacinato kale**, a bunch of **carrots**, a couple of **onions**, a **garlic**, a bunch of **Italian parsley**, and a head of **cauliflower**. We don't want to overwhelm you all with cauliflower but, these are the very last of the season and they are absolutely beautiful. We weren't going to include them but they were just too good not to share. If you are cauliflowered-out you can blanch and freeze them for a later date. Or, there are some delicious sweet quick pickle recipes that use cauliflower, rice vinegar, sugar, and spices will last in your fridge for months. We hope you enjoy your share and we wish you all a happy, healthy and abundant Thanksgiving. We are grateful for all of you and for your support! – Anna



WHAT'S
COOKING...

IDEAS AND
RECIPES

Some of you might wonder why I get the privilege of writing up the recipes every week. As a kid raised-up by a single working mom, I went to work at the tender age of 14. And I've been working off-and-on in kitchens ever since—everything from tiny back-alley Thai cafes to fancy farm-to-table restaurants. Having said that...I am a *lazy*

home cook! I look for recipes that get as many vegetables on my plate as quickly as possible! And let's face it, that's usually salad. I thought I'd provide a few links to some salad recipes that feature produce you'll find in your box this week, in addition to this bangin' recipe for squash puree. Here goes: [cauliflower slaw](#), [garlicky brussel sprout salad](#) (thanks to Kenton, from Phinney, for sharing this one!), [grated carrot salad with citrus and pistachios](#), and [kale salad with parmesan croutons](#). Hope everyone eats well this week! –Elizabeth

ROASTED SQUASH PUREE

2 pound squash (delicatas are great, but you can also use your pie pumpkin)

4 tablespoons of maple syrup (or honey)

A glug or two of olive oil

2-3 pats of butter

A pinch of cinnamon (you can also go down the more savory road with sage or thyme).

Method

Heat the oven to 375°F. Cut the squash in half through the stem and scoop out the seeds. Rub the flesh with a light coating of olive oil, season with salt and maple syrup.

Place each squash cut-side down on a rimmed baking sheet. Roast for 50 to 60 minutes, or until very tender. Remove the baking sheet from the oven and let the squash cool until cool enough to handle.

Scoop out the flesh and discard the skin. Then transfer to a regular blender, or transfer to a large bowl and use an immersion blender to purée the squash. This is where you add the butter and cinnamon. Blend away!