

The Harvest Report

VOLUME 1, WEEK 22

OCTOBER 26, 2009

Please let me know about the quality of your produce! Feedback goes a long way...!

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INSIDE THIS ISSUE:

- What's in your box 2
- Apple filled Acorn Squash 2
- Notes to remember 3
- Schedule of Events 3

Word from Farmer Sara

Hello!

Well, we made it to the final week of CSA. I hope that you have all enjoyed your boxes this summer! Thank you for joining us as a CSA member and I hope that we were able to fill your tummies with our fresh produce every week!

Your Last Box:

This week, please turn in your last CSA box at your pick-up location. Bags will be available for you to bag your produce, so we can bring the last tub back. If you would like to

bring your own bags, that would be fine as well. We will just be bring back both boxes at the end of the pick-up.

Extended Season:

For those of you who have opted to extend your season (instead of receive the Harvest Bucks) please contact me for further instructions. I have decided that since there are so few of you who are extending your season, we will not be building the boxes for you. Instead, you can build your box at the Corvallis Wed Market of the Corvallis Sat Market. Let me know which you would like to do.

I really hope that everyone was able to try new items by joining our CSA program! We tried to give you a diverse list of produce to expand your veggie horizon! Thank you for being our CSA member, and I hope that you will consider us again next year.

Have a great winter!
Sara

Word from Farmer Jim

Hello from Jim and Linda Calkin and the crew of Heavenly Harvest Farm.

I wanted to take time to thank you all for shopping at our farm and farmers markets, participating in the CSA program, and attending the corn and fall festivals this season. Your support of our farm is humbly appreciated. We look forward to seeing you next year.

I have had several people this fall thank me for the activities we do and what we grow on our farm. Your comments were appreciated. Next season we will have a third hayride to accommodate people so they will not have to wait as long to go to the pumpkin patch. We will add more activities around the stand for children to do.

The hayrides to the pumpkin patch will continue through this Saturday, so come out and enjoy our farm. The night corn maze will be operated on Thursday and Friday night this week so come out for a good scare. The produce stand will close for the winter this Saturday evening. Stock up on winter squash and peppers.

We will be at the indoor winter farmer's market at the Benton County Fairgrounds which starts January 16. It will be a weekly market through April.

I would appreciate any comments or suggestions on our CSA program. Please email me at Ag-Sol@teleport.com. I look forward to hearing from you. Your comments and suggestions will be used to help improve the program for next season.

Thank you all for buying locally grown organic produce and supporting our farm.

Have a joyful Christmas and a Happy New Year.

Best Regards,

Jim and Linda Calkin and the crew at Heavenly Harvest.

Recipes?

If you have some recipes that you would like to share with everyone, please send them my way!

Delicata Squash:

My favorite way to eat this squash is sautéed in olive oil, salt, and pepper. Its sooo sweet and tasty, you don't have to add much!

Once its about soft, I add some Leeks, Bell Peppers, and Potatoes. Great Meal!

What's in your box.....

3/4 Box

- Salad Mix
- Delicata Squash
- Lettuce Head
- Leeks
- Cauliflower
- Fennel
- Potatoes
- Bell Peppers
- Spaghetti Squash
- Beets

Full Box (items in 3/4 box) In Addition to:

- EXTRA: Salad
- EXTRA: Cauliflower
- Acorn Squash

Apple-Filled Acorn Squash Rings with Curry Butter

Ingredients:

- 6 tablespoons (3/4 stick) butter
- 1 large onion, chopped
- 1 1/2 tablespoons curry powder
- 2 Granny Smith apples, peeled, cored, diced (about 2 1/3 cups)
- 2/3 cup apple juice
- 1/2 cup dried currants

8 1-inch-thick unpeeled acorn squash rings (from 2 medium), seeded

Instructions:

Though not a traditional Thanksgiving spice, curry powder lends a wonderful and subtle flavor to this lovely side dish.

Melt 1 tablespoon butter in heavy large skillet over medium heat. Add onion and sauté until tender, about 12 minutes. Add 1 tablespoon curry powder; stir 1 minute. Add apples, apple juice, and currants. Sauté until liquid evaporates, about 6 minutes. Season filling to taste with salt and pepper. (Can be made 1 day ahead. Cover and refrigerate.)

Preheat oven to 350°F. Melt 5 tablespoons butter in small skillet over medium heat. Add 1/2 tablespoon curry powder; stir until fragrant, about 1 minute. Transfer curry butter to bowl. Brush 2 large rimmed baking sheets with some curry butter. Arrange squash in single layer on sheets. Sprinkle with salt and pepper. Scoop filling into center of rings. Drizzle remaining curry butter over squash and filling (mostly on squash). Cover with foil. Bake squash rings until squash is tender when pierced with skewer, about 40 minutes. Using spatula, transfer squash rings with filling to plates.

Makes 8 servings.

Bon Appétit
November 2001

We hope you enjoy these. If you have a recipe you would like to share we would love to try it.

Notes to Remember

Using your Harvest Festival Credits:

- All CSA members are invited to have fun at our Harvest Festival for Free.
- Check in with the employee out in the stand, and they will cross off your name and give you tickets to do all activities!
- Please come as a "Thank You" for being our CSA Member!

End of the Year Review

- Next week, we will be posting a survey for all members to fill out about this year's CSA program!
- Please take the few minutes to take this survey. This helps us with next year's planning.
- I will be e-mailing this survey to everyone sometime next week. Brian will also be posting it on the 'members page' on our website.

Feedback is Appreciated!

- Please let us know if there is anything wrong with your boxes. Your thoughts, input, and recommendations help build our program into the best that it can be. Anything that you would like to share with us is very much appreciated!
- Good, Bad, and the Ugly are wanted from all of you to help our program be better or to let us know how good we are doing. Don't hesitate!
- Sara.heavenlyharvest

Schedule of Events

- } October Festival
October 1-31,
Mon-Sat: 9am-7:00p.m.
Sun: 10am-6:00p.m.
- } Stand is Closed Sundays
Open Mon-Sat, 9-7:00p.m.
- } Corvallis Wed Market
Wednesdays, 3-7:00p.m.
New Location, Downtown 2nd & B
- } Eastbank Thurs Market
Thursdays 3:30p.m.- 7:30p.m.
- } Corvallis Sat Market
Saturdays, 9a.m.-1:30p.m.
- } Newport Sat Market
Saturdays, 9a.m.-1:00p.m.

OCTOBER 2009

Sun	Mon	Tue	Wed	Thu	Fri	Sat
30	31	1	2 Corvallis M	1	2	3 Corvallis M Newport M Harvest Fest
4 Harvest Fest	5 Harvest Fest	6 Harvest Fest	7 Corvallis M Harvest Fest	8 Harvest Fest	9 Harvest Fest	10 Corvallis M Newport M Harvest Fest
11 Harvest Fest	12 Harvest Fest	13 Harvest Fest	14 Corvallis M Harvest Fest	15 Harvest Fest	16 Harvest Fest	17 Corvallis M Newport M Harvest Fest
18 Harvest Fest	19 Harvest Fest	20 Harvest Fest	21 Corvallis M Harvest Fest	22 Harvest Fest	23 Harvest Fest	24 Corvallis M Newport M Harvest Fest
25 Harvest Fest	26 Harvest Fest	27 Harvest Fest	28 Corvallis M Harvest Fest	29 Harvest Fest	30 Harvest Fest	31 Corvallis M Newport M Harvest Fest

Have a great week and enjoy your produce

THE HARVEST REPORT

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