

SPECIAL
POINTS OF
INTEREST

Twenty-fifth week of
our Summer CSA .

- Please let us know if you have any questions or comments!

The Harvest Report

WEEK 25

NOVEMBER 16, 2010

Word from Farmer Jim

This week is the last week of the Summer CSA program. Please bring all boxes back and containers to put your produce in to take it home this week.

My wife and I and the crew would like to thank you all for the support and investment in our farm. This was a strange year weather wise which affected all crops. Plant growth was slowed down due to the wet, cool spring and summer and crops did not develop or ripen as fast compared to a normal year. Several people commented that their tomatoes in their gardens were still green at the end of the summer. This season has come to an end and we are looking forward to having a good year next season. In case we have another cool season, we plan to start more crops in the greenhouse and transplant them in the field. This will make sure

we have a pumpkin patch, corn maze, early tomatoes and a wider selection of produce in the boxes.

This season we donated several thousand dollars in produce to food banks. Two years ago we donated tens of thousand dollars to the food banks in produce from our farm. This growing season caused our amount donated to be considerably less. Food banks who we donated too we appreciative of what they received and donation to them was down over all. More families are needing food this season.

We have available **Heavenly Harvest Christmas Bucks** in booklets of \$20 for \$18 (10% savings) or \$100 for \$86 (14% savings) or larger denominations for a Christmas gift idea. The form to purchase them will be on our web site next week or you

can call our office (541-753-5795) and leave a message for Jim. They can be used at the Winter Indoor Market which starts January 15 (9 am-1 pm) at the Benton County fair grounds and will be every Saturday until April 8th or they can be used at our farm stand next season or the farmer markets we attend.

The **Winter CSA** information and registration is on our web site. I apologize for it being so late. I have been working on it for awhile and being frustrated. I finally got some help this week and now it is readable and available to print off. **Newport CSA** members please meet me between noon and 1 PM on Thursday in the parking lot next to where our stand was located at the Newport Saturday market in front of City Hall.

Thanks! Jim & Crew

In your box this week...

Veggie Box:

- Bag of Salad Mix
- Apple cider
- Carrots
- Apples
- Winter squash
- Swiss chard
- Sweet Corn
- Kale
- Additional items

Add-Ons:

- Eggs *Weekly*
- Meat *Monthly*
- Bread *Weekly*
- Honey *Monthly*
- Goat Cheese *weekly*

Please bring your boxes back!!

**Kabocha Squash
(full box)**

- 1 (2 1/2-3 lb) kabocha squash (2.5-3 lbs)
- 1/2 cup butter (1 stick)
- 4 -8 leaves fresh sage, chopped into ribbons
- 1 leek, julienned white only
- 1 teaspoon salt

- 1 preheat oven to 350.
- 2 prepare squash by washing, poking 2-4 holes into center with sharp knife.
- 3 bake whole squash in oven for 60-90 minutes, until soft.
- 4 when squash is done, cut in half, remove seeds and fibers, and scrape flesh from skin into a bowl, mash but do not puree squash.
- 5 melt butter in a large skillet.
- 6 add sage leaves and fry until crisp 1-2 minutes.
- 7 add leek and salt and continue heating 2-5 minutes until leeks are soft and translucent.
- 8 now add squash to skillet and mix until all butter is incorporated.

Acorn Squash Soup

Ingredients

- 1 small onion; 1/4 cup chopped celery; 2 tablespoons butter or margarine
- 2 tablespoons all-purpose flour; 1 teaspoon chicken bouillon granules
- 1/2 teaspoon dill weed; 1/4 teaspoon curry powder; dash cayenne pepper
- 2 cups chicken broth; 1 (12 ounce) can evaporated milk
- 3 cups mashed cooked acorn squash; salt and pepper to taste
- 5 bacon strips, cooked and crumbled

In a large saucepan, saute the onion and celery in butter. Stir in flour, bouillon, dill, curry and cayenne until blended. Gradually add broth and milk. Bring to a boil; cook and stir for 2 minutes. Add the squash, salt and pepper; heat through.

In a blender, process the soup in batches until smooth. Pour into bowls; garnish with bacon. Vegetable broth could be substituted for the chicken bouillon and leave the bacon out for vegetarian. (www.allrecipes.com)

Acorn squash

Cut the squash in half length ways and remove the seeds. Preheat oven to 350 degrees F. Turn acorn squash cut side down onto a cookie sheet. Add water to about 1/4 inch up on side of squash to keep squash from drying out while baking. Put it in the oven and bake until it softens or you can easily stick a fork through the outside of the squash, approximately 45 to 60 minutes. Remove squash from the oven and turn onto a plate so that the flesh is facing upwards. Place a tablespoon of butter and brown sugar into each half and serve.

Kabocha Squash (left image) and Acorn Squash (right image)



We hope you enjoy these. If you have a recipe you would like to share, we'd love to try it! Send it in to CSA.HeavenlyHarvest@hotmail.com