

## *The ups and downs of a true farm*

We still have several weeks of harvest left. Right up until the week before Thanksgiving, we'll be harvesting and farming. This is good. The crops have done very well in the early Autumn warmth while enjoying shorter days and cooler nights.

Life at the farm is still busy. Harvest days are full, and we're still weeding a lot. With most of the harvest complete, though, we can look back at a fine season. I've been very pleased at the levels of production from our 4 acres here, and look forward to continuing this in the weeks to come. The work is very pleasant when my biggest concern is running out of harvest containers or cooler space, or when I have to get creative in fitting everything into the share room.

Even during a consistently productive year like this, we still had a few crop losses that we'll be working on in 2008. Some of you have asked about garlic. Where is garlic? Well, the short answer is that it was a bad year for garlic. There are many reasons for this, most of which are highly addressable, but it's always hard.

Crop losses are always hard, but it's also difficult, on an incredibly diverse farm like ours, not to lose at least one crop in any given year. It's simple, really. At any given time, we've got several crop families out there that want very different conditions. Like now. We've got lettuce and salad mix out there that want cold nights. We've got kale and collards that want frost. We've got peppers, basil and tomatoes that want lots of heat. It's like this all year. With some 60 crops in the ground through a long and volatile Midwest growing season, something's got to give.

I don't like to think of crop loss as inevitable. Every crop is a project, a piece of work that you put your heart and lots of time into. Watching any crop succumb to the elements is heartbreaking. Unfortunately, every farm in every season has them. There's always a crop or two that doesn't make it. As always, though, it's very important that we learn! Learn, learn, learn, and come back the next year swinging... Make it better than ever...

There's good and bad weather, bugs, weeds, diseases, poor germination... It's a symphony of nature, conducted by the rhythms of time, coming to you live at the farm. In the end, you always learn. You listen, watch, work, and come to a small sense of how the world works. In mysterious ways, that is. Remarkably, in the midst of the chaos, patterns emerge, and through the course of time, we get a cornucopia of fresh food, of all we can imagine. Thank goodness!

## Upcoming Events

**Harvest Party:** Sunday, November 11... Mark your calendars.

**Field Work Day:** Saturday, October 20, at 9 a.m.  
Check volunteer board for details.

## What's in Your Share

Swiss Chard, Salad Mix, Celery, Lettuce, Cilantro or Dill, Radishes, Beets, Eggplant, onion, Basil, Peppers, hot peppers... late season tomatoes...

Green Beans, Okra, Basil, and Cherry tomatoes are OPEN...

## What's For Dinner: Salad!

### Tangy Tahini Dressing

Combine all ingredients in a tightly lidded bottle and shake thoroughly. Shake well before each use. Keeps up to 2 weeks, refrigerated.

½ cup extra-virgin or light olive oil  
¼ cup sesame tahini  
2 to 3 Tbsp. apple cider vinegar  
juice of one lemon  
2 Tbsp. soy sauce or tamari  
1 tsp dried dill  
1 tsp dried chives, optional

### Basic Vinaigrette

Combine all ingredients in a tightly lidded bottle and shake thoroughly. Shake well before each use. Keeps for up to 2 weeks, refrigerated; bring to room temperature before using.

½ cup extra-virgin olive oil  
¼ to 1/3 cup balsamic or apple cider vinegar  
1 Tbsp. honey, maple syrup, or brown rice syrup  
1 tsp. Italian or salt-free all-purpose seasoning

(increase the portion of vinegar if you want a more pungent taste)

## Looking Ahead

In the following weeks, expect spinach, carrots, turnips, lettuce, kohlrabi, kale, collards, rutabega, sweet potatoes, and more. This is a great time of year. The vegetables are looking great. The flavors and nutrition should be out the roof! Enjoy...