

Oct. 18 & 21, 2010
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Kettle Pond Farm CSA

Week 20



In Your Share:

- Scallions-
- Peppers-
- Baby Lettuce-
- Baby Greens-
- Eggplant-
- Dill-
- Cabbage-
- Carrots-
- Green Tomatoes-

"October gave a party;
The leaves by hundreds came -
The Chestnuts, Oaks, and Maples,
And leaves of every name.
The Sunshine spread a carpet,
And everything was grand,
Miss Weather led the dancing,
Professor Wind the band."
~ George Cooper, "October's Party"

Enjoy the last Week!

It is week 20, the last week of the 2010 Kettle Pond Farm CSA. We hope you all enjoyed the vegetables and fruits this year as much as we have enjoyed growing them for you. This last week is still full of flavor, so cook up some special meals for those special people. And for late fall / winter veggie lovers out there, be sure to keep your local farmers in mind, visit a winter farmers market!

News/Notes/Veggies

Survey Said... Two weeks ago we sent out the 2010 survey. We did get a lot of positive response and lots of great ideas. Thank you for taking the time to help us make our CSA experience more enjoyable for you and your taste buds!

Burrrrr... That's right, I'm getting cold. The storm windows are being put up and the extra blankets unearthed. Soups are again one of the top of my "Wanted Meals" list and multiple layers are my morning ritual. And the leaves...yes we all love those colorful fall scenes.

Veggies! The Lettuce last week was just superb. Don't you agree? This week we will have some more lettuce, some baby Pak Choi (how about Babi Choi?) and some lettuce mix! Another great week for fall salads. Late last week we also harvested the rest of the Tomatoes and will have some green tomatoes for the taking. For the allium this week we have the disputable Spring Onions! The last of the peppers and eggplant will be given, as well as the lasts of the carrots, with the possibility of parsnips.

Basket Making! If anyone is interested in learning how to make a basket this Saturday, please let us know by email, phone, or at pickup this week. Details to come.

Goodbye My Beloved Readers / Eaters... The day has come. It's the last time I shall sputter my odd words across the brightly accented screen of the KPF newsletter. This week will be the last week of KPF CSA harvests and the last week of KPF CSA pick-ups for me. Thank you all for supporting KPF again, it's been a blast this season. I really hope you all enjoyed the vegetables! And I hope you continue to support Kettle Pond Farm in the future. I can't vouch that the next farmer will have my witty mind, but I can say that the vegetables will be great. Off into the sunset I ride, harvest knife and fork raised high, atop the glorious red tractor...Listen for my words in the rustle of leaves and the rumble of stomachs...Yum! -Steve

Thoughts and Thanks

When I think about leaving my position here, I am saddest about leaving all of you! Community Supported Agriculture is such a wonderful concept. For those who are new to it this year, congratulations! You have made it through. It may be less convenient and more difficult to manage than the grocery store, but in my world, it is the best! What could be better than knowing where the food we eat comes from? The CSA project at KPF has introduced me to literally over a 100 amazing people that I never would have otherwise met. From the landowners and their family, to the non-profit board, to the neighbors, to interns, to all of our members, plus countless other folks who have come through curious about what we were doing; everyone is connected through this beautiful piece of land that provides us with an opportunity to cultivate. The goal of KPF is not solely to cultivate crops, but also a community. I am so grateful to have been given the opportunity to be a part of this community. Thank you all for being a part of it, too! -Kelly

Fried Green Tomatoes

Ingredients

1 cup stone-ground cornmeal
1 cup all-purpose flour
1 tablespoon garlic powder
Pinch cayenne
1 1/2 cups buttermilk
Kosher salt and freshly ground black pepper
4 large unripe tomatoes, cut into 1/2-inch thick slices, ends removed
1/2 cup vegetable oil
1 tablespoon unsalted butter
Hot pepper sauce, for serving
Lemon wedges, for serving

Directions

In a large bowl, combine the cornmeal, flour, garlic powder, and cayenne together. Pour the buttermilk into a separate bowl and season with salt and pepper. Dip the tomatoes in the buttermilk and then dredge them in the cornmeal mixture, coating both sides well.

Place a large cast iron skillet over medium heat and coat with the oil. When the oil is hot, pan-fry the tomatoes (in batches if necessary) until golden brown and crispy on both sides, about 3 to 4 minutes on each side. Carefully remove the tomatoes and drain on paper towels. Serve with hot pepper sauce and lemon.