



Dear CSA Shareholder,

*Wednesday morning and it looks so cold and foggy I can't quite bring myself to head out to pack boxes for you yet. Not sure about everyone else, but I always smile when I hear someone in W. Oregon complain about the rain. Mainly I smile because I like the rain, but also because what I really hate is the fog. I know it will burn off today, but it's a reminder of what's coming—those November days when its cold enough and the sun is so low on the horizon there's no chance of sunlight. It makes me just want to crawl back in bed some days, but no chance of that.*

*Anyway, sorry if I am bringing you down but I am really feeling the change in the season this week. The afternoons have been glorious but just by looking at the field plantings you can tell its cold at night. We had just a touch of frost last Friday night at the farm. It meant the end of a lot of things like cucumbers and melons, and scarred some Tomatoes and peppers. Its great for the winter squashes as it helps harden the rinds, but other things like beans and peas are petering out for good now. Another big problem I have this time of year is with the voles. They have been reproducing and reinvading plots that haven't been tilled since May and have gotten into the last of the carrots.*

*Having not harvested yet, I'm not 100% sure what I'll have for you this week. I know there are some green beans, but I'm not sure what kind of shape they're in. I do know there's lots of wax beans, which seem to have been sweetened by the cold weather. The last of the spaghetti squash will go out also. I will have winter squash for you starting next week with butternuts.*

*Mark brought some apples this week, also. They are both pretty unusual. The little red crab is called "Wickson" and is surprisingly sweet. It was developed for a champagne industry that never took off. The yellow one is an old English variety, "Pittmaston Pineapple" and doesn't look like anything special but really is worth trying. I also wanted to pass on the word that Mark and Jo have lots of extras that they are looking to sell, like grapes if anyone wants to make juice. They also have tons of a beautiful cooking apple. The variety is "Bramley" which they say is the one the English insist on. I also have lots of saucing tomatoes, both really nice Roma's and tons of the "Caspian Pink". Let me know and I will give you a deal on up to 80lbs for canning.*

Drew

## Produce this week:

<b>Green Beans</b>	Var. "Frwnch Filet"
<b>Snow Peas</b>	Var "Oregon Sugar Pod II" I am pretty sure there are enough
<b>Squash</b>	Spaghetti Squash. Let ripen until yellow
<b>Peppers</b>	Var "Gypsy" wax "Pablano" and "Anaheim" all of which are sweet not spicy.
<b>Tomatoes</b>	Sorry, not sure what varieties you'll get since so many are split.
<b>Apples</b>	The red crab is "Wickson" the yellow is "Pittmaston Pineapple"
<b>Melons</b>	The last of the Cantaloupe and Muskmelons, these need to sit at room temperature for a bit.
<b>Baby greens</b>	A mix of Mesclun greens, baby spinach, lettuces and radish greens
<b>Garlic</b>	A mix of softneck "Chesnok Red" and hardneck "California Late"