



Dear CSA Shareholder,

*So here it is, the last week of veggie box delivery for the 2008 season. Mostly I have end-of-the-year storage type veggies for you: Squash, Garlic, Potatoes and Onions. Also some apple cider, which is one of our favorites at the farm. Lily and I drank so much last week we both got bellyaches, but we were right back at drinking it the next day. It is made from a mix of all the apples in our little orchard including big beautiful King, sweet but tiny red delicious, some golden delicious and an unknown variety of crunchy cider apples, which seem to be the secret ingredient. A few odds and ends from Mark and Jo round it out. I hope you like it as much as I do.*

*The Squashes you got this week are all good storing types as long as you keep them in a dry spot, cool to room temperature. In the past the butternuts have kept until early spring. The big grayish one, "blue Hubbard" is an Heirloom variety that is a famous winter keeper. Shareholder Nicole Goode recalls it as her favorite from when she worked on a CSA farm in Massachusetts, and reports that it can be eaten like any squash—roasted, used in soups or baked. Some of the bigger ones (30+lbs) are kind of intimidating, I know. The farm Nicole used to work for suggests just hacking off (with an axe? Machete? Chainsaw?) a useable chunk, wrapping the exposed surface of the unused portion and storing it for later. Another shareholder was planning on scraping and stuffing one whole. The last squash is called "Sweetmeat" and Elizabeth Kerle (of Dennison Farms) tells me it is the best ever for pumpkin pie. The potatoes are Russet baking potatoes that we harvested about a month ago and set-aside for this weeks boxes. The Garlic is also a few different varieties, mostly softneck that stores well. If you do have a hardneck type (pretty obvious with a stiff stalk attached) you should eat it first since they don't keep as well.*

*Once again, thanks so much for your patronage of my new enterprise. I am really happy with how it is going—with what I can provide you and the response I am getting from you all. I can't describe the feeling of satisfaction I get from doing this and I will continue doing this next year. I am excited to have a moment of rest and to do some planning so I can have the CSA boxes looking even better next year. You will be hearing from me in month or so to get some feedback from you all, and to let you know about my plans for the farm in future. Take care and enjoy the rain!*

*Drew*

## Produce this week:

<b>Winter squash</b>	Variety "Jack O Lantern" a good all purpose one with nice sized seeds for eating
<b>Garlic</b>	A few varieties, most of the softneck is "inchilium Red" harneck is "California
<b>Peppers</b>	Var "Gypsy" wax "Pablano" and "Anaheim" all of which are sweet not spicy.
<b>Potatoes</b>	Var. "Russet" storage/baking type
<b>Apples</b>	The Reddish one is "spitzenberg", Green varie unknown"
<b>Onions</b>	Var "Walla Walla" A sweet yellow onion
<b>Apple cider</b>	From a mix of all the apples we have around here. Full gallon for full shares, 1/2 gal for 3/4 shares