



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 the rest of you, 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 to bring 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. I know there are some green beans, but not 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. The yellow one is "Pittmaston Pineapple" and doesn't look like anything special but really is worth trying.

Drew

Produce this week:

Wax Beans	Var. "Romano Gold"
Snow Peas	Var "Oregon Sugar Pod II"
Squash	Spaghetti Squash. Let ripen until yellow
Peppers	Var "Gypsy" wax "Pablano" and "Anaheim" all of which are sweet not spicy.
Tomatoes	Varieties: cherries are "Christmas grapes" or "Sweet Million", slicing are Siletz, Legend or Early Girl
Apples	The red crab is "Wickson" the yellow is "Pittmaston Pineapple"
Melons	The last of the Cantaloupe and Muskmelons, these need to sit at room temperature for a bit.
Baby greens	A mix of Mesclun greens, baby spinach, lettuces and radish greens
Garlic	A mix of softneck "Chesnok Red" and hardneck "California Late"