**In the Share**

- Butternut Squash, 1 piece
- Carrots, 1 bag
- Brussels Sprouts, 1 bag
- Salsa Basket, 1 bag
- Hot peppers, 8 pieces
- Choice of Sprouts, 1 bag
- Onions, 1 red & 3 yellow
- Red Peppers, see signs
- Green Peppers, see signs
- Choice of Herb, 1 bunch

After a few weeks of struggling a bit to put together a solid share, we are back to feeling flush with yummy vegetables. Phew! I have heard from many of you that you don’t really notice our struggle when you pack your shares. I am so glad to hear that! I would much rather have you read about the struggle here than experience it when you set out to make dinner. At this point, as the fall crops start to come on strong, we can see our way through the next few weeks and they look to be bountiful. So the struggle is over! This week we say goodbye to several summer crops and next week we say hello to the first of the fall leafies and sweet potatoes.

The winter squash today is butternut. This is the first butternut of three you will see in your shares over the next few weeks. The butternut crop was great this year. We have a good selection of both large and small fruits to suit your menus. This week we are distributing some of the larger ones. Though I am almost embarrassed to say it, I think butternut is my favorite winter squash. Jake’s favorite is delicata by far, and I agree that the flavor of the delicata is not to be beat. But I have a hard time loving that little squash when so many of them go bad so early. I want a winter squash that is delicious today and can also sit in my cellar for a few weeks.

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**Claire’s Comments**

**A Break In**

I grew up with a story about how our house was broken into when I was young. Mom walked in the door one afternoon with Nicole in her arms and me close behind. She saw that our things were out of order and heard a scuffle down the hall. She dropped the diaper bag, picked me up, and went next door to call the police. The story came up whenever we looked at photo from when Nicole and I were very young. There were always so many pictures of me and so few of my sister. It wasn’t just because Mom and Dad were too busy to take photos by then. It was because among the things that the burglars got away with were the picture and movie cameras, including several rolls of undeveloped film. Whenever they told the story, I was struck both by my mother’s fear of what could have happened and by how both my parents never lost the feeling of being violated.

We had a burglary at the farm this week. When I arrived on Friday morning, Ruth was standing in front of farm shed and both doors were gaping open. In fact one door had been ripped from the hinges and was neatly leaning against the shed. For a second I hoped that maybe Ruth was so eager to get started on harvest that she had ripped off the door to get at the knives and rubber bands. But no, it wasn’t Ruth. It was someone else who had come in the night.

Our farm has been vandalized in the past. The door handle on the shed was bent and broken the very year we built it. Our tractor has been hot wired and driven through our crops. Someone broke off one of the deer fence posts at the base, presumably while learning to drive the tractor in the dark. Vegetables have been pulled up and throw about; the bees have had rocks throw at their hives; but never before has anything been stolen.

I was so angry when I saw the shed door leaning against the wall, that I didn’t stop to take a thorough look through the shed. All we keep in there are crates and hoes and clippers and other things of very little value to anyone who is not a farmer. I assumed it was just another vandal and that when they succeeded in getting the door off they walked away disappointed in what they found. Nothing was strewn about. Even the ripped off door was neatly placed.

It was only when Jake went to get out the toolbox to fix the door that he noticed what was missing: the toolbox. It had hose clamps, a hammer, some nails, and a few other things of absolutely no value to anyone but us. While looking for the toolbox, he noticed that our bee toolbox was also missing. That meant our bee veils, hive tools, frame spacer, gloves, and many other miscellaneous bee tools were missing. Again, these things have no value to anyone but us and other beekeepers. Maybe the boxes themselves were valuable? So why not lighten the load and leave our bee equipment behind? Then on Monday, as we were getting ready to do our weekly field walk, I realized that our brand new camera was also missing.

Having a camera stolen definitely hurts twice. First there is the expense of the tool, and then there is the loss of the photos stored on it.

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Our new passive solar greenhouse is nearing completion! One of the last things we have to do is move soil and compost into the growing beds. Then we will be ready to plant our winter herbs.

Please join us on
Saturday, October 2nd
9 AM to 3 PM

to help move some soil
and to have a close look at this innovative structure

We will provide:
• hot soup
• cold drinks
• shovels
• wheel barrows

Please bring:
• gloves
• a bowl and spoon for soup

If possible RSVP to Claire at claire@troygardens.org so we know how much soup to make.

(continued from “In the Share”)

months and feed me in January. Of course, I want that squash to taste great and to be a versatile ingredient in several of my winter recipes as well. The humble and common butternut fits the bill perfectly. It is also relatively easy to grow. So, I admit it, it is my favorite. Sarah and I use it in soup, curry, and roasted vegetables through the winter.

Brussels sprouts are another new item this week. Some of you will be Brussels lovers and some of you will be haters. I myself am not a big fan, so I understand the difficulty of conversion. Check out this link to see Laurel’s tips on cooking Brussels sprouts from a fall 2009 newsletter. Scroll to the second page and look for “Laurel’s Farm to Table.”

I think I mentioned that the onion crop was very disappointing this year. Usually we have enough of this staple vegetable for several fall deliveries. Not so this year. These are the last of the onions for the season. Some of them may go soft sooner than later, so use these up at your earliest opportunity. We will be making some changes in our onion harvest for next year in the hopes of having a better onion supply.

These are also the last peppers for the year. You have both green and red sweet peppers as well as some hot peppers. Be careful not to confuse the two in your dinner! In general the hot peppers are smaller than the sweet peppers, but here are a few more helpful ID hints:
• Green and red bells are the typical blocky shape with lobes. These are sweet.
• Green and red Carmens are longer and tapered. These too are sweet.
• The jalapeños are the small green and red peppers. They also tend to have scarring on their sides, which is typical. These are hot.
• The Hungarian hot wax are yellow, orange, and red and tapered like the Carmens. Distinguish them by their shorter length, lack of green, and smoother skin. These are hot.

There might be too many peppers for you to use up in one week. Luckily peppers are the easiest vegetable to freeze. Just seed them, cut them up, and put them in a bag. Be sure to label the bag “hot” or “sweet” so that you know what you have when you pull them out.

This is also the very last salsa basket. Remember to freeze it for winter if you are ready to move on the fall foods this week.

Next week: Acorn squash, pumpkin, beets, scallions, radishes, and if all goes well, the first fall lettuce, mustard greens, and sweet potatoes.