



## In the Share

Cherry Tomatoes, 1-45 & EOW  
 Delicata Squash, 1 piece  
 Beans, 1 bag  
 Scallions, 1 bunch  
 Purple or Orange Carrots, 1 bunch  
 Carmen Sweet Peppers, 4 pieces  
 Cucumbers, 1 piece  
 Belgian Greens, 1 bunch  
 Summer Squash, 3 pieces  
 Choice of Herb, 1 bunch  
 Garlic, 1 head  
 Tomatoes, as noted on signs

We start the cherry tomato rotation again today! Members on the every week pickup list starting at 1 and continuing through 40 will get cherry tomatoes this week, as well as all the EOW yellow week members.

The only new item this week is the delicata squash. These early and delicious squashes are always the first to signal the start of fall crops. You can simply steam or bake the delicata and eat it skin and all with a little butter. Or stuff it with some bread cubes, scallions, herbs, etc., bake it, and still eat it skin and all.

Beans are still coming on strong. You have 1.25 pounds of your choice of green, romano, or Dragon Tongue beans today. Peppers are also still lovely and delicious. And the cucumbers set one more harvest large enough to deliver one fruit per share. And tomatoes. Though they still have many more blemishes than we are used to, there sure are plenty of them!

Next week: the first leeks and potatoes plus more winter squash, peppers, tomatoes, and beets. Also perhaps one last salsa basket and some hot peppers for stuffing.

## Claire's Comments

### Tire Tracks in the Front Yard

It was about 8:15 AM on Saturday morning. I was in the basement sewing room working on a quilt and Sarah was in the kitchen making another batch of eggplant "meatballs" for the freezer. Suddenly there was a tremendous noise – a crash, an explosion, I didn't know. I ran upstairs calling for Sarah and asking if she was okay. I found her in the front yard garden staring at a gold car that had crashed through our neighbor Dolly's garage door. Sarah was fine. Thank goodness.

It took me a few minutes to decipher what I was looking at and what it meant. As neighbors streamed out of their houses and up the street calling 911 on their cell phones, a man emerged from the garage and simply walked away shaking his head. He had on only one shoe, no shirt, and his pants were not quite pulled up. I wondered for a minute if I should follow him. But he did not seem hurt. And really what could I possibly do or say? He walked down the street, and we all just let him go.

As I looked around, I finally realized how the car had arrived at just that angle in my neighbor's garage. It travelled right through the middle of our front yard garden. There were carrots, potatoes, edamame, scallions, and more strewn in the car's path. The two tire tracks cut a straight line from our driveway through our raised beds and into the garage. A five-year-old apple tree that was given to us by a friend who grafted it from his own orchard and was bearing for the first time this year was so flattened that for a long time I did not even notice it. When I did finally realize it was gone, I was sad. But I also realized how lucky we were that, other than the tree, the car did not hit any perennials, the little free library, the cold frames that Sarah made, our car, or house, us, or any of our neighbors.

Meanwhile, Dolly's garage door was crumbled, the bricks around the door were fallen down, her electrical box was squeezed in front of the car, and the wall between her garage and dining room was busted and crumbling where the car poked through it and finally stopped. Dolly was not home.

Over the next couple of hours the police and fire departments came and went. The car was hauled out of the garage and towed away. And we talked with many of our neighbors about what had happened and what we thought we knew. One neighbor said that she saw two cars traveling at about 70 miles per hour at the corner of Aberg and Sherman. The gold car that crashed into the garage was chasing a black SUV. Many neighbors heard the screeching of the tires as the cars came into the neighborhood. The gold car lost control on the curve by our house and went up into the lawns on the other side of the street before turning back, cutting through our yard, and finally

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## Recipe

*Baking is one of my favorite stress relievers, therefore I am always on the look out for a particularly good recipe. I stumbled upon this gem on the Soil Sisters tour at Inn Serendipity Farm and B&B. I love the idea of putting vegetables into baked goods, and this is a great way for using any type of winter squash.*

- Paige Kelly, Farm Intern

### Winter Squash Spice Muffins

from Farmstead Chef by John Ivanko & Lisa Kivirist

1 Tbs canola oil	1/2 tsp allspice
2 eggs	1 tsp baking soda
1 cup winter squash puree	1/2 tsp baking powder
1/2 cup butter melted	1/4 tsp salt
2 tsp cinnamon	3/4 cup sugar
1/2 tsp ginger	1 3/4 cup flour
1/2 tsp nutmeg	3/4 cup chocolate chips

Lightly oil 12 standard muffin cups. In a large bowl, combine eggs, squash and butter. Add spices, baking soda, baking powder, salt, sugar and flour. Mix well. Fold in chips. Fill muffin tins almost to the top. Bake at 350 degrees for 25 minutes or until toothpick comes out clean.

## Notes

### Garden Talk on WI Public Radio

*Friday, September 7<sup>th</sup>*

*11:00 am to 12:30 pm*

*Ideas Network 90.9 FM*

Claire Strader and Megan Cain of Madison FarmWorks will talk about our urban garden design, installation, and education business. They will also answer garden questions from callers.

### Urban Roots Online

[www.communitygroundworks.org](http://www.communitygroundworks.org)

CSA newsletters are now posted weekly on our website. Find a recipe or read a story whenever you like. Go to the Community GroundWorks site, click on "What We Do," "Troy Community Farm," "CSA," and finally "Newsletters and Share Photos."

(continued from "Claire's Comments")

crashing. The crash was heard far and wide. Our neighbor Mark, who barely missed being hit by the cars as he was backing out of his driveway, was the first at the scene. He said that when he went into the garage to check on the driver, the man was already out of the car and trying to pull on some clothes in the garage. The police did find the man later in Warner Park, after he walked away from the scene.

After all the fire engines, the gold car, most of the neighbors, and most of the police were gone, Dolly came down the street headed home. She saw the one police car that was left in front of another neighbor's house and pulled over to ask us what was going on. She didn't know that we had been looking for her all morning, and did not realize that it was her house that had been hit. We walked her over to introduce her to the officer and she went inside to inspect the damage. When she came over later to use our phone (as her electricity had to be turned off), we made her breakfast with some of the potatoes and scallions that the car had unearthed. It felt fitting to put a bit of closure on the morning by literally eating some of the damage.

Sarah and I are still a bit shaken by the crash. If it were the only event of the summer, it might not seem so bad. But in conjunction with the vandalism at the farm, a burglary at one CSA member's office, and another burglary at another CSA member's home, we are feeling a bit more cautious in the world. Cautious and sad.

One very comforting thing to come out all this unrest is the sense of community around us. All of you have been so supportive through the vandalism events. And on Saturday during the crash, I was taken aback by how many CSA members there are right in my small neighborhood. Audrey and Trey are across the street; Dee and Craig are nearby, and Caren is right down the way. Even Bonnie, the police officer who came by to check on us and our garden, was a CSA member.

This weekend I will be out in the garden cleaning up and harvesting the rest of the crops that were damaged by the car. I will also be planting some spinach. It is a bit late to get a spinach crop started, but in light of recent events, planting seems like the right thing to do.

## Troy Community Farm

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