



In the Share

Cherry Tomatoes, EOW Green
Carnival Squash, 1 piece
Red OR Yellow Potatoes, 1 bag
Kohlrabi, 1 bulb
Leeks, 2 pieces
Radishes OR Turnips, 1 bunch
Brussels Sprouts, 1 bag
Carmen Sweet Pepper, 1 piece
Edamame, 1 bag
Carrots, 1 bag
Lettuce, 1 head
Garlic, 1 head
Tomatoes, as noted on signs

The farm changed fast this week. We had a light frost on Tuesday night that killed the basil, as well as the sweet potato and winter squash vines. Fall is officially here. These will be the last of the edamame, red peppers, and possibly even the tomatoes in your shares.

Luckily the fall crops are ready to fill the gap left by our summer favorites. Brussels sprouts are new this week. They are small, lovely, and delicious. Sauté or roast them with butter and garlic for a simple dish. Steph will share a lemon roasted Brussels Sprout recipe with next week's delivery of sprouts. The potatoes are also new and will pair well with the leeks in Lindsey's soup recipe on the back. The cold weather has many of us at the farm thinking of warm soup!

Fall salads are also on the way with lettuce, kohlrabi and your choice of turnips or radishes. For this week you can also add in some of the last of the tomatoes and red peppers.

Next week: the last carnival squash plus one other type of winter squash, potatoes, scallions, bok choy, salad mix, turnips, Brussels spouts, and more.

Claire's Comments

Vandalism Saga Continues

Though we thought that the vandalism would stop as school started, it seems we were wrong. The good news is that they have not taken any more of our tools (partly because we hide them now). The bad news is that they have become so bold as to visit the farm during the day when we are actually in the field, and even to yell at us.

This new boldness started on Friday September 7th. The farm crew was in the field at about 10 AM when thieves took personal backpacks out of our hoop house and brought them into the woods to rummage through. Wayde saw two teens running from the farm and found the packs strewn on the path as he was coming back from the greenhouse. In addition to leaving behind an incredible feeling of violation, they also made away with a fair bit of cash from one of our worker share's wallets.

Jake called the police who came and took another report. Our Executive Director, Jill, happened to be there getting ready for the Good Food Garden Party as well. She has been in regular communication with the police about the vandalism and again asked them to have more of a presence at Troy. Each time the police come out to take a report, it is a new officer who is not familiar with the site, so it has been difficult to get everyone up to speed. But Jill keeps trying.

The latest event happened this past Sunday night. Jake was eating dinner outside his house, which happens to be right by the greenhouse, when he heard the greenhouse door slam. He immediately got up to see who was in there and found his neighbors and CSA members Karen and Roger on the scene as well. One of the teens they found matched the description of the folks Wayde saw running from the farm after the backpack incident. They asked the two boys what they were doing. It did not take long for the conversation to devolve. As Jake called the police, the teens took off through the farm and over the railroad tracks. When Jake followed, he found the shed doors open and the vegetable washing hose lying on the ground fully open. The teens were gone.

About a half hour later, after the police left, the teens came back to Jake's house and yelled for him to come out. Again Jake called the police as the teens swore and cursed and threatened. Again they left before the police arrived.

Needless to say, these incidents have us feeling worried and uneasy. Now to the vandals know we are on the lookout for them and so maybe they will leave us alone for a while? On the other hand, they came back to yell at Jake after they were caught in the greenhouse, which seems an outrageously confident and fearless move.

On a positive note, Tuesday night when Jake was getting into the farm truck to go to the spout room, he was stopped by a flashlight shining in his face. It was the police walking the site. When they realized who Jake was, they mentioned that someone else in the co-housing had already called the police when they saw the flashlights out on the site, not knowing the flashlights were the police. So, the community is alert; the police are now walking the land; and maybe these incidents will soon stop.

Recipe

Leeks are one of my favorite vegetables because they always remind me of the changing of seasons from summer to fall. They are one of the early storage vegetables to be harvested from the fields and being cold tolerant, they can be harvested late into the season. I included a soup recipe because it is an easy entrée that reminds me of the change of seasons as well. Storage vegetables like leeks, potatoes, winter squash, carrots, etc. are great for making soup throughout the fall and well in to winter. Enjoy!

- Lindsey Stoner, Farm Intern and <http://www.sweetsugarbean.com>

Cheesy Bacon, Potato and Leek Soup

4 pieces of bacon, chopped small
3 leeks, washed and sliced
2 cloves garlic, minced
8 medium potatoes, Yukon Golds,
or other white
5 cups of chicken or veggie stock
2 tsp Dijon mustard
dash of cayenne
salt and pepper
1 cup grated cheese, such as old
cheddar or Gouda
1/2 cup whipping cream
1/2 cup milk

In a large soup pot, cook bacon over medium heat until crispy. Remove bacon from pot with a slotted spoon and set aside, keeping the fat in the pot. (If not using bacon, melt 2 Tbs. butter in pot and proceed with recipe). Add the leeks and cook until a little bit soft, about 3 minutes. Add the garlic, cook a minute longer. Add the potatoes and stock, scraping up most of the brown bits from the bottom. Stir in the Dijon mustard and cayenne. You want the potatoes to be covered with about an inch or so of broth. Cover, bring to boil, reduce heat to simmer and cook until potatoes are soft and falling apart, about 20 minutes. Remove from heat. Using an immersion blender, puree until smooth. Put back on low heat, stir in the cheese until melted. Add crisp bacon back into pot and stir in milk and cream. Adjust seasonings with more salt, pepper, cheese and if too thick, thin out with more milk or stock. Garnish with more cheese, chives and diced bacon. Serves 4-6.

Storage Share Option

We offer a few extra storage crops as a way to keep your pantry stocked with Troy vegetables beyond the end of the growing season. The butternut will keep on your counter for a couple of months, but will last even longer in a cool basement. The carrots, beets, and leeks can be kept in perforated plastic bags or in a plastic bucket with a loose lid in a cool basement but will stay hydrated longer if you can fit them in your fridge. The potatoes keep best in the fridge. The garlic keeps best at room temperature in a kitchen cupboard, but will also keep in a cool basement. Quantities on all these items are limited. We will make an attempt to distribute orders as evenly if possible, but will resort to first come-first serve if necessary. Payment is due at pickup.

Number	Item	Price	Total
	15 lbs. Butternut Squash (3 to 6 squash)	\$ 15.00	
	5 lbs. Carrots	\$ 8.00	
	5 lbs. Beets	\$ 8.00	
	5 lbs. Leeks (8 to 15 leeks)	\$ 8.00	
	5 lbs. Yellow Potatoes	\$ 8.00	
	2 lbs. Garlic (10 to 15 heads)	\$ 14.00	
	4 lbs. Popcorn	\$ 10.00	
	2 lbs. Honey (1 large glass jar)	\$ 16.00	
	1 lb. Honey (special – buy 5, get one free)	\$ 10.00	
	8 oz. Honey (special – buy 5, get one free)	\$ 5.00	
	Total		

Name: _____ E-Mail: _____

**Return this form by Thursday 9/27 either over e-mail to Claire or to the farm stand.
Your storage vegetables will be ready for pick-up on 10/11. Payment is due at pickup.**

Troy Community Farm

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