



In the Share

Butternut Squash, 1 piece
Onions, 5 pieces
Carrots, 1 bag
Beets, 3 pieces
Sweet Potatoes, 1 bag
Sweet Peppers, 4 green and 1 red
Leeks, 2 pieces
Mixed Greens, 1 bunch
Lunchbox Peppers, 1 bag
Lettuce, 1 head
Popcorn, 1 bundle
Garlic, 1 bulb
Herbs, 1 bunch

Sadly, this is the last time I will write to you from my post as Interim Farm Manager. It's a bit melancholy, really. As I look back on my three seasons here at Troy Community Farm, the people strike me most. It is uniquely positioned as a hub, a place where people come to learn, to get dirty, to work, to engage both with the outdoor world and with other people. No farm is replicable. Troy is no exception. And I will miss the familiar lay of the land and frequent cheery faces. I leave you in the good hands of Jake and Justin, two compassionate and competent people.

A mad dash ensued in the rain to harvest the remaining green peppers before the hard frost predicted for later this week. Don't worry, (continued on the back)

From the Farmer

The Farm by the Numbers

This is my final newsletter this season, as next week the interns are going to be running the show solo, including writing your weekly update. I have been casting about, trying to think of a good way to bring it all to a nice summary, and I found myself reverting back to numbers. Here is what I came up with:

- 5 Number of acres at Troy Community Farm
- 1.25 Number of acres we use to drive and walk around
- 3.75 Number of acres that are tillable
- 0.83 Number of acres we left fallow this year, to let it rejuvenate
- 2.92 Number of acres we actually grew your food on this year
- 196 Number of families that were regularly fed from those acres
- 13 Number of interns that worked tirelessly (12 to 20 hours per week)
- 11 Number of worker shares that helped them (4 hours per week)
- 4 Number of farm staff that tried to make sure we weren't forgetting anything
- 7 Number of times worker share Phil showed up on a rainy day sporting denim
- Zillions Number of flea beetles that tried to make our jobs difficult this spring
- 12 Number of sit down intern lectures we taught
- 8000 Number of garlic cloves we set aside as seed for next year's crop
- 943 Number of pounds of food we'll deliver as storage orders today
- 938.75 Number of pounds of broccoli we harvested this year
- 6652 Number of summer squash we harvested this year (sorry about that!)
- 6000 Number of beautiful onions we grew
- 1 Number of times we accidentally put a hot pepper in a bag of sweet peppers (sorry to kindergartener Sonya who discovered our misstep at lunch time!)
- 1648.75 Number of pounds of beans we picked one by one
- 7 Number of days per week that our sprout operation requires attention
- 16 Number of times we had to wade into the mud and push a truck out
- 1 Number of times we needed the tractor to get the stuck truck to higher ground
- 41.5 Number of hours we used the tractor this year
- 0 Number of times we had to use any kind of sprays or black plastic
- 56 Number of different vegetable crops we grew
- 268 Number of different varieties of vegetables, herbs, and flowers on the farm
- 8 Number of different times we transplanted lettuce this year
- 1 Number of frosts we have experienced this season (it finally came Monday)
- 238 Number of days between seeding and harvesting the leeks in your shares
- 6.022x10²³ Number of weeds that germinated this year
- 0 Number of weeds that we left behind (in our fantasies, anyway!)
- 1 Number of times our market table broke just before we were due to open
- 1 Number of times a dramatic gust resulted in an airborne market tent
- 3 Number of sandhill cranes that were hanging out in Section 3 yesterday
- 1 Number of times that I saw a fox scurry out of the peas this spring
- 3 Number of times I forgot to shut off the irrigation and had to do it at 2am.
- A Few Number of mornings I woke up at 4:30 and wished I could keep sleeping
- 0 Number of mornings I woke up at 4:30 and failed to feel grateful that my job is to teach our next crop of farmers and grow quality food for all of you.

Thank You all so much for a great season.

I look forward to seeing all of you again next year!

-Jake

Recipe

The sweet potato is one of those delightfully versatile foods that can be transformed into a savory entree or a sweet dessert-- in this recipe, which I stole from my cousins Shana and Jared years ago, the sweet potato becomes the basis for a cheesy, spicy quesadilla. It's one of those recipes that can be tweaked to your heart's content-- if you don't have these particular spices on hand, throw in whatever's handy! -Erin Crabb, intern

Sweet Potato Quesadillas

1 1/2 c onion	1 1/2 tsp marjoram
2 cloves garlic	1 1/2 tsp chili
2 tsp oregano	1 1/12 tsp cumin
1 1/2 tsp basil	cayenne + salt + pepper to taste

Saute all of the above ingredients, then mix in 4 cups of cooked and mashed sweet potatoes (I like to sub in black beans for a portion of the sweet potatoes). Spread into half a tortilla, cover with shredded cheese, and fold over. When quesadillas are assembled, brush oil onto each side (careful flipping is involved here) and bake on a cookie sheet for 15-20 minutes at 350 (until lightly browned). Serve with sour cream and salsa and cilantro!

Here is an easy, enjoyable recipe that I recently created while trying to use up some homemade snapping turtle soup stock. It utilizes all fresh produce and any of those left over soup bones or vegetables you have for stock. Rich, spicy, and sweet, the wild game corn chowder can be enjoyed warm or chilled, perfect for the oscillating weather pattern of this abnormal summer. It can be used as a side dish, or I suggest serving with a loaf of corn bread to make a filling meal. -Logan Brock, intern

Wild Game Corn Chowder

Ingredients

5-6 med sized poblano peppers	1 1/2 cups 2% reduced milk
1 mole pepper	1/3 squeezed lemon
13 fresh cobs of sweet corn (5-6 cups corn)	Black pepper, Smoked paprika Cayenne pepper
1 cup diced onion	Salt
2-3 tbsp butter	1/4 cup diced cilantro

3 cups wild game stock (turtle, rabbit, or squirrel will give a smooth, mild and gamey flavor, but any meat or vegetable stock will do)

Preparation

- Fire roast the poblano and mole peppers, charring the outside with a flame or in the oven (fire works best to give a smokey flavor).
- Peel the charred skin off the peppers, leaving some charred spots on.
- Remove seeds and dice peppers and sauté with the onions in the butter until the onion is translucent.
- Cut corn off the cob, leaving a tad on the cob. Set corn aside and cut cobs in half.
- Bring stock to a simmer, add corn cobs and simmer for 10 minutes until the remaining corn milk has been released from the cobs.
- Remove cobs and stir in 4 cups cut corn. Add salt, pepper, cayenne and smoked paprika to your liking. Simmer until corn is tender, about 10-15 minutes.
- Add cilantro and blend with an immersion blender or food processor until the chowder consistency becomes thick and chunky.
- Add remaining corn, lemon juice and milk. Stir until evenly mixed and serve with some fresh cilantro on top.

(continued from "In the Share")
we got them *all*. I hope you like green peppers because there are a lot of them. Green peppers are similar to green tomatoes in that they are sweet, the sugar content in a green and red pepper are the same, but the flavonoids are not developed. I can't help but wonder if that is why it is a third of the Holy Trinity of Creole or Cajun cooking- it adds the sweetness without unnecessarily complicating the spiciness. The other members of the trinity are celery (use celeriac!) and onions. Think jambalaya or gumbo. Both are perfectly acceptable dishes to serve on a fall day in Wisconsin.

Popcorn arrives in your share this week; it's not just a decoration! It is edible! But you'll have to wait about six weeks for the kernels to dry down enough to pop. To take the kernels off the cob, I like to break the cob in half. The cut part will give a rough edge to push the kernels off with your thumbs. Make sure you have a bowl ready as they like to go flying. Speaking of Holy Trinity, this is how I learned to make popcorn on the range: Put 1/4 oil in a large sauce pan and place in three kernels (yes, this is the Holy Trinity part- don't ask me why we were popping the Father, Son and Holy Ghost...) cover, and place on medium high heat. When you hear all three kernels pop, you know the oil is hot enough. Add one cup popcorn, put the lid back on, and shake the pot on the burner. When you can't hear any more rapid popping, it's done! Pour into a bowl and add your favorite toppings to jazz it up. But be careful! That oil is hot! Don't burn your mouth!

The onions will store quite comfortably on your counter. They are powerful, wear onion goggles when cutting!
-Julie Engel

Troy Community Farm

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