



This Week's Share May Contain:

- Onions
- Garlic
- Beans
- Potatoes
- Salad Mix
- Eggplant
- Bunched Greens
- Melons
- Raspberries
- Butternut Squash
- Basil

Upcoming Ledge Ends Learning Center Events

"Recycling for Fun" an event for children at the Briggs Boesch Farm
 Date: October 12
 Time: 12-2pm

This Week on Your Farm

Some weeks I know exactly what I want to write about in the newsletter. Other weeks, I put off writing it for hours because I don't know how I'll fill the page. This week, I didn't think I'd have much to write about. Then, I took a stroll around the farm and I realized there was plenty to share.

As I passed by the freshly mowed lawn, I thought about how appreciative I was that one of our members (a neighbor and friend) took several hours out of his week to mow for us. I love how the farm looks with a freshly cut lawn. Thanks for mowing Tom. And once again, thanks to the members who came out and volunteered. I realized I forgot to mention Kerin Hagan and John Young last week, so I won't name everyone who came out this week, for fear I'll forget someone again. You know who you are, and we appreciated your help this week.

As I passed by the irrigation pond's overflow stream, I thought about how different the weather has been this season. Since we've been in Rhode Island farming at the Boesch Farm, I've never seen the pond overflowing this late in the season. It's usually dry after July. You just never know what to expect. And while I wish it would dry out a little, I realize we're lucky that we have been spared any disastrous weather like that which so many people are experiencing around the country this hurricane season.

As I stood in our pepper field, I thought about how much I hate deer. They wiped out our peppers, every leaf and every fruit. That field was just starting to produce well too. We're sorry about the peppers; we'll do our best to make sure they don't eat any more of your food!

Volunteer Opportunity

We are looking for a volunteer to hang Irish Springs soap from the trees surrounding the fields. After three days of doing this, they will be asked to scatter dog hair along the edges of the fields. After 3 more days, they will be asked to run around our fields at night playing a kazoo and banging pots and pans together. Anyone interested?

New Farmers Market to Begin Soon

A new farmers' market will be starting on Monday, September 22 at Academy Field along Rector St. in East Greenwich. This market will run from 2pm-6pm through the end of October this year, but will last many more weeks next year if it is deemed a success. If you find that you're running low on produce after the weekend, come on by; we'll be there with Barden Orchard and others.

Recipes and Usage Tips

Sauteed Squash and Onions

2 lbs. butternut, cut into 1 inch cubes (about 4 cups)
2 Tbsp. Olive Oil
1 tsp. salt
1 small onion, chopped (about 1 cup)
3 cloves garlic, minced (about 1 Tbsp.)

1. Preheat oven to 350. Coat baking sheet with cooking spray.
2. Place squash, 1 Tbsp. oil, and salt into large bowl. Toss together.
3. Heat remaining oil in skillet over medium heat. Add onion, and sauté 5-7 minutes. Add garlic, and cook 1 minute more. Add squash, and cook 5 minutes, or until just soft.
4. Spread squash mixture on prepared baking sheet. Season with salt and pepper, and bake 5 minutes, stirring occasionally. Remove from pan immediately to prevent sticking.

Vegetarian Times, May/June 2007

Leek and Potato Soup

2 Medium Leeks
2 Tbsp. olive oil
1 pound red potatoes, peeled and cut into 1/2 inch dice
4 cups chicken or vegetable stock

1 bay leaf
Salt
Freshly ground black pepper
2 Tbsp. minced fresh parsley

1. Trim and discard dark green tops and tough outer leaves from leeks. Remove the roots along with a thin slice from nearby white part. Halve the leeks lengthwise and then cut them crosswise into thin strips. Wash the sliced leeks in a large bowl with several changes of clean water or until no grit falls to the bottom of the bowl.
2. Heat oil in a large casserole or Dutch oven. Add the leeks and sauté over medium heat until tender and golden about 10 minutes (do not let the leeks brown).
3. Add the potatoes, stock, bay leaf, and salt and pepper to taste. Bring to a boil, reduce the heat and simmer until the potatoes are tender, about 25 minutes.
4. Use the back of a wooden spoon to crush some potatoes and make the soup thicker. Remove bay leaf and stir in parsley. Adjust the seasonings and serve immediately. Serve with crusty bread.

*If you prefer a creamy soup, follow steps 1-3, then puree the soup, return to pot, and add 1/2 cup heavy cream and parsley.

**For a heartier soup, consider adding other ingredients such as turnips or sweet corn!