



This Week's Share May Contain:

- Onions
- Garlic
- Celeriac
- Potatoes
- Salad Mix
- Melon
- Sweet Potatoes
- Braising Mix
- Raspberries
- Butternut Squash
- Hakurei Turnips

Remember to eat your turnip greens!

Three Cheers for Organic Certification

Last week, Matt Green of the RI Department of Environmental Management, came out to the farm to inspect our fields, greenhouses, barns, and paperwork. The inspection went very well. The certification process began months ago. During the winter we put together a 35-page application packet describing all of our growing practices. This is followed by the annual inspection to assure that we are actually implementing the plan we submitted.

Since organic certification became federalized earlier this decade, some hip-pies have refused to get certified. The federal standards are looser than those that many local certifiers once upheld. We feel that certification helps our customers to know that our produce truly is what we say it is. If someone isn't certified, there is always that chance that the farmer who grew them used something they thought was organic, when it really wasn't. Heck, some people think Miracle-Gro products are organic. If produce isn't certified, there's no way to truly know where or how it was grown.

We are sure that there are probably some farmers out there trying to capitalize on the rising organic market. There will always be dishonest people are trying to get away with as much as they can. In addition to our certification, we have an open door policy here at the farm. You're always welcome to come stroll the farm (while respecting our privacy and without interrupting our work). You can see the compost, the weeds, the insect damage, and the hard labor we substitute for quick chemical controls. We aren't growing organic for a quick buck; we're growing organic because it's our passion.

Try putting yourself in our boots

Hey folks, we'd like to remind you that CSA pick-ups run from 3pm-7pm. We'd like you to consider that on Tuesdays, Erik's workday begins at about 6:00am. He finishes unloading the van after the Tuesday CSA pick-up around 9:00pm. As I'm sure you can imagine, having people at the pick-up at 2:30early adds a certain unnecessary level of stress to an already strenuous day. We really need uninterrupted time to set up, so that the 100+ families coming to get produce can move through the line smoothly each week. Thanks for your consideration!

Do Your Children Know How to Recycle?

On October 12, Ledge Ends Learning Center board member, school psychologist, mother, wife, gardening enthusiast, farm volunteer, and Girl Scout leader Donna Dyer will be taking time from her busy schedule to do a workshop that will teach kids about recycling! Kids will enjoy learning recycling tips that they can bring back to their families. Kids are the future of recycling! Kids will also have a chance to make a craft out of recycled materials. This will be a fun workshop and it will take place at the farm. If you are interested, please email LedgeLearning@hotmail.com or call Trish at 884-5118.

Recipes and Usage Tips

Sweet Potato Pie

2 cups sweet potato, cut into 1-inch pieces
1/2 cup sugar
1/2 cup light coconut milk
2 large eggs
2 Tbsp. cornstarch
1 tsp. ground cinnamon
1/2 tsp. ground ginger
1/2 tsp. salt
1 9-inch prepared graham cracker crust

1. Preheat oven to 325F.
2. Place sweet potato in medium pot and cover with 1 inch water. Bring to a boil, and reduce heat to medium. Simmer 10 minutes, or until soft. Drain, cool to room temperature, and mash. (You should have 1 cup)
3. Whisk together potatoes, sugar, coconut milk, eggs, cornstarch, cinnamon, ginger, and salt in large bowl. Pour into piecrust and bake 50 to 60 minutes, or until set.
4. Cool on rack until ready to serve.

Vegetarian Times, May/June 2007

Mashed Potatoes and Celeriac

1 pound potatoes, peeled and sliced 1 1/2 inches thick.
1 pound celeriac, peeled and sliced 1 1/2 inches thick
Coarse salt
1/2 cup sour cream
2 Tbsp. butter
1/4 tsp. freshly ground nutmeg
Freshly ground pepper

1. Place potatoes and celeriac in a medium saucepan, and fill with enough cold water to cover about 2 inches. Bring to a boil over high heat; add salt generously. Reduce heat to a simmer, and cook until vegetables are tender when pierced with a paring knife, 20 to 25 minutes. Drain in a colander.
2. Mash potatoes and celeriac.
3. Add sour cream and butter, and stir until combined. Stir in nutmeg, and season with salt and pepper. Serve immediately.

Martha Stewart Living October 2002