



Bear Prints

Volume 18, Number 15

September 21, 2015

This coming Sat!

The big party is
Sat.
Sept 26th

We start at 4 p.m.
& go well into the
night. Come late or
leave early if you
must.

Appropriately the
Full Harvest Moon
is this weekend.

Farm News

We got even more pumpkins from Midge last week, so we should have plenty to carve this Saturday for the harvest party. The weather should be fine, maybe a little chilly once the sun goes down, so dress warm or have extra stuff in the car. It's also good to have a little flashlight as well. We'll have hay bales and benches to sit on, but feel free to bring chairs if you'd like.

It is a no stress potluck, so make anything you'd like or bring something from the store. If you do make something, make sure you take your container & serving spoon home. Every year we have unclaimed utensils. A recipe would be greatly appreciated as well, but not required. It would be nice to put it in the newsletter next week. We will have more pick up's so don't stop coming just because we've had the party! This will be our 18th year having the CSA party. It's a lot of work, but we really want to show our members that we appreciate your loyalty and support. We certainly hope you can make it. It's also a good time to meet your fellow CSA members and chat for a bit. Hope to see you here!

Mike's a little concerned about the bonfire with the lack of rain, so pray for a shower before Saturday. He's been making progress on the farm stand addition, even though he's had to pick up the slack with Michalle being out sick and it's been so hot. At least it's not supposed to be so blazing hot this week. The sows ripped up their fence by the swamp on Sunday and Mike & I had to fix that unexpectedly. He was dripping by the time he was done.

What's New In Your Share This Week

New this week is **delicata winter squash**.

We know fall is here now. Delicata are shaped like a submarine sandwich but are ivory striped with green. We also grow sweet dumpling which is colored the same but is round. They both don't last as long as the harder varieties of winter squash like acorn or butternut, so use them first. All the winter squash can be stored in a cool dark place where they won't freeze. This won't be a banner year since the plants got powdery mildew in all that hot humid weather. Cut them in half the long way and scoop out the seeds & stringy stuff. Then they are ready to bake or microwave. Delicata are sweet and their skin is tender enough to eat if you so choose. Don't bother peeling them. Be careful when cutting them since they tend to roll.

Place cut side down in a glass baking

dish & bake at 350 for 45 minutes or until completely tender. Then you can top them with butter or maple syrup or stuff them with anything from a mix of grains & other veggies to ground sausage or meatloaf. The possibilities are endless! You can also slice them crosswise 1/2 inch thick, then paint with a mix of molasses & vegetable oil & bake on a cookie sheet. They only take a short while to cook that way.

We may also have **Asian melons** this week if there's enough. They taste like a cross between a melon and a cucumber, so they aren't as sweet as a ripe watermelon. Just scoop out the seeds, cut off the rind and enjoy. I wouldn't let them sit around, chill and eat right away.

Poor Anna Barker was feeling a bit under the weather Sunday night, so there is no back page today.

Hope she's all better for Saturday so you can let her know how much you like her recipes and back column.