

Potatoes  
Tomatoes  
Acorn Squash  
Bell Peppers  
Leeks  
Kale  
Basil  
Onions  
Sunshine Squash or ButterCup Squash  
Melons  
Cherry Tomatoes

What a beautiful week to be a farmer! The weather has been absolutely gorgeous. I'll gladly put up with the rainy, cold days or hot, humid days for these beautiful ones.

Thanks to all of you who attended the potluck harvest party this past weekend. What a beautiful day, lots of fun and so much great food! Check out the website for some photos of the day's events. In this newsletter you'll find the much sought after Salsa recipe from Tim Scanlan. If you brought food to the potluck, please send me your recipe. Many others enjoyed your dish and would love the recipe. J

We have cleaned up the last of the Cantalope. The watermelon seemed to take forever to ripen, but they're as done as they're going to get. As always, it's a gamble with melons- but with frost coming soon, we figured it was now or never.

Tired of Basil yet? Sorry if you are. I figure that the frost will put an end to it soon, so we may as well enjoy it while we can. We are preparing for the frost by placing sprinklers around the fields. By watering the tomatoes, peppers, etc. we might be able to save them a little longer when the frost comes.

#### FOR SALE

The honey is extracted and bottled. All together, we got about 14 gallons of honey. I borrowed the hives for the year, so I paid my "rent" with ½ the honey. We are selling much of the remaining 7 gallons. We bottled the honey raw, which means we did not pasteurize it and strained it only minimally. This allows for the most pollen, propolis and other nutrients to stay in the honey and benefit you.

We also have maple syrup for sale. This is Mike's Maple Syrup that he tapped and cooked at our cabin in Winter, WI. This is from our 2010 batch.

We butchered our farm raised "old" set of hens. If you are interested in a stewing hen, let us know! These hens are perfect for that old fashioned chicken soup, broth or stew. We'll include directions with your frozen, cleaned, hen, so you'll know exactly how to turn your hen into broth or soup.

Honey: \$7 a pint

Maple Syrup: \$9 a pint

Stewing Hen \$5 a bird

Tim Scanlan's Famous PotLuck Salsa

Dice:  
2-3 tomatoes  
1 small onion  
1 green pepper

1 chili pepper  
1/2 small habenero  
3 tbs. fresh lime juice  
1 tbs. olive oil  
1 tbs. red wine vinegar  
cupla dashes of worcestershire  
lotsa fresh cilantro

#### Easy Kale and Tomatoes

1 large bunch kale, stems removed water or tomato juice  
and leaves coarsely chopped olive oil  
1 large tomato, chopped salt and pepper  
1 large onion, chopped

Place kale, tomatoes, and onions in pot with just enough water or tomato juice to keep them from burning while it cooks. Cook over medium heat until kale is tender, about 20 minutes. Add a little olive oil, plus salt and pepper to taste, before serving.

#### Kabocha (Buttercup) Squash, Japanese Style

1 squash, peeled and cut into 2-inch cubes ¼ cup honey or brown sugar  
½ cup soy sauce

Bring several inches water to boil in a saucepan; cube and add squash, leaving the skin on. Add more water to cover if needed. Bring to boil again, reduce heat, and add soy sauce and honey. Cook until squash is tender, 10-15 minutes. Drain. Makes 4-6 servings.

Have a great week!