

Camas Swale Farm



Jonah draws lines for transplanting young greens into. Salad beds growing in the foreground.



Dewwy rainbow chard, kale, cabbage, and broccoli lit up by early dawn's first light.

News from the Field

OCTOBER 13 - 16, 2015

*To everything, turn, turn, turn.
There is a season, turn, turn, turn.
And a time to every purpose under heaven.
A time to build up, a time to break down.
A time to dance, a time to mourn.
A time to cast away stones.
A time to gather stones together.*

— THE BYRDS: “TURN! TURN! TURN!”

We are 75 percent through our CSA season this week—6 more to go! No matter how long and fruitful a summer we are blessed with, it always seems to fly by so fast; So long, yet so short at the same time.

The rapid growth of our crops, brought on by the mix of longer warmth and sprinkles of autumn rain, have further heightened the swiftness of the seasons. We have taken advantage of this by squeezing in more succession plantings or later seedlings than we are usually able. A third round of summer squash for August and September, a seeding of Mache for November? So far, so good.

On Monday, we gleaned the last fruits from our eggplant, peppers, and tomatoes, rolled up drip tape like spaghetti, mowed the vegetation, and turned it all into the soil. But while sweet summer fruits have returned to the ground, earthy parsnips and radishes are soon to spring forth from it.

What's in my share?

- Broccoli
- Savoy Cabbage
- Salad Mix
- Radishes
- Celery
- Beets
- Sweet Peppers
- Garlic
- Red Kuri Squash
- Potatoes (Full share only)



Nutty & Sweet Squash Pie

Thank you Caitie Rose for sharing this delicious pie recipe!

CRUST

- 2 c. raw nuts (we used half pecans and half soaked cashews, walnuts and almonds also work)
- 1/4 c. rolled oats
- 1 cup pitted dates
- 1-2 T. maple syrup or honey
- 1/2 t. each ginger and cinnamon

FILLING

- 1 3/4 c. winter squash puree
- 16 ounces firm tofu, raw
- 3/4 c. fine cane sugar
- 2 T. molasses
- 1 t. each of vanilla extract, cinnamon and ginger
- 1/4 t. nutmeg
- Pinch of clove (optional)
- 1 T. cornstarch or arrowroot powder in 2 tbsp water

DIRECTIONS:

1. Pre-heat oven to 350 F. Lightly oil a 9 inch pie pan.
2. Put all of the crust ingredients in a food processor and pulse and then blend. Press mixture into pan until uniformly flat and it comes up the edges 1.5-2 inches, making a crust.

3. Mix all filling ingredients in a food processor or blender.
4. Pour the filling over the crust and spread to smooth.
5. Bake for 35- 45 minutes, until crust is just browned and the top has darkened. The filling should mostly firm up.
6. Refrigerate pie over night for the best texture. While still warm the pie will have a pudding like texture. But if you can't wait, it is a delicious special treat either way.

Winter Squash Guide

The picture above is a sampling of the types we grew this year from last week's pumpkin potluck, and that you'll see in your shares over the next month. All squash can be cooked by cutting in half, removing seeds and placing face down on a baking sheet with a little water, and cooking at 375 F for 45 minutes (more or less time depending on size). After cooking, let cool and scoop out the "meat". Use the puree in lieu of refried beans in a taco or burrito, bake a pie, freeze in a ziploc, or try a pumpkin butter. All types can be used for sweet or savory dishes and butternut is best for squaring for something like a curry dish because it maintains its shape.