

Camas Swale Farm



Freshly harvested Brussels sprout stalks. A veggie that's worth the wait—the cold makes them sweeter!



Posts are set to frame additional packing shed space. Next comes a cement floor and roof.

What's in my share?

- Brussel Sprouts
- Bok Choi
- Hakurei Turnip
- Parsnips
- Carrots
- Head Lettuce
- Kale
- Onion
- Thyme
- Celery (full shares only)

News from the Field

NOVEMBER 3 - 6, 2015: WEEK 21 OF 23

Rain! Rain! It has arrived, and the cover crop seeds are bursting forth their tiny shoots. The phacelia (bee's friend) seedlings are also coming along on the field edge.

After this week there are only two more weeks of CSA delivery for the season! We can hardly believe it is already that approaching time.

In looking ahead, we first look back to see what we can learn from the season. What did you enjoy most about your harvest share? What was most challenging? We want to know your thoughts. We are including a quick set of questions in this week's e-mail. We hope you can answer them for us so we can plan for next year with you in mind. Every season we consider member feedback when planning for the next year.

*The rains begin. This is no summer rain,
Dropping the blotches of wet on the dusty road:
This rain is slow, without thunder or hurry:
There is plenty of time—there will be months of rain,
Lost in the hills, the old gray farmhouses
Hump their backs against it, and smoke from their chimneys
Struggles through weighted air. The sky is sodden with water,
It sags against the hills, and the wild geese,
Wedge-flying, brush the heaviest cloud with their wings.
The farmers move unhurried. The wood is in,
The hay has long been in, the barn lofts piled
Up to the high windows, dripping yellow straws.
There will be plenty of time now, time that will smell of fires,
And drying leather, and catalogues, and apple cores.
The farmers clean their boots, and whittle, and drowse.*

— JEANNE MCGAHEY, "OREGON WINTER"



Fall-tough Salad with Brussel Sprouts & Delicata Squash

Adapted from SmittenKitchen.com. Makes four side dishes, or two full meals.

SALAD

- 3 tablespoons olive oil, possibly plus another spoonful
- 1 1/4 pound delicata squash (one medium)
- 1/2 pound brussels sprouts
- Salt and freshly ground black pepper to taste
- 1 large pita bread
- Kosher salt
- 2 scallions, thinly sliced
- About 1 T mint leaves, finely chopped
- About 1 T flat-leaf parsley or ground coriander
- Additional ground sumac or paprika, to finish

DRESSING

- 2 teaspoons ground sumac or paprika
- 2 teaspoons warm water
- 1 to 2 tablespoons lemon juice
- 1 small garlic clove, minced
- 1 teaspoon white wine vinegar
- 4 tablespoons olive oil
- Salt and freshly ground black pepper to taste

Prepare vegetables: Heat oven to 400°F. Coat two baking sheets with a tablespoon of olive oil each.

Cut ends off delicata squash and scrape out seeds with a spoon. Slice squash into 1/2-inch rings, then cut each ring into 1 to 2-inch chunks. Spread on first baking sheet in one layer; sprinkle with salt and pepper. Roast for 30-35 minutes, flipping once until bronzed on both sides. Meanwhile, trim ends from brussels sprouts and halve them lengthwise. Spread cut-side-down on second baking sheet; sprinkle with salt and pepper. Roast for 20-25 minutes, turning once, until toasty and crisp.

Prepare pita chips: Split pita into two layers and cut or tear into large bite-sized chunks. Toss in a bowl with a little less than 1 remaining tablespoon olive oil and a couple pinches of salt. Spread on a baking sheet (I reused my brussels sheet, because they were done first) and toast in oven with vegetables for 5 to 8 minutes, until golden and crisp.

Make dressing: Soak sumac in water for 5 minutes, then whisk in remaining dressing ingredients. Adjust seasonings to taste; you may find you need more lemon juice or vinegar.

Assemble salad: In a medium-large bowl, combine warm roasted vegetables and scallions. Toss with 1/2 to 2/3 dressing, or to taste. Stir in chopped herbs, then pita chips; add more dressing and adjust salt and pepper levels if needed. Sprinkle with sumac to finish, and serve.