



Stones Throw Farm

CSA Newsletter

Season 5 - Week 15

September 24th and 27th

www.stonethrowfarm.biz

Weekly News:

Welcome to Week Fifteen.

Fall has officially arrived and with it we've begun to make the transition to some cooler-season vegetables.

We're seeing the return of beets, leeks and radishes and, at long last, the first carrots of the season. In some form another we should continue to see these crops for the next few weeks.

Having dodged a frost last week and having had a few warm sunny days in the past week we're happy to have snuck in another week of slicing tomatoes, tomatillos and a fall harvest of deliciously tender green beans.

Enjoy the beginning of the fall season!

Thanks,

Brian, Megan and Reed

The Farmer's Drivel:

So this is an eventful week in our family and at the farm. Megan and I celebrated our ninth anniversary, Reed will be turning three and we learned that we'll be welcoming a baby girl to our lives in mid-February.

On the farm front, we'll be saying goodbye to the four pigs that have been a part of our daily lives for the past few months. This group of girls, or gilts as un-bred female pigs are called, joined us on a snowy April day. We brought them back to a newly spruced up barn and introduced them to their new place. At first they were very skittish but curious, and it took a few days of coaxing to get them to approach us during feeding, watering and general care. I recall on those first few days enticing them to take a few steps closer to us with the green tops of some over-wintered turnips. Within a few days they were trained to the fencing and accustom to their new caretakers and we put them out on lush spring pasture. They've since spent the past five months eating a twice-daily ration of organic grain grown and ground on the Bratt Farm in Memphis, NY. Additionally, they've had constant access to pasture and range and a sampling of culled vegetables from the farm. They have become trusting, calm, and friendly and are always happy to greet us with a grunt as we make our way around the farm on daily chores. These pigs have helped us manure some of our vegetable ground for next season, and are helping us "renovate" some of our pasture and our south hedgerow by rooting up ground with their powerful snouts. It has been a pleasure to watch these four pigs grow up and be piggy in the past five months. I've appreciated watching them lie contently in a wallow and range across a green hillside grazing and rooting as they go. Last night while pulling the wagon loaded with feed and Reed back towards the barn I let Reed know that it would be one of our last trips back to feed the pigs. I explained that this weekend a man would be coming to help kill the pigs and that he would take them back to his place to butcher them. We wouldn't have the pigs anymore but we would have a freezer full of pork to feed us for many months to come. The association of animal to meat is far from a new concept for Reed and we've always been astounded by his ability to grasp and accept the connection. Last night however after a moment of silently pondering the news, Reed spoke up and in a quite and somewhat subdued tone he said, "Dada Reed no want these pigs to go bye bye". I swallowed hard, stopped the wagon and turned to Reed who was sitting illuminated by his flashlight and staring off into the dark. I thought for a minute and with my lip quivering a little bit I said, "Reed, I don't want these pigs to go bye bye either but this is the nature of our relationship with these animals". I went on to try to explain that if it weren't for the fact that we ultimately kill and eat these animals that we wouldn't ever know the joy of keeping them. These pigs aren't pets and never have been. We nurture them and care for them, we show them respect at every turn from start to finish and in the end we gain far more from the relationship than high quality protein. I explained again that these pigs would go away and that would be sad, but that we would have pigs again. Come spring we'll bring a new batch of pigs to the farm and the process will begin anew. If not for this end there would never be those beginnings. Reed sat silently for a few seconds and as I looked at his furrowed brow I worried about how he was feeling and what he was thinking. After a moment he piped up and said, "Dada in spring time those baby pigs be little again?". And I said, "yes". And he said, "I'm gonna hug those baby pigs". And off we went....

This Week's Share:

- Fresh Herb
- Garlic Bulb
- Yukon Gold Potatoes
- Red Onions
- Slicing Tomatoes
- Head Lettuce
- Tomatillos
- Green Beans
- Beets
- Radishes
- Leeks
- Carrots
- U-Pick Flowers
- U-Pick Sungold Tomatoes

Apple Onion Cheese Gratin (Adapted from [Moosewood New Classics](#))

- 1 c. milk
- 1 tbsp. butter
- 1 tbsp. unbleached white flour
- 1/2 tsp. ground nutmeg
- 1/2 tsp. salt
- pinch ground cloves
- 4 c. peeled, cored, and sliced apples
- 1 c. chopped onions
- 2 c. grated Cheddar or Gruyere cheese
- 1 c. chopped walnuts
- 1 c. bread crumbs*

Preheat the oven to 350°. Lightly oil an 11 x 7-inch baking dish. In a small pot, scald the milk, bringing it almost but not quite to a boil. In another small pot, melt the butter and whisk in the flour. Slowly add the scalded milk, whisking continuously until the sauce starts to thicken. Add the nutmeg, salt, and cloves and stir for about a minute, until thick. Remove from the heat and set aside.

Spread the apples and onions evenly in the prepared baking dish. Sprinkle on the grated cheese and pour the sauce over the top. Scatter on the walnuts and bread crumbs (seasoned with brown sugar, if you like).

Bake uncovered for 45 minutes, until the top is golden and crisp. Serve warm with a salad and bread for an autumn comfort-food meal. Sprinkle it with salt and pepper and serve it right away.

