

## Not Bad

Well, I have to say this is without a doubt my favorite time of year (and it's just going to get better).

The still somewhat hot days (at least in the afternoon) are heading towards cooler days...and then perfect days (I'm talking 50's and 60's in November and December). I'm gonna go ahead and say it: we've finally turned the corner on the weather. We may still have a 90 degree day - or a freak cold spell in the coming weeks, but the 95 degree days for weeks at a time are finished (at least for this season).

And I've got a little more pep in my step because of it. And I need that extra energy as I've got SO much seeding to do in the coming weeks.

More beds continue to be pulled up - and will either be tilled under and put under cover crop - or seeded with fall and winter crops.

And therein lies the beauty of farming – the chance to start anew. Remember those squash bugs that decimated the watermelon and pumpkins? That's going to become a beautiful carpet of fresh, delicious spinach! And the bind weed that was maddening while choking out numerous plants? That's going to take a nice long winter nap, which will give the carrots, beets and turnips lots of room to grow.

And just like that...here we grow again!

Cheers,

Farmer Ric

**NEW PICK-UP TIME NEXT WEEK: 1 – 6 P.M.**

Fall is definitely in the air as the days are getting cooler – and shorter. Which is why we will be closing up the Farm Stand at 6 p.m. (rather than 7 p.m.) beginning next Wednesday, September 26<sup>th</sup>.

**NEW FARM STAND HOURS  
1 – 6 P.M.**

**BEGINNING WEDNESDAY, SEPT. 26TH**

## Swiss Chard Pie

1 onion, chopped  
1 garlic clove, chopped  
2 T. oil  
1 bunch Swiss (or Rainbow) Chard  
6 eggs  
1 c. shredded cheese  
1 t. salt  
2 pie crusts

Heat oven to 400 degrees. Brown onion and garlic in oil. Trim and chop chard, add to pan, and cook down until wilted. Beat eggs in a bowl; mix in cheese, salt, and chard mixture. Pour into pie crusts; bake until knife inserted into center comes out clean, 30 – 40 minutes.

Makes 2 pies

## In the box this week

- Arugula
- Tomatoes
- Turnips
- Apples
- Rainbow Chard
- Beets
- Eggplant