

Gettin' Festive

Thank you to everyone who came out to support us this past weekend at the Harvest Festival. It was really a wonderful event. (By the way, you can still support the festival by buying a festival t-shirt at La Parada – only \$15!)

And thank you to all of our wonderful volunteers: Markus, Sarah, Katie, Victoria, Ashley, and Lena.

I also want to thank Farm & Table for providing delicious food and great live music. And thank you to La Parada & National Hispanic Cultural Center for adding Dia de los Muertos arts and crafts for everyone.

The festival was a great example of the three businesses coming together and building community, with food and fun being the focal point.

As the first year of Sol Harvest Farm begins to come to a close, moving forward there is nothing but potential in the farm – and that makes me very happy and excited for year two.

There's a major frost on the horizon – if not this weekend, then very soon (we already had a light frost the morning of the festival). And that will begin the official shift to nothing but cool weather crops. I've already got spinach, lettuce mix, broccoli and cabbage that looks great. We will be growing year round and look forward to seeing what the first winter brings. As I said, nothing but potential!

-Cheers
Farmer Ric

Chili-Brown Sugar Delicata Squash with Pears

- 1 pound delicata squash (about 1 large)
- 2 medium ripe but firm pears, sliced
- 2 teaspoons extra-virgin olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 2 slices bacon
- 2 tablespoons water
- 1 tablespoon light brown sugar
- 1 teaspoon chili powder

1. Preheat oven to 425°F.
2. Cut squash in half lengthwise; scoop out the seeds. Cut crosswise into 1/4-inch slices. Toss in a large bowl with pears, oil, salt and pepper. Spread on a large baking sheet.
3. Roast the squash and pears until just tender, stirring once or twice, 20 to 25 minutes.
4. Meanwhile, cook bacon in a large nonstick skillet over medium heat until crisp, 4 to 6 minutes. Transfer to a paper towel-lined plate.
5. Discard all but 2 teaspoons fat from the pan. Over medium heat, stir in water, brown sugar and chili powder. Add the squash and pears; toss to coat. Crumble the bacon on top.

THE Best!!

I'm using this space for a very special thank you to Aimee Conlee! You know her as the 'Lovely Farm Stand Hostess' (okay, I think she refers to herself as the Farm Stand Hostess, I added the lovely part – I'm clearly biased)!

But she does so much more than making the Farm Stand run smoothly each week. She is the creative and spiritual force behind Sol Harvest Farm. She was the main reason why the Harvest Festival (from the farm side) was such a big success. I can't begin to thank you enough Aimee!!!

In the box this week

- Delicata Squash (1 lb.)
- Potatoes (1 lb.)
- Apples (1 lb.)
- Tomatoes (1 lb.)
- Broccoli Greens
- Green Chile Mix
- Carving Pumpkin