

## Happy Halloween

Well, it finally happened. We had the first hard frost of the season this past weekend at the farm.

I knew it was coming and given how hot it was this summer I was predicting a later freeze, like maybe first week of November. So I was off by about a week, but am just so happy it took place this late in October. We were able to harvest the final round of eggplant, corn, beans, cucumbers and other summer produce.

There's something both sad and refreshing about the first hard frost of the season. Sad because it is the absolute end to all the summer crops. On the other hand, life on the farm continues to flourish as there are giant broccoli and cabbage plants, leafy greens, and spinach and lettuce abound.

With just a little bit of care (okay, a lot) and the right growing environment, the official shift from summer to fall begins and the growing of tasty, local produce continues.

-Cheers

Farmer Ric

### Fried Green Tomatoes

- 4 to 6 green tomatoes
- salt and pepper
- cornmeal
- bacon grease or vegetable oil

Slice the tomatoes into 1/4 - 1/2-inch slices. Salt and pepper them to taste. Dip in meal and fry in hot grease or oil about 3 minutes or until golden on bottom. Gently turn and fry the other side. Serve as a side dish - delicious with breakfast!

### Daylight Savings Time

Daylight savings time is this weekend, so don't forget to turn your clocks back one hour before you go to bed on Saturday night.

Rather than change the end-time again for the CSA pick up I'm going to please ask everyone to try to **get your harvest box no later than 6 p.m.**

Next week it will be getting dark by that time and it certainly helps to break down before dark. Thanks!

### In the box this week

- Potatoes (1 lb.)
- Apples (1 lb.)
- Green Tomatoes (1 lb.)
- Dino Kale
- Local Honey
- Green Chile Mix
- Carrots