



# CAMERON PLACE CSA

October 6 – October 11, 2008

I can't believe that this is the last week of pick ups! I must say, it's been a fast 18 weeks of hard work, new friendships, and good food. The crew is ready for a break, but like every season in life mixed emotions confuse the certainty of relief. Every Monday night for the last 4 ½ months, I've frantically sat at the computer trying to produce a weekly update on the happenings at the farm, and tonight I am simply savoring the task of composing the weekly, personal connection between farmers and members. Most of this year's interns have moved on to the new chapters in their lives, as Beth begins her new chapter here at the farm. I suppose it's just another testimony to the interconnected web of life between us and the earth. Always moving through cycles and seasons of life, growing and changing all the while, as does our garden.

This week the garlic which we weeded in May, and harvested and hung in July will return to the earth, only to bring into being the bulbs which we will weed next May, and harvest and hang next July.

The buckwheat and cowpea seeds we planted as cover crop in August have grown tall while their roots and associated life have been busy enriching our soil with essential nutrients. They have begun to reseed themselves, as we've begun tilling their biomass back into the earth. These molecules will be re-assimilated into your food for next year, and these seeds will be next year's weeds.

"Beginning and end thread these fields like a net."

As summer has come to an end, we look forward to the brisk and dark mornings of fall. One week off, and then Fall/Winter shares will start. As I head off to Joshua Tree to meet up with Josh for the winter, McCayne heads to Carbondale, and Kathleen to Denver, Beth and Billi will begin again. It's truly been an honor growing for you this season.

See you in the Spring.

## •Saturday's gleaning event was marvelous!

To see families and friends out in the field, in the rain, smiling and harvesting made my heart sing. It was one of those days which just made me proud to be a part of this endeavor. It's these things that sustain our labor.

Let's do it again, this time without the rain!  
Saturday morning, 8am 'til noon. Let's reap the harvest one last time. Together.

### THIS WEEK'S EXPECTED BOUNTY:

**Veggies:** CHARD, LETTUCE, POTATOES, ONIONS, BEETS, PEPPERS, TOMATOES, EGGPLANT, WINTER SQUASH, PUMPKINS, and GOURDS!

**Weekly Fruit Share:** 2 LBS. APPLES

**Fruit Bounty:** An 18lb. BOX OF APPLES

**Pick your own:** HERBS, CHERRY TOMATOES, GREENBEANS, STRAWBERRIES, HABENEROS, and FLOWERS!

### *Returning to the Beloved*

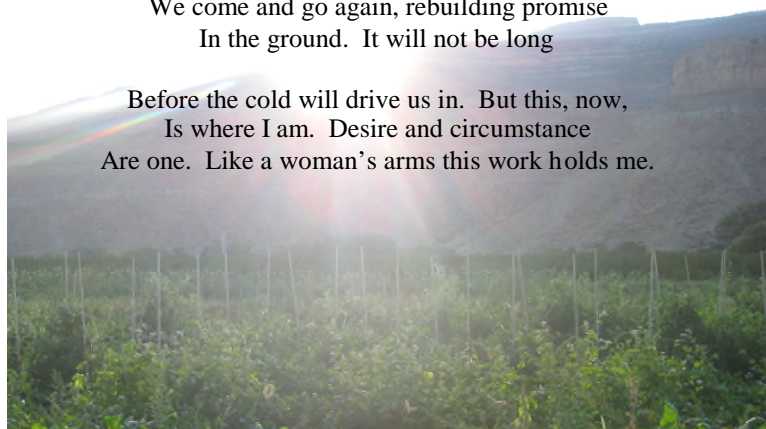
By Wendell Berry

The low songs of summer's end  
Dreaming in the air, and the light clear,  
I drive loads of manure to the field  
To make pasture for the coming year.

A kind of labor that is absence  
In the hurry and fret of growth,  
The worry of obligation, time and money,  
The threat of summer storm or drought.

And now we make this return, the team  
And I. In the glimmering atmosphere of song  
We come and go again, rebuilding promise  
In the ground. It will not be long

Before the cold will drive us in. But this, now,  
Is where I am. Desire and circumstance  
Are one. Like a woman's arms this work holds me.



## RECIPES OF THE WEEK

### Pumpkin Pie

Recipe from Horn of the Moon cookbook by Ginny Callan.

This is the best homemade pumpkin pie recipe I've ever used. It's time intensive, but you can make the parts in stages over a couple of days, than throw all together on your day off! Mine took double the recommended baking time, but that could've been due to my impatient housemates repeatedly opening the oven to check if it was done yet! : )

#### Crust:

½ cup unbleached white flour  
½ cup whole wheat pastry flour  
1/3 cup chilled butter  
Dash of salt  
2 to 3 tablespoons very cold water

In a small bowl, combine the flours. Cut butter and salt into flours with two knives until the butter is broken up, and continue the process with your fingers until well mixed. (The trick to a good piecrust is not to over handle the dough!) The dough will hold in this stage for a week in the fridge. Add the required tablespoons of water and mix well, working the dough quickly with your hands. Make a moist, but not sticky flattened ball, wrap in plastic, and chill up to 30 mins. to an hour before rolling out if it's a warm day (if pinched for time pop it in the freezer for 10 mins). Lightly flour work surface and rolling pin, and roll out an even circle about 1 inch larger than pie plate diameter. Lay into buttered pie dish, and gently fit into plate. Fold over excess dough for a thick edge, and make a fancy design!

#### Pie Filling:

1 ¾ cups pumpkin puree  
¾ cups honey  
¼ teaspoon salt  
1 tsp. cinnamon  
½ tsp. ground ginger  
⅛ tsp. ground cloves  
½ cup heavy cream  
½ cup sour cream  
2 eggs separated  
1 10 inch unbaked pie shell

Preheat oven to 375°. Cut the pumpkin in half, turn face down on baking sheet, and bake about 45 mins, until tender when pierced with a fork. Measure out 1 ¾ cups pumpkin pulp (puree and freeze the rest for next time). Turn up oven to 425°. Put the pumpkin, honey, salt, spices, cream, sourcream, and egg yolks into a blender and puree. Beat whites separately until stiff, then fold into blended puree. Pour into pie shell. Bake 15 mins. at 425°, reduce heat to 350° and bake about 45 mins. more, until set (doesn't jiggle and/or golden on top. From oven and let sit for at least 1 hour before cutting. Serve topped with whipped cream or ice cream.

## Kathleen's Farewell

Good CSA folk,

I'm headed back over the mountain. Deep gratitude for such a formative growing season in beautiful Palisade. The crew at the Cameron Place left deep impressions on my understanding of hard work, commitment and self-sacrifice. I've never been dirtier or happier. It's neither symbolic nor idealistic to support local agriculture. Belonging to a CSA means sharing in the livelihoods of people who care for the land with fierce conviction. The results are tangible: good food, healthier earth, and stronger communities. You've helped grow a farmer who will eternally be grateful.

peace,  
Kathleen

## IMPORTANT INFORMATION

- Please note that this upcoming Friday, October 10<sup>th</sup> will be the deadline to get your Fall/Winter registration forms and payment in. We are very close to our ceiling number of available shares, so please don't delay if you are interested. You may get the registration form off of our website at ([www.cameronplacecsa.com](http://www.cameronplacecsa.com)).
- We are now accepting deposits for the 2009 CSA shares. Deposits will be \$125. We will guarantee those who wish to put in a deposit now no more than a 10% increase in price for next year's shares. Please get a deposit slip at this week's pick up, or go to the website to print off a PDF version.
- Thank you for to those of you who have filled out our member satisfaction survey. We have been deeply touched with your kind words and positive feedback. If you have not yet filled out a survey, please know we truly value your opinions, and would like the chance to best serve our members next year by knowing how we did this year. Either go to our website and print a paper copy, or download the Microsoft Word document sent as an attachment with this newsletter email.

### CSA staff 2008

Thomas Cameron, owner	Billi Davis, garden manager
Kelsey Gagnon, intern	Josh and Mitzi Harding, interns
McCayne Miller, intern	Kathleen Wood, intern

Email us with any questions, concerns or comments:

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Health and Happiness,  
Mitzi