



### This Week's Share:

#### Full Share:

Leeks  
Lettuce  
Choice of greens: kale, tat soi, or cabbage  
Sweet peppers  
Broccoli  
Kohlrabi or poblano peppers  
Potatoes  
Hakurei turnips  
Garlic or arugula or cilantro

#### Partial Share:

Leeks  
Sweet peppers  
Broccoli  
Potatoes  
Lettuce  
Garlic or arugula or cilantro

**Next week:** broccoli, cabbage, cauliflower, greens, and onions.

## Calendar

October 22nd— END OF SEASON DINNER!  
October 26th— Distribution, Wednesdays  
October 29th— Distribution, Saturday

October 19, 2005

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# Fair Share Farm CSA Newsletter

## THE PENULTIMATE WEEK . . . OR NOT . . .

With this, the 23rd week of your share of the harvest from the farm, we should be winding down as we hand out the last of the season's offerings next week. But with all our crazy hot October weather (see Tom's note on the back about the warming planet), many crops continue to grow and produce. We have yet to have a hard frost (or even a medium one) and many of our fall crops have only just begun to 'head up'. Next week will be the last week of the official CSA season. But we are offering an extended season (2-3 weeks in November) for those of you who want more fresh produce from the farm.

## NOVEMBER SHARES

Here's how it will work: for \$10/week we will have set, pre-bagged shares of 5 items. Produce likely to be included: potatoes, garlic, onions, broccoli, cabbage, cauliflower, kale, green peppers. Once we know who is interested we will decide how the shares will be distributed, but we will try to be accommodating. **Email [rebecca@fairsharefarm.com](mailto:rebecca@fairsharefarm.com) to let us know if you are interested** in purchasing November shares. We'd like to know how many of you there

will be by next week, so we can figure out the distribution method.

## GET YOUR SPOT IN THE 2006 SEASON

We thank all of you for supporting us during this season. With all of us working together our second year was a great success. We are optimistic about the future of our farm and the CSA, but this is dependant on your continued membership.

Please consider joining up for the '06 season, by sending in your \$50 deposit today. We want to offer all of you a spot in next year's season, which is looking to be an exciting one as we consider upping the membership to 75+. We already have 30+ families on our waiting list, but before we offer them shares we want to make sure that all of our current members have a chance to join.

**So, mail in your \$50 check today** along with any changes in address, phone # , or email to: Fair Share Farm, 18613 Downing Rd., Kearney MO 64060. Or bring your deposit to the dinner on Saturday or distribution next week. The deposits for next year's shares serve not just to hold your spot for the season, they also help us survive the lean months of the season when we make the majority of our purchases and the minority of our

income.

## THE DEER FENCE PROGRESSES

Finally after a summer sabbatical, we have time and energy to return to the deer fence project. This Sunday we began putting up the 8-foot, UV-resistant plastic mesh fencing. My father rigged up his riding lawn mower to pull a small trailer with a large pole that acts as a spool. As he drives the fencing unwinds. Behind him, Tom & I pulled the fencing tight and stapled it to the posts. Also in dad's trailer was a generator and air compressor that powered the nail gun dispensing the staples. Afterwards we tied small white strips of fabric to the fence every 3 feet or so. The fencing is fairly invisible at a distance and the white strips let the deer know its there before they plow into it. Sunday went smoothly and we hope the 1,200 feet or so that we accomplished is a testament to how easy the rest will be.

**If you'd like to take part in the deer fencing fun, come on out next weekend: OCT 29th & 30th.** Come out for a whole day or part of a day. Depending on how many hands we have, we would like to finish up the fencing and perhaps plant next season's garlic. Email [rebecca@fairsharefarm.com](mailto:rebecca@fairsharefarm.com) if you are coming.

## Recipes

### Colcannon (Potato and Cabbage Casserole)

This recipe is from member Donna Merrill. She sent this in during the Spring, and I have held on to it to try when we have cabbage and potatoes together. She wrote "when we were studying Ireland at school, I took this casserole in. The boys and girls loved it and ate every bite (we tried it Tuesday night and agreed). It's from *Jane Brody's Good Food Book*."

#### Ingredients

- ◇ 1 pound potatoes, washed but not peeled
- ◇ 1 pound green cabbage, shredded (4 cups)
- ◇ 1 large onion, chopped (1 cup)
- ◇ 1/4 cup milk

- ◇ 1 tablespoon butter
  - ◇ 3 oz sharp cheese (cheddar or other hard cheese) coarsely grated
  - ◇ Salt and pepper to taste
1. Boil the potatoes in lightly salted water until they are very tender but not mushy. Drain them, reserving the cooking liquid, and set them aside to cool somewhat.
  2. Using the potato water (you may have to add more water), boil the cabbage and onion for about 5 minutes. Drain the vegetables and set them aside.
  3. When the potatoes are cool enough to handle, peel off the skin, place the potatoes in a bowl, add milk and the butter or margarine,

- and mash them until they are smooth.
4. Add reserved boiled cabbage and onion to the potato mixture.
  5. Mix two-thirds of the cheese with the potato mixture. Season the Colcannon with pepper and salt, if desired, and transfer it to a greased casserole or shallow baking dish. Sprinkle the remaining cheese on top.
  6. Before serving the Colcannon, heat it through in a moderately hot oven (the temperature is not critical--it can be between 350-425 degrees, depending on what else you are using the oven for. Let the cheese on top brown slightly

## Your Share Items

### Nothing New Here

We have just about reached the end of the CSA season, and we have run out of new items for you. We may have a surprise or two next week, but for now we are in the peak of our Fall shares. While they may look a lot like the Spring shares (i.e., greens, broccoli), they are heartier than those earlier in the year, with things like potatoes, onions, garlic, and even tomatoes.

The broccoli, cauliflower and cabbage are beginning to mature, and we hope that much will be ready before the end of the season next week. The way things are going though, we expect to have these crops available into November. We also have extra peppers, onions, potatoes and garlic, as well as greens and other crops. We will be selling this produce until it is gone, either as extra shares, or as individual items. We would rather see this good organic food go to the table instead of the compost pile, and the extra sales can help the farm (and perhaps help finance a small vacation).

### PLANNING FOR THE FUTURE

In the old days, to be a good farmer you would have to know what the caterpillars told you about the next season's weather. These days, we take what we consider the realities of global climate change very seriously. When you know that the Arctic has melted more in one generation than the Eskimos have ever known, and atmospheric carbon dioxide levels are higher than we have known them to be in over 400,000 years, you have reason to become concerned. The AP report below is yet another scientific fact that heads in that direction. Our challenge is to learn not just how warm it may get, but what weather patterns will predominate in the future.

**Planet Sees Warmest September on Record** Copyright © 2005 The Associated Press

WASHINGTON -- Worldwide, it was the warmest September on record, the National Oceanic and Atmospheric Administration said Friday. Averaging 1.13 degrees Fahrenheit (0.63 degree Celsius) above normal for the month, it was the warmest September since the beginning of reliable records in 1880, according to NOAA's National Climatic Data Center.

The second warmest September was in 2003 with an average temperature of 1.02 degrees Fahrenheit (0.57 Celsius) above the mean. For the United States it was the fourth warmest September on record. The average U.S. temperature for the month was 2.6 degrees (1.4 C) above average.

Only the West Coast and parts of the Rockies were near normal. Louisiana had its warmest September in 111 years of national records and an additional 27 states ranked much above average. Some cities also set new records for warmest average September temperatures including: Houston-Galveston, Texas; London, Ky.; Shreveport, La.; and Raleigh-Durham, N.C. For the month, rain and snowfall across the country were below average, with unusually dry conditions for much of the East Coast and parts of the Plains and Northwest. Georgia, South Carolina and Maryland had their driest September on record.

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