

Subject: Farm Newsletter Week of September 10-15th Harvest Potluck Saturday Sept 13th from 4 p.m. on

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From: Tracie M. Smith <farmertracie@hotmail.com>

Conversation: Farm Newsletter Week of September 10-15th Harvest Potluck Saturday Sept 13th from 4 p.m. on

Don't forget this Saturday September 13th is the 8th Annual Harvest Potluck from 4 p.m. on. Please let me know if you plan to come. This is a chance to pick out a pumpkin, see the farm during the almost fall season, meet others in the community, eat good food, sit around the fire and relax. There will be a grill and oven available and we have plenty of dishes. Bring a camping chair/blanket if you'd like.

We have an overabundance of tomatoes. If you want to try your hand at preserving some in sauce, whole or in salsa, we have plenty available at the very reasonable price of \$1 per pound. Let me know if you'd like any.

We have begun to plant winter rye in the areas where the vegetables have been completely harvested and where the buckwheat got turned in. Soon we will be seeing little green rye seedlings sprouting up to help hold down the soil, preventing erosion, capture nutrients in the soil and use the sun to produce carbohydrates that will turn into organic matter with lots of plant available nutrients once it is broken down by soil organisms next year. It's an amazing cycle.

This week's harvest: Mesclun, Radishes?, Summer squash?, Cukes?, Peppers, Tomatoes, Chard, Herbs, Tomatillos?, Broccoli? Rhutabagas, Beans, Spinach?

Next week's harvest: Mesclun, radishes, lettuce, tomatoes, spinach, cukes?, summer squash?, cilantro, turnips, celery, let me know if you'd like chives, lemon balm, mint, parsley, dill, oregano, savory, sage, or thai basil, or a big bag of basil for pesto.

Roasted Red or other Colored Peppers (All peppers start out green then turn color as they mature and sweeten): Place colored peppers on a baking sheet and broil in oven or on grill till blackened on one side and turn till all sides are blackened. Take out of oven and cool. Remove skins and seeds. Use on sandwiches, burgers or pizza.

Tracie Smith
Tracie's Community Farm
72 Jaffrey Rd,
Fitzwilliam, NH 03447
www.traciesfarm.com <<http://www.traciesfarm.com/>>
(603) 209-1851