



# The Organic Harvester

## Farm Happenings:

### Socially Responsible

### Investing—

T hursday, Oct. 5th, 4pm

### Harvest Festival:

Saturday, Oct. 14th,

11am—4pm

### Family Portrait Day:

Saturday, Oct 21st

### Distribution this week:

Mesclun, Kale, Collards,  
Swiss Chard, Peppers ,  
Hot Peppers, T omatoes,  
Radishes, A rugula, T atsoi,  
A sian Mustard Greens,  
Celeriac, Potatoes.

**PYO** : Herbs, Raspber-  
ries and Cherry T omatoes

## Farmer Andrew's Report

Potatoes have been rolling off the digger into bushel baskets at a great pace. Because of the floods, which rotted half the crop, the crew was forced to replant. About half the originally seeded crop survived so we filled in the gaps in early June with whatever we could find on the market. This means there's sort of a mixed bag of what varieties are in distribution. In normal years we start in early September with New Potatoes, and then the Peruvian Purples come along. After the Purples, the Katahdins are ready and we end the year with Russian Fingerling Potatoes. This year all the potatoes are ready at the same time. Despite the flood, the yields aren't bad, but potato salad will be more colorful than intended.



The lovely Kate with her flower share a few weeks ago.

## Crew Spotlight: Cecilia Mullings



I am Cecilia Mullings and this is my third summer as the farmstand manager at Green Meadows. I grew up in Maryland, in the suburbs of Washington D.C. I moved to Atlanta, GA to go to Oglethorpe University where I earned a BA in English. I lived most of the following 18 years in Atlanta. I moved to Cape Ann in October of 2001 when my husband, Michael, started teaching at Endicott College. My work history is quite varied, but I

have a lot of retail experience. Attracted by the beauty of the Essex Co. landscape and feeling a need to work outside, I approached Andrew about working at Green Meadows. It quickly became evident that my skills would be better used in the farmstand rather than in the fields. I am thrilled to be here in any capacity. Delicious organic produce, sustainable agriculture, and support of local farms and open spaces are integral to the world I want to live in. Working for Joanne Patton, and the Patton family is truly an honor. Working with people as dedicated and tireless as Andrew and the crew is very rewarding; I enjoy the fruits of their labor every day—especially the arugula.



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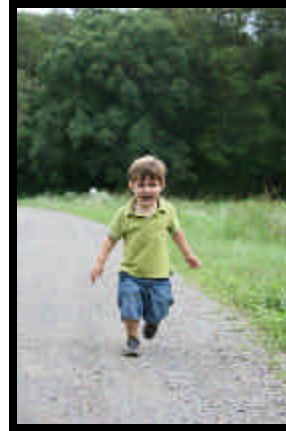
## Portrait Day

Have you ever thought of having a professional portrait done of your family? Or, maybe it's time to update your friends now that it's been a few years since they've seen you. Now, you can get your portrait taken while you pick up your share!

Kennaley Photography of Beverly is offering a special family portrait day for CSA members. On October 21st at Green Meadows Farm, you can have a professional portrait taken by photographers Lauren and Joe Kennaley. For \$100 you will receive a photographic session plus a custom portrait of any size up to ten inches. You can have poses made with family members in various combinations-entire family, children alone even grandparents. The images will be placed on a secure website for you, family and friends to view. You may choose to schedule an appointment at the Kennaley's Studio for viewing if you need help making pose selections.

Please sign up in the farmstand—just pick the time slot that works best for your family. To see more of their work, visit [www.kennaleyportraits.com](http://www.kennaleyportraits.com), or feel free to call Joe or Lauren directly at 978.993.4357

To the right are a few photos that Lauren has taken at Green Meadows this summer.



## Garlicky Kale with Potatoes

*This recipe was found while visiting the Mid-Hudson Vegetarian Society—full of calcium!*

- 1 large bunch of kale or collard greens
- 2lbs small potatoes
- 1 Tbs olive oil
- 1 small onion
- 3-4 cloves garlic, crushed
- 1/4 to 1/2 C water
- Juice of 1/2 lemon to 1 lemon, to taste
- Salt and pepper to taste



Remove stems and thick midribs from greens. Discard stems; midribs may be finely diced and used if desired. Rinse greens several times to make sure that all sand and grit are removed.

Steam potatoes in skins until tender. When cool enough to handle, cut in half. Meanwhile, in large pan, heat oil over medium heat. Add onion and garlic and cook, stirring frequently, for 2-3 minutes. Add greens, cover and steam until just tender, adding 1/4 to 1/2 C water as needed (steaming time varies greatly, so check frequently, but a good estimate is 10-15 minutes). Drain and transfer to colander. Remove and discard garlic.

When cool enough to handle, squeeze out excess liquid.

In a serving bowl, combine chopped greens, potatoes and lemon juice; toss to mix. Season to taste with salt and pepper and serve.