

Farm and Member News

Great Deer-Fencing Saturday!!—I saw Amy on Saturday and she said things were going really well with the deer-fence, and that lots of folks had turned out. That's *great!* Not to deprive the deer of what they need, but we need some veggies too! So hopefully, Bambi is saved and we still get our crops! Fingers crossed!

Chicken and Eggs, Yet Again—This week will be the last one for chicken and eggs (except for those who ordered extra chickens for winter).

Sweet Patooties!—We don't yet know exactly when these will arrive, but probably sometime in October. Will let you know as soon as we know!

Bill Nelling's Memorial—After careful consideration, the Core Group has decided to hold Bill's memorial, with the erection of his peace pole, in the spring, probably around the time the season starts. The reasoning is that spring is the time of life and light, and that's what Bill both represented and actually *was*, and so that seems the appropriate time for a celebration



of his life and everything he stood for. The pole will be written in eight languages, including Lenni Lenape, the Native-American tribe in whom Bill was interested, and even including paw prints, to embody his love for animals. ***Bless you Bill, we miss you so much.*** And bless your dearest one, Lori, for her continuing work for Red Hill Farm and all it stands for. For peace poles, see [here](#).



Dove of Peace ([source](#))

IMPORTANT—Info About the Harvest Fest!—The

Harvest Fest is ***Sunday, 21st October!***

Because it's a Sunday, ***we'll be starting a little earlier than usual, around 3:00pm.***



This should be helpful for those members with infants and small children who like to eat and get to bed early!

- ***Time and Activities:*** Socializing and kids' activities begin at 3:00.
- ***What to bring:*** ***Each family should bring a potluck dish large enough to serve 8 people;*** also bring your own plates and utensils, napkins, cups, and beverage of your choice (we'll supply apple cider!). Also bring a bag to take away your trash at the end of the evening.
- ***Inviting friends:*** ***You're welcome to invite family & friends who aren't members, but please ask each such group also to bring a potluck dish that serves 8 people.*** We don't want anyone going away hungry, especially as this is a celebration of our seasonal bounty!
- ***Dinner:*** ***Dinner starts at 4:00,*** so please have your potluck dish there and set out in the Barn by 4:00—thanks! It's helpful if you provide a label describing ingredients, in case there are folks who need to avoid certain foods for one reason or another. And feel free to provide the whole recipe if you'd like to!
- ***Music:*** Music will be provided by that fantastic band, the ***Bowrockers***, who have graced us with their playing at previous Harvest fests. Great!!!
- ***Parking:*** Parking is in the Our Lady of Angels (OLA) parking lot, which is directly across Convent Road from the main convent buildings and is clearly marked with signs. ***Please*** do not park on the farm land or road! We need that space for romping children (and adults!).
- ***Bonfire:*** Weather permitting, we'll have a roaring Harvest bonfire!



Drying Flowers and Other Goodies!

Amy and Chris have put an example of dried globe amaranth in the Barn for you to see—the small, spherical flowers retain their brilliant colors and dry well with no special preparation. Just hang them upside-down till crispy! Other flowers that dry well include those crazy



celosias, as well as salvias. By the way, globe amaranth is also supposed to be good as an herbal tea, promoting long life! Gotta get me some of that! See [here](#). (Globe amaranth at left [\[photo source\]](#))

Dried salvias also retain their blue color, and most of the bright celosias keep much of their color when dried.



Left: Salvia ([source](#)); right: Celosia ([source](#))

There also are wild grasses at the Farm with seed heads that dry well (look near the Sungold tomatoes), as well as other flowers and wild materials you can experiment with. Also consider adding flowers from your home garden—hydrangea flowers dry beautifully! And you can use dried herbs, corn husks, branches, dried leaves, & many other organic materials! For articles about how to fashion harvest wreaths, check out these sites: [here](#), [here](#), [here](#).

Maple-Vanilla Carrots—serves 4

- ❖ 1 lb carrots, peeled & cut diagonally into ½" thick slices
- ❖ 2 cups water
- ❖ 1 vanilla bean, halved lengthwise
- ❖ 2 tbsp pure maple syrup
- ❖ 1 tbsp unsalted butter
- ❖ ½ tsp coarse salt
- ❖ pinch of fresh-ground pepper

Combine carrots & water in large skillet. Using tip of paring knife, scrape vanilla seeds into skillet; add vanilla pod. Bring to simmer, & cook till carrots are tender & most of the water has evaporated, ~10 min. Add syrup, butter, salt, pepper, & toss. (*Martha Stewart Living*, October 2007)

Winter Squash Dip—makes ~6 cups

- ❖ 1 butternut squash (~2 lbs), or other winter squash, unpeeled, seeded, & cut in 3" pieces
- ❖ olive oil for drizzling
- ❖ salt & pepper to taste
- ❖ 2 heads garlic, tops cut off to expose cloves
- ❖ 10 tbsp unsalted butter @ room temp
- ❖ 8 scallions, white & pale green parts only, sliced ¼" thick
- ❖ 2 chipotle chiles (canned in adobo sauce)
- ❖ 2 cups sour cream
- ❖ 8 oz cream cheese, room temp
- ❖ ¼ cup grated Parmesan cheese
- ❖ 4 tsp fresh lemon juice
- ❖ paprika for sprinkling
- ❖ roasted pumpkin seeds for garnish
- ❖ breadsticks for dipping

Preheat oven to 400. Put squash on rimmed baking sheet. Drizzle w/ oil, season w/ salt & pepper, & toss. Spread squash in single layer. Put garlic on a piece of parchment-lined foil [just foil probably would do]. Drizzle w/ oil & wrap loosely. Put on baking sheet w/ squash & bake till squash is soft & golden brown, ~50 min. Let cool slightly. Meanwhile melt 4 tbsp butter in skillet over medium. Add scallions & cook, stirring a bit, till softened (~4 min). Scoop flesh from squash & transfer to food processor. Squeeze garlic from skins & add to squash. Add scallions & chipotles & pulse till smooth. Add remaining butter, sour cream, cream cheese, Parmesan, & lemon juice. Pulse till just combined but not smooth. Season w/ salt & pepper. Pour into serving bowl; refrigerate 1 hr, sprinkle w/ paprika, & garnish w/ pumpkin seeds. Serve w/ breadsticks. (*Martha Stewart Living*, October 2007)

Baked Sweet-Potato Chips—serves 4

- ❖ 2 medium sweet potatoes, sliced 1/8" thick
- ❖ 1 tbsp olive oil
- ❖ ½ tsp coarse salt
- ❖ 1 lime, cut in wedges

Preheat oven to 400, w/ racks in center & lower positions. Divide sweet potatoes between 2 rimmed baking sheets, drizzle w/ oil, toss, & spread in single layer on sheets. Bake, flipping once, till centers are soft & edges are crisp, 22-25 min. Sprinkle w/ salt & serve w/ lime wedges. (*Martha Stewart Living*, October 2007)

“There is no season when such pleasant and sunny spots may be lighted on, and produce so pleasant an effect on the feelings, as now in October.”

Nathaniel Hawthorne