



Feeling Fallish

September seems to be bringing an early fall this year, with a clear, crispness in the air that feels unseasonable next to the tomatoes and peppers we keep on harvesting (though their end is surely near). All but a few of our fall crops are in the ground, and during the past few weeks we have managed to find windows of dry weather in which to till beds: discing in summer crops and preparing the ground for receiving cover crops to carry through the winter.

We have been pleased with the abundance of summer crops, especially the tomatoes, eggplant and sweet peppers, and we hope

you have found ways to use them and keep using them! As we say goodbye to the warm weather and constant hum of cicadas, we look forward to a return of the cool weather crops: greens like chard, kale and cabbage, root vegetables like turnips, radishes, and beets, and some specialty crops (perhaps new to you) such as fennel and celeriac.

We're holding red and yellow storage onions in the barn, and soon we'll be curing our crop of winter squash, a medley of butternut, delicata, kabocha, and buttercup. All for fall distribution.

We're also looking forward to harvesting lettuce again. Why haven't we had lettuce for the past few weeks? Remember the heat wave we had in early August? The seeds that we planned then (in seedling flats, where we start all our lettuce) didn't germinate because of the heat, and we're seeing the effects of that now. We're also seeing the effects of some nightly visitations by deer, who you, dear shareholder, have been sharing your lettuce with for most of the season!

– Gwenaël Engelskirchen,
co-farmer/project coordinator

The rainy weather presents a challenge of timing: it causes us to work long days – to get the seeds planted, to get the crops harvested, to get the fields tilled – or to slow down our pace once the ground is soggy. The slowed pace comes as a welcome relief from the constant hustle of summer, but we enjoy it the way a wanted man enjoys a nap – with one eye open. We always have one eye to the sky, half a mind to all the things that need doing...just as soon as the weather's dry.

– Alex Utevsky,
co-farmer/project coordinator

Art is the Harvest: Annual Gala & Art Auction

Phillies Bridge Farm Project annual art auction will take place at the farm on Saturday, September 30, from 2 – 5 PM. "Landscapes on Location," a collection of landscape paintings created "en plein air," will be sold to benefit the farm. Shawn Dell Joyce, William Noonan, and Steve Blumenthal have worked with artists throughout the summer months, on location at farms and historic sites, to create a body of work that follows in the footsteps of the Hudson River School. Well-known area artists' such as Lynn Friedman, Steve Jordan, Mary Lou Schnell, and Kevin Cook have contributed pieces for this event. For the first time this year we will be showing and selling the work of area craftspeople. These artists include Susan Scher, Henry Cavanaugh, Vaughn L. Smith and Kaete Brittin Shaw.

The live auction will take place from 3 – 5 PM and will follow a silent auction of local wines, gift baskets, baked goods, dinner at Mohonk Mountain House, jewelry and more. Bids for these items may be placed between 2 and 3 PM.

This is a free event. No admission will be charged in order to encourage family participation in this lively day at the farm. We hope you'll join us for an enjoyable afternoon of fundraising for the farm!

Upcoming Events at Phillies Bridge Farm

9/30 – Annual Gala & Art Auction, 2 – 5 PM, Rain or shine. Paintings, pottery and a pleasant afternoon. Proceeds go to benefit Phillies Bridge Farm Project.

10/14 – Harvest Festival, 10 AM – 3 PM, Rain or shine. A day of on-the-farm fun! Featuring Demonstrations, Activities for Kids, Herb Garden & Farm Tours, Apple Pie Baking Contest, Tasty Dips Contest, Pickle, Preserves & Goodies for Sale, Guided Nature Walk, and Refreshments generously provided by The Harvest Café

11/7 – Last Tuesday harvest

11/11 – Last Saturday harvest

11/12 – End-of-the-Season Pot Luck Extravaganza, 5 PM at the Gardiner Reformed Church. Celebrate the close of an abundant season by sharing a meal with fellow CSA shareholders. Music, raffle prizes, fun for all. BYO plate, utensils and a dish to share!

Wet Weather Woes

What happens on the farm when it is cloudy and rainy for three weeks on-and-off? Working outside with plants, a long spell of wet weather determines every aspect of one's schedule. For instance, we shift our picking schedule so as not to pick fruit (tomatoes, peppers, squash, etc.) in the rain, because that can spread fungal diseases. We also know that production will slow down in the summer squash, cucumbers and okra because the bees have not had many opportunities to pollinate these crops. The rain also affects the cosmetic quality of our fruit, especially tomatoes and squash. Rain causes tomatoes to split, and can cause squash to rot on the plant. Split tomatoes are just as tasty as non-split tomatoes, so don't let those cracks scare you away!



Field Notes

September 2006

Newsletter for the Phillies Bridge Farm Project CSA

Phillies Bridge Farm Harvest Festival on Oct. 14th

Families, friends and children of all ages are invited to join us on October 14, 2006 from 10 AM – 3 PM for our fun and frolicking Fall Harvest Festival. Play some games, visit with the animals, learning about bee keeping, partake of delicious lunches, enjoy the music, take farm tours, and much more. We will have dip tasting contests as well as an apple pie competition. (Want to enter your dip and pie?). Also, get a head start by signing up for the 2007 season and by purchasing raffle tickets for great prizes. Drawings will be at our final Pot Luck Extravaganza held on Sunday, November 12, 2006, 5 pm, in the Gardiner Reformed Church.

Want to help with these events? Have questions? Call Janet at 255-4170 or email: Janetod@juno.com.

-- Janet O'Dowd
CSA Committeee

Kids and Carrots

With a cool and rainy summer's end, it's hard to remember the hottest Farm Camp week we've ever had, even though it was not much more than a month ago. Despite high heat and humidity, Farm Campers still enjoyed all the activities we had planned, with a little greater than average time spent resting under our very important Maple Tree. Cooking and craft activities were perhaps a bit more popular than out-in-the-sun activities. During free time, the sprinkler pumped out cold, refreshing well water for campers to romp through, and on the nature trail hike day, the bridge over that small but cool, spring-fed stream was a welcomed destination.

Weeks two and three had more comfortable weather, so campers did a bit more harvesting, weeding, bug hunting, and energetic game playing. This summer we raised more money than ever before in our Camper-managed farmer's

markets; proceeds will provide scholarships for future campers.

Gadi, the baby goat who arrived just in time for camp, was, of course, the most popular being on the farm. Second in line were the carrots in the Discovery Garden, all of which got pulled and eaten over the course of three weeks. Campers helped replace what they had taken by collecting seeds from last year's carrot plants and replanting a bed for future Discovery Garden visitors.

The Farm hosted a few other programs this summer. Young teens from Rondout Valley summer school visited twice, first to learn about sustainable farming and hunt for interesting insects, and second to learn how to make things from farm products. They went home that day happy with their own home-made mint tea bags and flower petal paper, hand-spun wool yarn, and bellies full of veggies and creamy dill dip. On two other eventful days, children from Marlboro Library's summer camp program, and Farm-to-Family participants came to cook up and enjoy mid-summer farm feasts.

Now we're hoping the sun will return again for our fall school programs. By the end of October, all of the kindergarten children at Duzine Elementary School will have made their first visit to the farm. We will continue the successful "Growing Together" program for 2-4 year olds and their parents. We have two evening cooking extravaganzas planned for Farm-to-Family participants in Kingston and Ellenville. We will also host the entire Woodstock Day School student body this fall over the course of several days. They will be harvesting vegetables to bring back to school for a Harvest Festival in late September. This new program with Woodstock Day School is funded by a "Teaching the Hudson Valley" grant. They will focus this entire year on a school-wide sustainable farming theme. This coming spring we will help them develop a garden at their school.

The education programs would not be possible without the help of our talented and tireless staff and volunteers: thank you one and all!

-- Martha Cheo,
Education Director

Still need to do some volunteer hours in order to earn a credit towards next year's share? We need help with school and Farm to Family programs this fall. Please contact Martha Cheo at 256-9316 or marthacheo@verizon.net.

Celery Root (celeriac), Potato, and Olive Oil Gratin

Peel and slice 4 large yellow potatoes and 1 celery root 1/8 inch thick. Cover with water until ready to assemble gratin. Peel and slice 2 yellow onions 1/4 inch. Saute in about 2 tbsp olive oil until golden brown. Drain potatoes and celery root, removing as much water as possible. Place half the onions in a gratin dish, season with salt and pepper and leaves from 2 sprigs thyme. Arrange half the potato and celery slices over the onions and season with salt and pepper. Repeat this layering. Pour 1/2 cup white wine + 1/2 cup veggie or chicken stock over the vegetables; the liquid should come about halfway up. Drizzle generously with olive oil (and dot with butter, if a richer dish is desired). Season with salt and pepper and leaves from 2 more sprigs of thyme, and bake, covered, for 30 minutes. Uncover and continue baking for another 30 minutes, or until potatoes are cooked through.

Cold Salad of Chinese Cabbage and Cilantro

Macerate finely diced shallots in white wine vinegar for 15 minutes. Slice Chinese, or napa, cabbage very thin, toss with shallots and vinegar, some olive oil, and salt and pepper. Let the cabbage sit for about 10 minutes so it starts to wilt. Add a handful of fresh cilantro leave and serve.