

EREHWON FARM

Newsletter Week 20-October 17, 2011

Farm Report

Greetings from blustery Erehwon!

This is the last week of the summer CSA. As always, it has been a season of ups and downs. We've enjoyed serving all of you and we thank you for your support this season. Next week is the beginning of the fall CSA. We do still have some spots open if you would like to continue receiving fresh veggies for another seven weeks. If not, starting the first Saturday in November veggies will be available at the Geneva Winter Market at Inglenook Pantry in Geneva. There are several produce vendors who are planning on being there in addition to bread, cheese, eggs, and meats.

Chances are good we'll have a hard freeze this week—we've skated by a couple of other times when other farmers have been hit, but this week is likely going to be it for any warm weather crops not under cover. It's been too windy to put up any more hoop houses the last few days, so we're running a little behind there. We can still cover individual crops, but it's not as effective. If anyone would like to volunteer to come out on a calm day and help Farmer Tim put up a house--it only takes a couple of hours—please give Farmer Tim a call (630-485-9964).



Winter crops in the ground waiting to be covered.

We also need help planting the garlic. It has to be done in the next couple of weeks or we risk having the ground freeze on us before we get it in. This is a fun activity for families—there is something for everyone to do. Again, call and tell us when you would like to come. Just remember, if you come out to the farm, dress warmly. It is always a little colder and windier there than

it is in town. You can always remove layers if you are too warm.

Farmer Tim has also scheduled [farm tours](#) throughout the winter—one a month. Subscribers will get the discount until the end of 2011, so if you would like to see how we grow in the winter months, this is a good opportunity. Also, keep an eye out for information on maple sugaring toward the end of February or the beginning of March. This is hard to schedule in advance because it is completely weather dependent. We tried it this last spring for the first time as an experiment. A few people found out about it and came to help. They really enjoyed it, so next year we will be formalizing the event.

So, goodbye for the season. We hope you have a warm and safe winter. Hopefully we'll see some of you around town. Wishing you all well, and thank you again for your patronage.

This week's produce:

Tuesday subscribers should get the following: potatoes, tomatoes (some green—we're picking them all in anticipation of a freeze mid-week) Farmer Tim's health mix, red meat radishes, cilantro, dill, a choice of cooking greens (kale, endive, Swiss chard or Mediterranean spinach), a choice of warm weather crops

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Recipe section

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Spicy Chicken and Tomatillo Soup

(eggplant, peppers, tomatillos, salad radishes). Wednesday and Friday subscribers are less likely to get the warm weather items. But will get more root veggies—like turnips or beets, maybe some cabbages, and some broccoli raab..

Farm events:

Herb cutting garden.

Please remember to not park in front of the house. That space is reserved for the people who live in the house.

Farm Pick-up Times

Wednesday 4:00-6:30

Friday 2:30-5:30

Don't forget to bring your bags!

Please don't park in front of the house.

Delivery Times (Tuesday)

12:30 Van leaves farm

1:30-1:45 Drop off at Wheaton

1:50-2:15 Drop off in Lombard

2:30-2:45 Drop off at AAR Corp

3:15-3:45 Drop off at Bartlett

4:15-4:45 Drop off at Elgin

Edible Farm Tours

October 15 1:30-3:00

Events

November 19

Farm Tour

Thursdays all summer long

[Geneva Green Market](#)

Saturdays through October 15

[Batavia Farmer's Market](#)

Sundays all summer long

[Logan Square Farmer's Market](#)

Saturdays November-May

GGM Winter Market

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Fall CSA Shares Still Available

You may now purchase your 2011 fall shares. There are a limited number of these available so sign up early. Just print out the form on



Last December on the farm.

the [website](#) or the one I will be e-mailing you sometime this week. Either mail it in with you check or bring it with you when you pick up your share.

Farmer Tim's Tomatillo Salsa

Serve this tangy salsa with grilled chicken or pork.

1 pound tomatillos, husks removed, washed and quartered (about 14 medium)
1 Granny Smith apple, peeled, cored, and quartered
1 chile pepper, serrano, deveined and seeded
½ cup cilantro leaves
juice of 1 lime, about 2 tablespoons juice

Roast peeled tomatillos and peppers at 375 until tender. Drain and cool. Place all ingredients in blender or food processor and purée until smooth. Place in tightly covered container and store in refrigerator for up to 1 week. Serve with grilled chicken, pork, or fish. Makes about 2 cups of tomatillo salsa.

Spicy Chicken and Tomatillo Soup

2 whole chicken breasts, boneless and skinless
1 onion, chopped
3 cloves garlic, chopped or minced
1 pound tomatillos, husked, rinsed, and quartered
1 Russet potato, peeled and quartered
1 teaspoon dried oregano
1 to 2 fresh jalapeno chile peppers (stems and seeds removed) or according to your taste
4 cups chicken broth or stock
3 cups water
Coarse salt and coarsely-ground black pepper to taste
1/4 cup sour cream
2 to 3 tablespoons chopped fresh cilantro leaves

In a large soup pot (or cast-iron Dutch oven) over medium heat, add chicken, onion, garlic, tomatillos, potato, oregano, chile pepper, chicken stock, and water; cover and bring just to a boil. Reduce heat to low and simmer 20 to 30 minutes until chicken is tender and the meat falls from the bone. Remove chicken from the pot to a bowl or plate and set aside to cool (when cool, take meat from the bones and shred into pieces). Refrigerate cooked chicken until ready to use.

Remove the soup pot from the heat and let the vegetables and broth cool slightly.

Working in batches, puree the vegetable and broth in a blender or food processor.

When ready to serve, reheat the vegetable soup

puree over medium heat, stirring occasionally, until hot. Adjust seasoning if necessary.

To serve, place a small pile of the shredded chicken into each soup bowl. Ladle the pureed soup around the pile of chicken in each bowl. Top each bowl of soup with sour cream and cilantro. Enjoy!