

# Farm News

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## Around The Farm

The cover cropped fields are greening up and growing fast with this mild, lovely fall weather. The clean-up work on the farm continues as we prepare for winter. This week we'll be picking the last of our peppers and then mowing that field down. This morning I was out gathering hot peppers for the last of my canning projects and wreath making. It's always hard to say goodbye to a crop after a season of enjoying their fruits but it's also nice to see it transition to something else. Soon enough the cold rains will come and send everything deep into the ground and we will retire to our cozy house and dream about what the next season will bring.

Last week our crew harvested the last of the winter squash. The butternut squash always take the longest to mature of all the varieties of squash that we grow and often we don't have a successful crop because of that. This year, however, we have a lovely crop of butternuts which are curing in the greenhouse until they're ready to be given out in the next few weeks.

In your boxes today you'll see the last of the red peppers, leeks, potatoes, napa cabbage, lettuce, broccoli, radishes and maybe some other treats.

Just a reminder that we're currently taking sign-ups for our winter CSA shares. We have limited spaces so be sure to sign up ASAP! Go to [www.mountainbountyfarm.com](http://www.mountainbountyfarm.com) or call 292-3776. Thanks.

## Cooking the Harvest

**Leek and Potato Soup** from *The Art of Simple Food*  
by Alice Waters

Trim off the root end and the tough upper greens from **3-4 large leeks**. Cut the trimmed leeks in half lengthwise and slice thin. Rinse in a bowl of cold water. Lift the leeks out of the water to drain. Melt over medium heat in a heavy-bottomed pot: **3 tablespoons butter** add the leeks along with **2 sprigs of thyme, 1 bay leaf and salt**. Cook until soft, about 10 minutes. Add: **1 pound potatoes, peeled, halved or quartered and sliced**. Cook the potatoes for 4 minutes, then add **6 cups of water**. Bring to a boil and turn down to a simmer. Cook until the vegetables are tender, but not falling apart, about 30 minutes. When done, stir in: **1/3 cup crème fraiche or heavy cream**. Do not boil once the cream is added. Check the seasoning and adjust to taste. Remove the bay leaf and thyme before serving.

Variations:

- Garnish with fresh ground black pepper and some chopped chives.
- Remove the bay leaf and the herb sprigs and puree the soup before adding the cream
- Omit the cream, puree the soup before serving and garnish with a pat of parsley butter.