The End
by Garth Woodruff

This article rings a close to what was a magical season. And with it, like any of us facing the fall of life, I feel I have so much more to say and do before it’s all over. Yet, time has run out. We never cross the same river twice and we have no idea what the new season will bring. Now I sit with many gems yet undone all set sadly aside for another time: article topics, garden ideas and wishful progress. Over the season many have reached out to thank us for the blessings and collaboration in student agriculture that weekly passed the thresholds of their homes. However the thanks goes to you, the customer, for supporting and trusting us to provide as best nature could offer, a quality mix of produce in a timely manner. We hope we have accomplished that for you.

CSA stands for Community Supported Agriculture. This season has muddied that definition in my mind more than ever. At the beginning as checks filtered in it was clear that you support us. As the season progressed stories of triumph and joy in our produce caused me to feel we were in some way supporting you: in your eating styles, our local economy and in the environment closest to us, literally under our feet. At the end of a season when it’s appropriate to cast a net of honor I know not where to toss it. But I do.

Many stories are hard to tell in word. More than once I walk in on our morning packaging scene at the garden wishing that all CSA members, all university administration, Santa and my mom and dad could see the production around me. These students, voluntarily for the sake of respect in their product, rise on a Friday between four and five AM. They all meet on campus well before dawn to gather trucks and lists. In the mist of the early morning they head out to separate fields to harvest the required needs for packaging. Some go directly to the shop to start sorting through produce that was harvested the day before and to prep the assembly line with baskets and plastic liners. Soon those trucks wind through the dark farm roads full of students who picked that last minute fresh item. Produce like kale, lettuce and flowers all selected by truck headlight begin to flow into the shop. Buckets exploding with bounty of kale, lettuce and flowers all selected by truck headlight begin to flow into the shop. Buckets exploding with bounty that were harvested within the hour. The smells of all these fresh pungent gifts fill the air. The human energy is shockingly positive as they set to work in the florescent light seemingly moving with the music. Long lines of half bushels and third bushels lace tables getting filled with color. Recently printed spreadsheets litter the floor proclaiming how much of what to put where.

Before long as the rush of harvest and cleaning reaches its climax, trucks are getting backed in. The big orange cooler is loaded and strapped down. Smaller trucks back in as well all in line for marching orders, addresses and baskets. Those driving and loading trucks work with the fevered reality of time schedules and routes. Those still packing baskets stand close by one eye on filling a new order, one eye on protecting their art being loaded up in fear that the hasty delivery boys will spoil something beautiful. These students have been up for hours and they still have a smile on their faces and move with motivation and care.
Adzuki Butternut Squash Soup

Ingredients:
- 2 tablespoons olive oil
- 1 teaspoon cinnamon
- 1 teaspoon (dried) coriander
- 2 teaspoons finely chopped chipotle pepper (from can, or rehydrated from dried chile) - consider removing seeds
- 2 teaspoons fine grain sea salt
- 2 medium-large onions
- 6 cloves garlic, minced
- 4 cups butternut squash, peeled and cut into 1/4-inch dice
- 5 - 6 cups water
- 5 whole canned tomatoes, chopped
- 4 cups cooked or canned adzuki beans

Directions:
Heat the oil in a large pot over medium heat. Add the cinnamon, coriander, chipotle and salt and saute for a minute or two - until aromatic. Add the onions and saute another 5 minutes or so, until they start to go translucent. Add the garlic and butternut squash, stir well, and then add 5 cups of water. Increase the heat to bring to a boil, and once boiling, reduce heat, cover, and simmer for a few minutes, until the squash begins to soften - 5 - 10 minutes.

Once the squash has softened, use a potato masher and break up the squash pieces a bit. Add the tomatoes, and cook a couple more minutes before adding the beans. Serve drizzled with the cilantro.

Recipes

Popcorn (Stove Top)

Ingredients:
- 3 tablespoons oil (NOT butter)
- 1/2 cup popcorn
- 3 - 4 tablespoons melted butter (optional)

Directions:
1. Put the oil in a 4 quart heavy pot and let it heat over medium heat for 30 seconds.
2. Stir in the kernels, turning with a spoon so that they are evenly covered with oil, then spread them in one layer on the bottom of the pot. (I just shake them around a bit).
3. Cover the pot, leaving a small space at the edge for escaping steam. As soon as the first kernel pops, move the pot gently and continuously back and forth over medium-high heat until the popping stops.
4. Turn into a warm bowl. Toss with melted butter, if desired, and salt to taste.

End of Season Survey
Please take the time to fill out our End-Season CSA Survey. Your feedback is important.
http://www.surveymonkey.com/s/SLCPL6C

Fridays Delivery info
Please have a cooler or box available for Fridays delivery. For those with additional baskets please have them ready for the driver.