

Dear CSA Friends,

Last week was a beautiful early fall week and I hope everyone got out and enjoyed our beautiful weather, even as we kept watch on our friends and family in the southeast as Irma comes closer, and continue to monitor the relief efforts in Texas, and as if that isn't enough, also following the news around the wildfires in the Pacific Northwest. It is crazy times and Scott and I hope all of your friends and family are taken care of and safe.

Everything that is going on in nature right now makes our problems minuscule. Yes, we had a crappy, rainy, cold spring, after a warm beautiful snowless February. Yes, we had downpour after downpour that made for a very challenging farming season. Now it looks like we may be coming into an early fall that again may have an effect on the plants and veggies. But putting it all into perspective....we can't complain. We've had produce to pick every week for these first 10 weeks of the season. I know, I know....lots of potatoes, onions and kale and not enough of some other produce. But as we all know, that's the nature of farming - especially organic farming where chemicals don't produce that which Mother Nature didn't intend to be produced. And for however long there are vegetables to be harvested, we will continue with the season. Some weeks may have more than other weeks, but rest assured we (by we I mean Farmer Scott!) are working practically around the clock to make this the best, most delicious and abundant season possible. We hope you are enjoying what has been harvested so far.

## Now...about those potatoes

I think I mentioned in an earlier email about preserving potatoes into the winter by cooking, mashing, and freezing them. As a reminder, that's exactly what you do...cook, mash, freeze. Then to use them in the future, just thaw out the bag (I freeze them in Ziplocs), put into a baking dish and bake at 350 **uncovered** until thoroughly heated through. For the last 10 minutes I put grated cheddar cheese on top. You would never know they were frozen!

But now I have a new way to freeze and use in the winter that I am really excited about and want to share. I've always wanted to make french fries and freeze them, but everything I read online seemed like too much trouble. Partially cooking, cooling, etc. So I tried an experiment. I cut one potato into wedges, froze the wedges on a cookie sheet and when they were frozen, put them in a Ziploc. Last night I took them out, put them on a cookie sheet, sprayed with a little cooking oil, sprinkled with salt and just baked them at 400. They came out perfect! Brown and crisp on the outside, soft and fluffy on the inside. So I will be going to town cutting potato wedges and freezing them for the winter. We will have extra potatoes out for the farm pick up members, and if Gurnee and Crystal Lake members are interested in getting extra potatoes to prepare for later use, I'll be happy to leave an extra box at the delivery locations also.

Have a great day and a great week as I know everyone's thoughts are with all those affected by the storms, fires and recovery efforts around the nation.

Yours in health,  
Farmer Scott & Kathy