



Farm Works

NEWSLETTER

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Do you like Beau's beer, carnival games, and helping out Just Food? We are looking for volunteers at the Midway at Beau's Oktoberfest on October 4!

"Volunbeers" get admission to the festival for the whole weekend and other cool Beau's swag! Tickets for Saturday October 4th are sold out, so this is your way to get in on the action!

A link to the volunteer form is below with the available volunteer positions and the times for each shift. If you are interested in volunteering, please complete the form. Please pass this information onto your networks to help us make this Oktoberfest another success!

Thank you Marc!

We are sending off another one of our wonderful hard working farmers, Marc Thompson. Marc has achieved so many great things with us here at OCH over the past year such, as getting his GED and working his full time FarmWorks job that has lead him to a new future with Bramel Design & Construction .

Marc "my biggest bream is to build my own house with my own hands".



Veggie/Fruit of the Week

Pumpkins

RECIPE

Harvest pumpkin soup



Original recipe makes 4 Servings

- 2 small sugar pumpkins
- 3 cups chicken stock
- 3/4 cup heavy whipping cream
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon ground sage
- 1 1/2 teaspoons salt
- 4 tablespoons

Directions

Preheat oven to 400 degrees F (205 degrees C). Cut pumpkins in half and scoop out seeds. Spray a cookie flesh sheet with non-stick cooking spray. Place pumpkins, side down on the cookie sheet and roast until soft to the touch, about 45 minutes. Remove pumpkins from oven and let cool. Once pumpkins are cool scrape flesh from skins into a food processor. Discard skins. Add chicken stock to the pumpkin and puree. Pour soup into a large saucepan and bring to a simmer over medium heat. Stir in cream, nutmeg, sage and salt. Mix well and remove from heat. Serve garnished with a dollop of sour cream



The Pumpkin

This close relative to the squash got its name from the word “Pepon” which is Greek for “Big melon” and this fruit works hard for its name. Pumpkins are ready to harvest about 4 months after planting and can be used in dozens of recipes, their bright tender inner flesh can be used in many different sweet or savory dishes and the possibilities of roasted seeds flavors are endless, so versatile!

THE FUNNY FARMER!



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