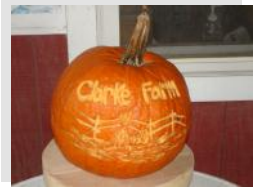


Buy Local...



Clarke Farm

September 23, 2011

Volume 2, Issue 6



Your community farm and market

Did you know?

Henry has a harem at Clarke Farm. When purchasing chickens there is a 99% accuracy sexing rate when ordering hens. Henry would be the one male that slipped through the screening process.



You can check out Henry and his harem this October when the farm opens the animal areas to customers.

Now at the Clarke Farm Vegetable Stand:

- Crowder Peas (Field Peas)
- Winter Squash
- Snap Beans
- Peas
- Last of Summer Veggies:
- Tomatoes
- Cucumbers
- Apples
- And pumpkins!



Available produce updates are posted on the Clarke Farm page on Facebook. **"LIKE" us!**

There is a new gal working at Clarke Farm

There is a new gal at Clarke Farm with an important job. The is a young black lab mix, Missy, was rescued from Suffolk Animal Control. Her principle job is to run off those troublesome Canadian geese! Missy made a half-hearted attempt last week! She is a fast learner.



Missy loves belly rubs!

Judy found Missy on www.petfinder.com. The Suffolk Animal Control had a whole litter of puppies. Most area animal control offices and animal shelters post their animals available for adoption on this site. Adopt a pet; save a life!

It is that time of year again . . . Pumpkins!

Clarke Farm is a favorite place for fall traditions. Hayrides and climbing the dirt hill are just part of October here in Western Branch. Customers who have been on hayrides as children, now are bringing their children for hayrides at Clarke Farm! That is the ultimate complement for us!

Little ones love to see the farm animals up close (Please keep fingers back; animals have teeth!) Feel free to wonder back to see the goats, geese, ducks, peacocks and chickens during farm stand business hours.

The farm stand will continue to carry pumpkins, fresh produce, fall decorations and mums through the month of October.



Fall Hayrides at Clarke Farm

Family Hayrides, Oct 1st-30th:

Monday–Friday 2–6PM

Saturday 9AM–6PM

Sunday 12–5PM

\$2 per person.

Pumpkins sold by weight.

Group hayrides available Monday– Friday 9 AM-1 PM. Call 484-6000 or check out www.clarkefarm1.com for details.

The hayride wagon has been redesigned and is now a deluxe ride! Many adults will be thankful to hear the wagon has high sides and customers will sit on bales of hay. A picture will be posted on the 'pumpkin patch' page of our website very soon!

Pumpkins and hayrides at Clarke Farm are traditions in many families. We are honored that you weave us into your family memories!!

ANNOUNCEMENTS

October Hayrides:
Monday–Friday 2–6PM
Saturday 9AM–6PM
Sunday 12–5PM

Reservations for groups
available
Monday–Friday 9AM–2PM

CSA pick-ups:
Fridays and Saturdays
9AM–6PM

Clarke Farm
3831 Bruce Road
Chesapeake, VA 23321
757-484-6000

Vegetable Stand Hours
October:
Monday–Saturday
9AM–6PM
Sunday 12–5PM



Clarke Farm CSA
~Your link to great
food!

We are on the web!
www.Clarkefarm1.com

Candied Squash Rings

Ingredients

- 2 acorn squash, cut cross-wise in 1" rings and seeded
- ½ cup packed brown sugar
- ¼ cup of butter or margarine
- 2 TBSP orange juice or water

Directions

1. Place squash rings in single layer in shallow baking pan and season lightly with salt and pepper. Cover and bake at 350° for 35-40 minutes until almost tender.
2. Combine brown sugar, butter, and juice or water and cook until bubbly. Spoon over squash and continue to bake uncovered for another 15 minutes or until squash is tender, basting often.

Note: To make slicing into rings easier, pierce squash with a metal skewer or meat fork in several places. Microwave for 2-3 minutes and let stand another minute or two. If still difficult to slice, microwave for a minute at a time until able to slice. Be careful not to overcook.

Makes 4-6 servings.

*Recipe submitted by Clarke Farm
customer Janet Dillerder*

"Baked" Apples

Good as a dessert or served with pork.

Ingredients

- 2 apples
- 2 TBSP brown sugar
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- 2 tsp. butter divided

Directions

1. Core the apples without cutting through the bottom. You don't want the spice mix to leak out.
2. Combine spice mix then stuff into the hollow of each apple & top with a teaspoon of butter.
3. Place apples into a deep casserole dish and cover. Microwave about four minutes until tender. Let stand covered for a couple of minutes to continue steaming. Cut in margarine with pastry blender.

Note: Recipe can be doubled- if cooking more apples, lengthen the microwave time. You can also add chopped walnuts & dried cranberries to the spice mix stuffing.

Makes 2 servings.

*Recipe submitted by Clarke Farm
customer Deborah Kallgren*

Thank you to the Clarke Farm customers who submitted recipes this month for the newsletter!! Now it is your turn!

Share a great recipe using the fresh fall produce from Clarke Farm with your neighbors in this newsletter! Email your recipes to clarkefarm1@gmail.com



Thank you CSA members!

Great Success! You may have seen customers toting home baskets of fresh vegetables this year. These customers participated in the Community Supported Agriculture program at Clarke Farm. CSA customers pre-paid for a season's worth of produce and received a basket full, and that means full, of vegetables for 20 weeks. Danni was even willing to give suggestions for uses of less familiar vegetables.

If you are interested in participating in the 2012 CSA at Clarke Farm, look for details in the newsletter or on our website. (www.clarkefarm1.com)



The largest pumpkin tipped the scales at 1,810.5 pounds. It was grown by Chris Stevens of New Richmond, WI.