






## Strong Family Farm Newsletter - Saturday - October 14, 2017

Coming in next week's newsletter: Farm Talk and More!

### Cold Weather and Small Treasures

At 10 AM on this Friday the 13th as I begin this week's newsletter, the temperature in Vernon is a chilly 48 degrees. Autumn arrived this past week, but according to Weather.com, temperatures are going to be bouncing around a bit before she settles in. And who knows how long she'll be staying around before old man winter takes over.

DAY		DESCRIPTION	HIGH / LOW
TODAY OCT 13		Partly Cloudy	65°/52°
SAT OCT 14		Mostly Cloudy	72°/62°
SUN OCT 15		AM Showers	77°/48°
MON OCT 16		AM Clouds/PM Sun	59°/35°
TUE OCT 17		Sunny	59°/42°

For you trivia buffs, this Friday the 13th is the second and last one of 2017. The other one occurred way back in January.

According to TimeandDate.com, 2015 had three Fridays the 13th, 2016 had one, and 2018, 2019, and 2020, like 2017 will each have two.

## Farm Talk

### Small Treasures

Field tomatoes at Strong Family Farm and at most area farms are over. Yesterday though, Nancy brought into the Farm Store the last of the tomatoes from two plants she had put in her mother's flower garden!



As tomatoes go, they're not very large and there are not many of them. They'll need some ripening on a window sill or in a paper bag along with a ripe apple.

Yet, in a land where fruits and vegetables from around the world are available at most grocer's year-round, these are a small treasure because they represent a truth of local farming that we sometimes forget.

***"To every thing there is a season . . . a time to plant, a time to reap that which is planted."***

There are other small treasures in the Farm Store as well such as Fingerling Potatoes. As you can imagine, they look like fingers. Thankfully, because they are finger sized, they are thin skinned and don't need peeling but can be cooked up and smashed, sauteed, or hashed.



Yesterday I got to meet Adam from Burbank Bend Farm who grew the potatoes. He delivered some hay for the Festival, and stopped by the store to pick up some chocolate milk. Adam shared with me that he likes the Fingerlings for two reasons: 1) they're quick and easy to cook up, and 2) they're less starchy than other potatoes.

We also have some of his small red and gold potatoes for sale as well as some Kennebec potatoes one of our Farm Friends donated to the store.

Christine Sniactach arrived at the farm last Saturday with her own brand of small treasures in the form of decorative sugar pumpkins. The Farm supplies Chris the pumpkins, and she donates her talent and imagination to turn them into funny and whimsical cats, dogs, scarecrows, birds, cows and more!



While Chris' creations tend to walk out the door very quickly, you too can decorate your own pumpkins using non-toxic poster paints or acrylics. If you're an ultimate DIY-er, you can even create your own milk paint with instructions from Martha Stewart!

There are many small treasures to be found on a farm, and we'll explore more of them as time goes by.

Speaking of time going by . . .

## The Final Countdown Begins Now!

Including today, there are only 8 More Days until both the Harvest Festival and the closing of the Farm Store!

Be sure to stop by and visit!

## 5th Annual Harvest Festival!

Saturday, October 21st from 10 AM to 2 PM



### Farm Animals! Music! Activities for the Kids!

Meet your neighbors, community vendors, and area non-profits.

Check out the Old Time Tools, and Watch the Spinning and Canning Demonstrations.

Meet Clucky T. Rooster's friend Corny, and Sing goodbye to the Strong Family Farm chickens as they leave for their new happy place at Driggs Farm.

It's a fun time for the entire family!

Food will be available from LuAnne's Bakery and Request-A-Chef.

Admission is Free!

There's also Free Parking at Center Road and Vernon Center Middle Schools.  
On-site parking is available for \$2.00 per car - enter the field from Peterson Road.

Looking forward to seeing you at the Harvest Festival and Wishing You All the Best!

Quinn Eurich, Editor