



Fresh Picks Newsletter

September 11, 2021



Farm to Table Event

Saturday, October 9, 2021

5:00pm - 11:00 pm

Get ready for a good time!

It's been a few years since we hosted Farm to Table dinners with the Caryville Inn in Oakfield. It was Farmer Mike's dream to host these events at the farm once our commercial kitchen was completed. We're thrilled to be able to host our first "fancy" dinner at the farm next month! This is an adult-only (21+)

event that will include a 5-course meal prepared by talented chefs Becky & Brad Kujawski and Daniel Riggs. The meal will feature Porter Farms organic produce and all-natural beef and lamb with wine pairings from local wineries. You'll also enjoy local craft brews and ciders, and music & dancing with a live local band. Bring your friends for a unique and fun dining experience! Tickets are \$100/person and can be purchased at our farm store or on our website, porterfarms.org. Tables seat groups of 10. Please email Kathy at kathy@porterfarms.org with your seating preference. Tickets will not be released until payment is received. Space is limited, therefore we are opening up sales to *CSA members only* until September 18. Here's a flyer to share with your friends:

[Farm to Table Flyer](#)

We hope you'll join us - we'd love to celebrate this milestone with the folks who helped make it happen ~ our dedicated members!

Fall Festival

Sunday, October 10, 2021

11:00 am - 4:00 pm

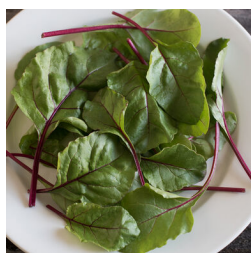
Back by popular demand - our annual Fall Festival!

Covid kept us from celebrating our 25th Anniversary last year, so we're thrilled to be able to host our



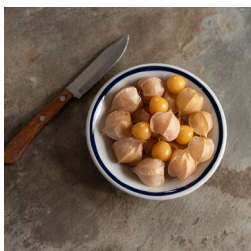
annual CSA farm festival for members this season! We'll have the usual crafts, petting zoo, pumpkins, and top the day off with a shared meal. Due to Covid precautions, this year Porter Farms will cater the entire meal. Families may bring their own food for any special dietary needs. If you plan to attend, please RSVP by October 3 and include the number of adults/children in your party:

[Email RSVP](#)



Fresh Pak Beet Greens

Beet greens only; this variety does not produce a beet root.



Goldie Husk Tomatoes (Ground Cherries)

This old-fashioned tomato family member bears 1/2– 3/4" sweet golden berries inside papery husks, resembling small, straw-colored Japanese lanterns. The flavor is quite sweet and a bit wild. Fruits can be eaten raw, dried like raisins, frozen, canned, or made into preserves, cooked pies, and desserts.

In the Bag

- Yellow Onions
- Tomato Berries
- Tomatoes
- Tomatillos
- Broccoli
- Goldie Husk Tomatoes*

*Full Share Only



These bags were created by Orleans County 4-H youths from their livestock feed bags. They're really durable and super cute. There's even a cold pack version. Please support these crafty kids - get yours in our farm store!

Farm Store Hours

Wednesdays 9:00 am - 3:00 pm
Saturdays 9:00 am - 1:00 pm

Offerings in our farm store may vary from week to week, so be sure to stop in after you grab your bag on Saturdays!

Chef's Corner

Each week Chef Daniel Riggs will sample a recipe using Porter Farms' products in our Farm Store. Stop by to see Daniel for some tips and a treat!

Recipes

[Grilled Corn, Basil, & Ground Cherry Salad](#)

[15 creative ways to use beet greens](#)

[Eggplant Recipes from bonappetit.com](#)

[Southwest Stuffed Poblano Peppers](#)

[Quick & Easy Fried Tomatillos](#)

- Fresh Pak Beet Greens
- Eggplant
- Apples
- Peppers:

*Red Carmen, Poblano, Bell, Banana,
Hungarian Hot, No-Heat Habanero*

[Pepper ID - Sweet vs Hot click here for comparison](#)

Visit our Website



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