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## Fresh Picks Newsletter

October 2, 2021

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### Dinner Dance at the Farm

Saturday, October 9, 2021

5:00pm - 11:00 pm

**\*Tickets still available\***

It's not too late to get your tickets to Porter Farms' farm to table event!

Enjoy a 6-course meal with pairings from local wineries and breweries followed by a night of dancing to the music of local band, Bandara - playing Country Rock, Blues, and Southern Rock favorites.

***Check out the details below - it's sure to be a good time!***

**Starting at 5pm**--Mixed Charcuterie Board

Open Bar including complementary beer, wine, seltzers, and soft drinks

**6pm**--Sit Down Dinner

**8pm - 11pm**--Dancing to the live music of *Bandara* and Cash Bar

### *Menu*

#### *Course 1: Roasted Peach Soup*

Fresh roasted peaches with local farm fresh cream, fine cognac, garnished with crispy bacon

Paired With: Johnson Estates The Queens Catawba

#### *Course 2: Roasted Vegetables*

Paired With: Johnson Estates Founders Red

#### *Course 3: Our "Nutty Goat Salad" with Mixed Greens & Fruit*

A blend of our delicious organic mini-greens, organic apples, candied walnuts, craisins, with a touch of our house-made vinaigrette dressing.

Paired with: Johnson Estates Pink Catawba

#### *Course 4: Butternut Squash Pasta*

Porter Farms Butternut squash roasted and puréed; with cream and Parmigiano Reggiano tossed with imported Italian pasta. A perfect marriage of cozy autumnal flavors.

Paired With: Johnson Estates Chardonnay

#### *Course 5: Cottage Pie\**

Featuring Porter Farms premium ground cuts of beef and vegetables with an Eli Fish ale based gravy. Finished with locally grown potatoes, and braised with a butter finish.

Paired with: Eli Fish Scotch Ale

***\*Vegetarian option available upon request***

#### *Course 6: Honey Pound Cake, Maple Baked Apples & Pears, with Organic Whipped Creme*

Paired with: Johnson Estates Port Wine

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

**Tickets are \$100 per person and are available for purchase at our Farm Store or on our website, [porterfarms.org](http://porterfarms.org)**



## **Fall Festival**

**Sunday, October 10, 2021**

**11:00 am - 4:00 pm**

### ***Please RSVP by this Sunday, October 3.***

If you plan to attend our Fall Festival, please RSVP below and include the number of adults/children in your party to help us with planning. We'll have crafts, activities, a petting zoo and pumpkins.

Refreshments will include a chili bar (beef and vegetarian options), donuts from a local bakery, hot and cold cider, coffee, juice boxes, water, and soft drinks. Families may bring their own food for any special dietary needs. Please dress for the weather - if it rains, the farm will be muddy.

If you plan to make a scarecrow: Please be sure to ***bring your own clothes!*** We'll provide straw and twine to tie them off. Get creative! Think old dance or Halloween costumes, etc. We've enjoyed lots of silly and spooky scarecrows and look forward to seeing yours - we hope you'll join us for a fun day at the farm!



[Email RSVP](#)



### Green Beans for Sale

This week we'll have green beans for sale by the 1/2 bushel or 1 1/9 bushel for \$10/\$20 respectively. Pick up at the farm only. Let us know if you're interested and we'll have a box ready for you! Green beans are easy to freeze for winter soups and casseroles.

#### [How to Store Green Beans](#)

#### **In the Bag**

- Pie Pumpkin
- Celery\*
- Leeks
- Green Kale
- Green Beans
- Asian Pears
- Tomatoes
- Peppers

**\*Don't toss those celery leaves!**

1. Use celery leaves as a fresh herb. Mince them finely or coarsely chop them to garnish any dish with bright, celery flavor.
2. Add celery leaves to vegetable stocks, soups, stews, and pasta sauce.
3. Swap parsley for celery leaves in a classic tabbouleh with bulgur, tomato, and cucumber.



### 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!*

This week Daniel will be sampling:  
[Pumpkin Soup with Leeks and White Beans](#)

#### **Recipes**

[Make Your Own Pumpkin Puree](#)  
[Homemade Fresh Pumpkin Pie](#)

[Vegetarian Kale Soup](#)

[Green Beans Amandine](#)

[Baked Oatmeal with Pears, Bananas & Walnuts](#) - we love baked oatmeal for a fast, healthy breakfast - tastes great reheated in microwave.

[Simple Celery Soup](#)

[Mediterranean Tomato Recipes](#)

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**Visit our Website**



Porter Farms CSA | P.O. Box 416, Elba, NY 14058

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