



In your share:

Potatoes
Garlic
Mustard Greens
Kale
Peppers
Eggplant
Green Tomatoes
Winter Squash

In the PYO:

Anything marked
with a **red** flag is
ready to be picked!
Including:
Flowers
Mint
Nasturtiums
Oregano
Lavender
Anise Hyssop
Sage
Parsley
Cilantro

Our Harvest Celebration was a great Success!

To everyone who brought desserts, volunteered their time, donated items, came to the supper, bid online, and shared our story with your friends, thank you for helping to make our event such a success! We have achieved our \$35,000 fundraising goal (and then some) and will have a final number to share in the next weeks.

Fundraising at this event helps us as we work toward our mission of creating fertile ground to nourish a healthy and inclusive community- a mission you support just by joining us as CSA customers each year. So a big thanks to all of you, for we couldn't do what we do without you!

From the Fields

The rains last week- remember those four plus days of incredible rain? – have made for some interesting developments in the fields. We are adapting to some of them this week, so read on.

The greens are happy and look amazing! Enjoy them!

We have a nice big patch of winter squash going for this season. Under expected conditions, we harvest the squash onto a wagon (or leave them in the field if its dry enough) and allow them to cure for a week or more after harvest. This lets the exterior dry completely, serving as a layer of protection for the flesh inside. These very wet conditions we've had have allowed bacteria to take hold in spots that would have otherwise been superficial bug damage in part of the crop.

What does that mean for you? The squash are perfectly good to eat, but they won't store well, so we are sending these 'seconds' home with you. You should cut out the bad spots and bake as usual. If you don't plan to eat all your squash immediately, know that it freezes very well once cooked! Bake it, cool it, and pop it in sealed bags in the freezer. Either way, you'll need to cook it this week as it won't keep on the shelf.

Also, you'll see some green tomatoes in your share. There are lots of creative recipes online aside from the classic Fried Green Tomatoes, though it is a southern kitchen staple for a reason!

★ Always wash your veggies! Many are best washed just before use, but please be sure to give everything a good washing before you eat it.
Thanks~

Winter Squash Mash

From Bon Appetit

A simple side dish served as suggested, this recipe is also great for freezing as the simple mash can be thawed and served later, or used as a base for soups and other dishes.

- Nonstick vegetable oil spray
- 2 tablespoons olive oil
- 1 2 3/4- to 3-pound winter squash, halved crosswise, seeded
- 6 tablespoons (3/4 stick) butter
- 2 garlic cloves, minced
- 2 1/2 teaspoons chopped fresh thyme
- 1 cup (or more) low-salt chicken broth
- 3 tablespoons chopped fresh parsley, divided

Preheat oven to 350°F. Spray large rimmed baking sheet with nonstick spray.

Drizzle 1 tablespoon olive oil inside each squash half and brush to coat. Place squash halves, cut side down, on prepared baking sheet. Roast until squash is very tender when pierced with knife, about 1 hour 10 minutes.

Cool slightly. Scoop out squash flesh into bowl and mash until almost smooth.

Melt butter in skillet over medium-high heat until beginning to brown, about 2 minutes.

Add garlic and thyme and stir 1 minute. Add butter mixture and 1 cup broth to squash and mash until smooth. Season generously with salt and pepper.

If you are freezing the recipe, stop here, divide mash into 1/2 c portions on wax paper covered cookie sheet. Cool, then place in freezer. The

Thaw squash, add more broth if desired and rewarm before continuing. Stir 2 tablespoons parsley into squash. Sprinkle squash with remaining 1 tablespoon parsley and serve.

Spicy Mustard Greens with Cumin

From Bon Appetit

While you can't really go wrong with greens of any type sautéed in olive oil and garlic, sometimes it is worth the extra effort to stretch your culinary muscles. This recipe highlights the inherent kick of the mustard greens with cumin and crushed red pepper.

- 1/8 cup extra-virgin olive oil
- 1 medium onion, coarsely chopped
- 3 garlic cloves, chopped
- 1/2 tablespoon cumin seeds
- 1/4 teaspoon dried crushed red pepper
- 1 large bunch mustard greens (about 12 ounces total), coarsely chopped
- 1/2 tablespoon balsamic vinegar

Heat oil in large wide pot over medium-high heat.

Add onions and sauté until soft, about 7 minutes.

Stir in garlic, cumin seeds, and crushed red pepper; sauté 3 minutes.

Add mustard greens to pot in batches (about 1/3 at a time) and stir until each batch begins to wilt before adding next, about 3 minutes per batch.

Reduce heat to medium-low, cover, and cook until greens are very tender, stirring frequently, about 20 minutes.

Season with salt and pepper. Mix in vinegar. (Can be made 3 hours ahead.)

Transfer to bowl and serve hot or at room temperature.