



## *In your share:*

Redcross Lettuce  
Mizuna  
Mustard  
Greens/Sweet  
Potato Greens  
Garlic  
Onions  
Winter Squash  
Sweet Peppers  
Tomatoes  
Watermelon

## *In the PYO:*

Dill  
Cilantro  
Oregano  
Thyme  
Catnip  
Mint  
Cosmos  
Zinnias  
Sunflowers  
Mexican  
Sunflowers

## *From the Fields*

A few weeks into September and it is clear that the seasons are changing. We'll enjoy the last few holdouts from summer- those tasty watermelons in particular, and hope that you have gotten your fill of tomatoes for the season, because they are decidedly on their way out. You'll probably see them next week for the last time. As we pull the remaining plants from the summer crops out of the fields, we are coming behind to sow cover crop. The rye and vetch mixture we plan to put down in the field where we harvested potatoes helps hold the soil in place, stabilize the temperature, and ultimately add back nutrients to the soil as the green cover crop is harvested, composted and returned to the mix.

Summer fruits make way for the fall greens starting to enter your share. This week, the lettuces, mizuna, and mustard greens lead the way. Close behind are the winter squash! We have harvested New England Pie Pumpkin, Spaghetti Squash, and Sugar Dumpling for you to enjoy this week. Please note that we will be handing out ones that have blemishes in this first batch. These need to be cooked within a few days, so go ahead and roast them up. If you are lucky enough to score a spaghetti squash (the elongated yellow football shaped orbs whose flesh flakes into strands when you cook it) consider tossing it with some garlic, olive oil, and a few of those end of season tomatoes for an amazing September treat.

## **PYO Alert: Coriander Seed & Peas available!**

Find coriander in the dill/cilantro bed just outside the deer fence, and sugar snap peas are ready to pick in the upper PYO!

## *Harvest Celebration*

Thanks so much to all of you who helped to make the Harvest Celebration a success this weekend! We couldn't have done it without our bakers, volunteers, item donors, and of course all of you who set aside your Saturday afternoon to help us Celebrate the Harvest and all those who work so hard to grow our vegetables and keep our programs thriving in our community. Check out the monthly newsletter, out on Thursday, for details!

## Spaghetti Squash with Almonds

- 1 3-pound spaghetti squash, halved lengthwise and seeded
  - 3 tablespoons olive oil
  - 1/4 cup sliced almonds
  - 2 tablespoons fresh lime juice
  - 1 tablespoon honey
  - 1/2 teaspoon ground cumin
  - kosher salt and black pepper
  - 4 scallions, thinly sliced
1. Heat oven to 400° F. Place the squash on a rimmed baking sheet, drizzle the cut sides with 1 tablespoon of the oil, and turn cut-side down. Roast until tender, 40 to 50 minutes.
  2. Meanwhile, spread the almonds on a second rimmed baking sheet and toast in oven, tossing occasionally, until golden brown, 6 to 8 minutes.
  3. In a medium bowl, stir together the lime juice, honey, cumin, the remaining 2 tablespoons of oil, 1 teaspoon salt, and 1/4 teaspoon pepper.
  4. With a fork, gently scrape the strands of squash flesh into the bowl and toss with the lime juice mixture. Sprinkle with the almonds and scallions.

## Indian Spiced Roasted Squash Soup

From Cooking Light

1 cup chopped yellow onion  
8 ounces carrot, chopped  
4 garlic cloves, peeled  
1 (1-pound) butternut squash, peeled and cut into (1/2-inch) cubes (or pumpkin)  
1 (8-ounce) acorn squash, quartered (or sweet dumpling)  
1 tablespoon olive oil  
1/2 teaspoon black pepper  
2 cups water  
1 teaspoon Madras curry powder  
1/2 teaspoon garam masala  
1/4 teaspoon ground red pepper  
2 (14-ounce) cans fat-free, lower-sodium chicken broth  
1/4 teaspoon kosher salt  
6 tablespoons Greek yogurt  
6 teaspoons honey

1. Preheat oven to 500°.
2. Arrange the first 5 ingredients on a jelly-roll pan. Drizzle with oil; sprinkle with pepper. Toss. Roast at 500° for 30 minutes or until vegetables are tender, turning once. Cool for 10 minutes. Peel acorn squash; discard skin.
3. Combine vegetable mixture, 2 cups water, curry powder, garam masala, and red pepper in a food processor; pulse to desired consistency. Scrape mixture into a large saucepan over medium heat. Stir in broth; bring to a boil. Cook for 10 minutes, stirring occasionally, and stir in salt. Combine yogurt and honey, stirring well. Serve with soup.