



Box contents

Small share:

- 1 bunch Detroit dark red beets
- 1 bunch Conquistador celery
- 1 Rocky Ford muskmelon
- 1 Sweet Reba acorn squash
- 2 green bell peppers & 1 Corni di toro sweet pepper
- 1 ear painted mountain decorative corn
- 1 # All Blue potatoes
- 1 Falcon eggplant
- 3 Little Finger eggplant
- ½ # green beans
- 1 bunch parsley
- 1 Cortland onion
- 1 head German Red garlic

**Regular share
additional items:**

- 1 bunch Nectar carrots
- 1 bunch Red Russian kale
- 1 French Charentais melon

Farm News

It's feeling more and more like fall at the farm, though we've continued to luck out with beautiful weather that's keeping above freezing at night. That may change this weekend, but after a few previous frost predictions we've given up guessing and are covering key crops and hoping for the best. The fall breeze is also making for a rather treacherous journey from the house to the barn as it sends dozens of walnuts plummeting down from the large tree above. Our chickens are also enjoying the fall weather, and spend much of the day running about outside finding things to peck at. The chicks have a favorite spot rummaging around some honeysuckle bushes and the neighbor's horses. One of the chicks we raised this summer turned out to be a rooster, despite a guarantee for being female. We were reimbursed for him, but are still pondering a good role for him. He is also just learning to crow, which Scott finds very entertaining and Chelsea (who is not much of a morning person) finds very troublesome. We made the mistake of naming him so he's unlikely to become dinner, so we'll have to find something to make him useful. He did valiantly defend his flock of chicks when we introduced them to the adults and the babies were being pecked at. We're slowly letting the two flocks so they get accustomed to each other as they'll be sharing a larger coop in the winter.

Recipes & Storage Tips

Many leftover veggies are great for making vegetable stock (such as potatoes, onion, celery, carrots, etc.); simmer in water for at least half an hour (the longer the better) and drain to collect stock (use immediately, refrigerate, or freeze).

Baba Ghanoush

- 1 med. eggplant 1/6 cup tahini
- 2 roasted garlic cloves (or 1 clove raw garlic, crushed) 1 fresh lemon, juiced
- ¼ teaspoon cumin ¼ teaspoon salt
- Pinch of cayenne pepper 1 T minced fresh parsley
- Paprika Extra virgin olive oil

To roast eggplant, preheat broiler on hottest setting. Wash and dry eggplant, slice in half, and put flesh-side down on a baking sheet greased with olive oil. Roast for 15-30 min. Remove from oven. Scoop out flesh and place in a bowl with some smoky roasting liquid; discard skin. Let cool to room temperature. Add tahini, garlic, lemon juice, cumin, salt, cayenne & 1 T olive oil; mash together. Adjust seasoning to taste. Drizzle the dip lightly with olive oil; garnish with paprika and parsley. Serve as a dip with pita bread, crackers, or chips. (Recipe source [here](#).)

Roasted Acorn Squash

- 1 large acorn squash
 - 2 T cold unsalted butter, cut into small chunks
 - ¼ cup dark brown sugar Sea salt
- Preheat oven to 400°F. Pour small amount of water to cover the bottom of a 9 x 13" pan. Slice squash in half and scoop out seeds. In each squash half, add 1 T butter and 2 T brown sugar. Sprinkle sea salt around the sides. Roast for 45-60 min., until squash is very tender and brown sugar has caramelized. Remove from oven, add additional sea salt to taste, and serve. (Original recipe [here](#).)

Tips: *Acorn squash:* Store at room temp. for up to a month, or in a cool (50-55°F), dry place for several months. Eat roasted, stuffed, or in soups. Also roast winter squash seeds (see [winter squash](#) pg.). *Celery:* Refrigerate in hydrator drawer for 2 weeks or freeze chunks for long-term storage. Add to casseroles, salads, soups, and sautés; spread peanut butter and raisins on a stalk for a kid favorite: ants on a log.