



Box contents

Small share:

- Bag spinach or mesclun mix (whichever you did not get last week)
- 1 Waltham butternut squash
- Bag of pea shoots
- 2 heads summer crisp lettuce
- 1 bunch daikon radishes
- 1 head broccoli
- 1 bunch beets
- 2 shallots
- 3 heads garlic
- 1# Kennebec potatoes
- 1 Tadora leek
- 2 onions (Cortland & red candy apple)

Regular share additional items:
 Extra # potatoes
 1 acorn squash
 Extra Cortland onion

Farm News

We had a great time showing off the farm last Sunday. Thanks to those of you who made the trip down! As we come to the close of our regular CSA season, we want to take a moment to **sincerely thank all of our CSA members** for being a part of our farm this year. We really appreciate your taking a chance on us in our first year, and truly hope we have met (and exceeded) your expectations! With that in mind, we have an **anonymous online survey** to gather some end of season feedback. If you have the time, we greatly value your opinions reflecting back on the season, and welcome thoughts on any potential improvements for future years. While we enjoy selling at markets, the best part of farming has been our CSA. We value the personal relationship building as well as the reliable weekly demand that the CSA program offers, and we hope to expand the CSA portion of our business next season. We hope to see you back and certainly welcome referrals if you have friends who may be interested in joining. As we mentioned last week, we will also be offering the option of a **two week extension** to our season since we still have lots of greens and storage crops available. If we haven't yet heard from you and you're interested in two more weeks of the small box (\$20/week with deliveries on Thursdays 10/31 and 11/7), please get in touch. Also let us know if you'd like a more specialized order. Thanks for making it a great first year! ~ Chelsea & Scott

Recipes & Storage Tips

Pan Fried Daikon Cake

- 1 1/2 cups grated daikon radish* *2 tsp. salt*
- 1 clove garlic, minced*
- 1/2 red onion, chopped* *1 egg, beaten*
- 1/2 cup Italian seasoned bread crumbs*
- 1/2 tsp. ground black pepper* *1/2 tsp. paprika*
- 1/2 tsp. chile-garlic sauce (such as Sriracha)*
- 1 1/2 cups vegetable oil for frying*

Place the daikon in a large bowl and sprinkle with the salt. Refrigerate for 30 minutes. Drain daikon. Stir in the garlic, onion, egg, bread crumbs, pepper, paprika, and chili garlic sauce. Mix well. Form into eight small round patties. Pour oil into a large skillet; heat over medium heat. Fry patties in the hot oil until firm and nicely brown, about 3 minutes per side. Drain on paper towels. (Original recipe [here.](#))

Butternut Squash Soup

- 6 T. chopped onion*
- 4 T. butter*
- 6 cups peeled and cubed butternut squash*
- 3 cups water*
- 4 cubes chicken bouillon*
- 1/2 tsp. dried marjoram*
- 1/4 tsp. ground black pepper*
- 1/8 tsp. ground cayenne pepper*
- 1 (8oz) package cream cheese*

In a large saucepan, sauté onions in butter until tender. Add squash, water, bouillon, marjoram, black pepper and cayenne pepper. Bring to boil; cook 20 minutes, or until squash is tender. Puree squash and cream cheese in a blender or food processor in batches until smooth (or use an immersion blender). Return to saucepan, and heat through. Do not allow to boil.

Tips: *Butternut squash:* Stores at room temp. for up to a month, or in a cool (50-55°F), dry place for several months. Great roasted, pureed, or in soups (see above). *Daikon radishes:* Remove greens and store in hydrator drawer of fridge for a couple weeks. Try cakes (above), [pickles](#), or [do chua](#) (daikon and carrot pickles used in Vietnamese [banh mi](#) sandwiches). *Pea shoots:* Taste just like peas! Refrigerate and eat within a few days. Eat raw, as a salad base, or sautéed (e.g. [with garlic and ginger](#)).