



Box contents

Small share:

- 1 Red kuri squash
- 1 bunch kale (Red Russian in sm.; Lacinato in reg.)
- 1 Klondike blue watermelon
- 1 Cortland onion
- 1 Bag spinach or mesclun mix (you'll get whichever you didn't get this week next week)
- 1 Cayenne pepper string
- 1 acorn squash
- 1 # All blue potatoes
- 2 green bell peppers
- 1 head German red garlic
- 1 shallot
- 2 Red Delicious apples

Regular share additional items:

- 1 Turban squash
- Extra onion
- 1 bunch Conquistador celery

Farm News

We had our first frost at the farm last Saturday night which marked the end of our summer crops (beans, peppers, tomatoes, eggplant, and squash). On the one hand, it's a bit sad as it means we won't see those fresh veggies for many months, but on the other hand it means fewer crops to tend to and some much needed relief for us tired farmers. There is a lot of squash in this week's share, but keep in mind that winter squash stores very well so don't worry if you can't get to it right away. We picked bushels of apples from some of Scott's family's land and wanted to share some of the bounty (they have not been sprayed). Thanks to those we have already heard back from about our farm tour this Sun. 10/20 from 3-5pm. If you haven't yet RSVP'd, please let us know if you'll be able to join in (wear warm layers and boots!). Earlier, we mentioned the possibility of extending the CSA season for those interested in getting extra produce. We do still have lots growing in the field and are able to offer an extension of two weeks (for deliveries on Thursdays 10/31 and 11/7). We will only offer our small size share for \$20/week (\$40 for both). Let us know if you're interested in keeping the veggies coming! If you want to purchase some veggies but don't want to commit to two weeks, contact us and we'll work something out. We'll be gone the week of 11/11 but there will be more opportunities to buy veggies for storage and/or Thanksgiving the week after.

Recipes & Storage Tips

Herb Roasted Red Kuri Squash

- 1 red kuri squash*
- 2 T olive oil*
- Fresh rosemary*
- 1 tsp. ground cumin*
- 1 tsp. turmeric*
- 2 T butter*
- Fresh thyme*
- 1 tsp. curry powder*
- Salt and pepper*

Preheat oven to 400°F. Cut squash in half and remove the seeds from the cavity (optional: save seeds to roast). Arrange squash halves face-up on a baking sheet. Rub the olive oil over the squash and place the remaining ingredients in the squash cavity. Roast squash for ~50 min. Check periodically and spoon the butter-herb mixture over the rest of the squash surface to season. When you can easily pierce the flesh with a knife, the squash is done. Allow to cool slightly and serve warm. (Original recipe [here](#).) (Also check out our [winter squash page](#) for a recipe for **Cumin & parmesan roasted squash seeds**.)

Stuffed Turban Squash

- 1 (3 pound) turban squash*
- 2 T butter*
- 1 stalk celery, chopped*
- 1/2 # pork sausage*
- 2 T light brown sugar*
- 1 tsp. salt*
- 1/4 small onion, chopped*
- 1 carrot, diced (optional)*
- 1/4 cup soft breadcrumbs*
- 1/2 tsp. black pepper*

Preheat oven to 350°F. Cut the top off the turban squash; scoop out seeds and discard. Place squash, cut sides down, on an oiled or foil covered baking sheet, and cover with foil. Roast for 50-60 min. or until tender. Scoop out pulp from cavity of squash. In a saucepan, sauté onions, celery, sausage and carrot in butter until tender. Drain any fat, and mix in brown sugar, bread crumbs, salt, pepper, and cooked squash. Stir until well-mixed. Spoon filling into the cavity of the turban squash and cover with the top. Place extra filling (if any) in separate dish. Bake squash and extra filling for 20-25 min. or until heated through. Serve hot. (Original recipe [here](#).)

Tips: *Red kuri / turban squash:* Stores at room temp. for up to a month, or in a cool (50-55°F), dry place for several months. *Cayenne pepper string:* Hang up for a tasty decoration, or transfer to an airtight container/bag; stores for months.