

# CSA Newsletter



**Week 19:**  
**10/7/14 & 10/9/14**

## Box contents

### Small share:

1 ½ lb. Peter Wilcox potatoes  
1-2 Tadorna leeks  
1 acorn squash  
1 delicata squash  
1 bunch dill  
1 bunch cilantro  
1/3 lb. lettuce mix  
1 yellow onion  
1 head garlic  
1 jalapeño pepper  
1 bell pepper (small share only)  
1/3 lb. spinach (Thurs. only this week)  
1 kohlrabi (Tues. this week; Thurs. next week)  
(Next up...daikon, winter squash, chives)

### Regular share

#### additional items:

Lunchbox peppers  
Broccoli head  
1 lettuce head  
1 (or 2 sm.) eggplant

## Farm News

We're enjoying more beautiful fall days, though we did finally get the wood stove going for the cooler nights. There is frost damage in the field now, so we did some big harvests and will be saying bye to the summer crops until next year. While it's always sad, it also provides a little break from long work days and marks a transition to the season of squash, soups, and comfort food! Of course there is still plenty to do in the coming weeks: harvest the cooler weather crops that are still thriving in the field, plant garlic and other crops to overwinter, take down posts, plant cover crops, etc. It's not quite time to hibernate yet...Our regular 20-week CSA season is drawing to a close, and next week is the last scheduled delivery. However, we do still have some storage crops and cooler season crops out in the field, and would like to offer a **two-week extended** season for anyone interested in keeping the veggies coming. We can do a **limited number of small size shares (\$20/box) and will deliver to all the same pick-up sites** for the following two weeks (10/21 & 10/23; 10/28 & 10/30). If you'd like to do an extra couple weeks, please let us know by the last scheduled pick-up and leave a check in your box this week or next. Thanks! (Note: Chelsea has a new cell phone number; you can reach her here from now on: 608-438-3386.)

## Recipes & Storage Tips

### Roasted Acorn Squash w/ Chili-Lime Vinaigrette

1 acorn squash                      ¼ tsp. black pepper  
½ tsp. salt                              3 T. olive oil

1 garlic clove, minced

1 T. lime juice, or to taste

1 tsp. fresh hot chili pepper, finely chopped

1 T. fresh cilantro, chopped

Preheat oven to 450°F. Halve squash lengthwise; cut off and discard stem end. Scoop out seeds, and cut lengthwise into wedges ¾-in. thick. Toss squash with pepper, ¼ tsp. salt, and 1 T. olive oil. Arrange, cut sides down, in a large baking pan. Roast squash for 25-35 minutes, until tender and golden brown. While squash is roasting, mash garlic into a paste with remaining ¼ tsp. salt. Transfer paste to a bowl, whisk in lime juice, chili, cilantro, and remaining 2 T. olive oil until combined. Place squash on a platter (browned sides up) and drizzle with vinaigrette.

### Potato Salad with Leeks & Dill

4 cups potatoes, cubed                      1 ½ cups leek, sliced

1/3 cup fresh dill, chopped                      ¼ cup olive oil

¾ tsp. salt

Lemon juice, to taste

Pepper, to taste

Put cubed potatoes and ½ tsp. salt in a pot, cover with water, and bring to a boil. Cook for 10-12 minutes, until potatoes are fork tender. Drain and set aside. Meanwhile, heat olive oil in a pan on low heat. Add leeks, and cook for 5 minutes, stirring frequently, until nearly translucent. Remove from heat and pour leeks with olive oil from the pan into a large bowl. Add dill and remaining salt, and mix. Add potatoes to bowl, and stir carefully to combine. Garnish with additional dill, a squeeze of lemon juice, and fresh pepper.

**Tips:** *Acorn squash:* Stores at room temperature for up to a month, or in a cool (50-55°F), dry place for several months. Great roasted, stuffed, pureed, or in soups. *Dill/cilantro:* Store in a damp paper towel in the refrigerator, or place stems in a cup of water in the refrigerator (like a bouquet of flowers) with a plastic bag covering the top. Best used fresh, but will last for up to a week.