

CSA Newsletter



Week 22:
10/27/15 & 10/29/15

Box contents

Small share:

½ lb. spinach
2 heads lettuce
1 green cabbage
1 head broccoli
1 ½ lb. All Red potatoes
1 lb. Brussels sprouts
2 heads garlic
2 yellow onions
1 butternut squash
¼ lb. arugula
2 leeks
1 bunch cilantro

Farm News

It's the last week of extended CSA and we're so glad we can share some of the last veggies of the season with you. There are some good comfort food recipes at right (we've made the enchiladas twice already this week!). For the folks who signed up for a storage share, we'll take a week off and then will have one last delivery for the year on 11/10 (we'll send out details soon!).

Though we're enjoying a slightly calmer schedule, we have still been working on projects to prep the farm for winter. We are finishing up our fall garlic planting, digging up some last potatoes, and planting more cover crops. It's a beautiful time of year to walk around the farm with the trees changing colors. In particular, the aspens up on the hill at the edge of the property are pretty stunning. We have also been raking up lots of leaves, though we had a little help from our 11 year-old guests over the weekend who had a good time making and subsequently jumping in some pretty large leaf piles. It's also a good time of year to enjoy bonfires outside, though we're starting to build more fires indoors in the wood stove.

We hope everyone enjoys the rest of fall and the holidays, and please do keep in touch during the off-season (it's when we actually have a little free time!). We're very much looking forward to resting, and having lots of time to cook and enjoy the food we've preserved throughout the season.

Recipes & Storage Tips

Butternut Squash Enchiladas

1 butternut squash, halved *2-3 T. olive oil*
1 onion, chopped *2 cloves garlic, minced*
¼ - ½ cup milk (optional) *½ cup corn (optional)*
1 can pinto beans, drained, rinsed, mashed coarsely
½ cup crumbled feta or 1 cup grated Monterey Jack
1 cup mozzarella *20 6-in. diameter corn tortillas*
1 can hot enchilada sauce
Sour cream, sliced black olives, cilantro (optional)
Preheat oven to 400°F. Place oiled squash halves, cut side down, in pan. Bake until tender (~1 hr.). Cool squash completely. Remove seeds, and spoon squash into a large bowl. Squash the squash, and add milk while mashing until it has the consistency of mashed potatoes. Sauté onion and garlic in oil until onions start to become translucent. Keep heat low enough so they don't burn. Mix into squash, corn, and beans. Stir in feta or half of the Monterey Jack. Season with salt and pepper. Heat tortillas so they're soft and bendable (over direct flame on stove, in microwave, or in oven). Place a heaping spoonful of squash mixture in the center of each tortilla. Roll up tortillas, and arrange seam side down in a 13 x 9 x 2-in. baking dish. Preheat oven to 350°F. Spoon enchilada sauce to cover all enchiladas thinly. Sprinkle remaining cheese over enchiladas. Bake until heated through, about 15-20 minutes. Optional: Top with sour cream, olives, and cilantro.

Warm Bacon Spinach Salad

½ lb. spinach *2 eggs, hard boiled & sliced*
½ onion, thinly sliced *5 slices bacon*
3 T. red wine vinegar (white vinegar works too)
1 tsp. sugar *½ tsp. Dijon mustard* *Salt, to taste*
Cook bacon in a skillet until crispy; remove, crumble, and set aside. To the bacon fat, add vinegar, sugar, and mustard and cook over low heat, and salt to taste. Assemble spinach, onion, and egg, & pour warm dressing over top. Toss & serve.

Tips: *Cilantro:* To store, partially fill a glass with water and place cilantro in glass upright like a bouquet of flowers. Cover loosely with a plastic bag and store in the refrigerator.