

My MN Farmer

Our Family Blessed
To Feed Yours

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Regular delivery season ending

Extend your season with special buys of meat, storage crops, turkey

Our regular delivery season is drawing to a close. This week (Oct. 12-15) **Regular Season** members will receive their last share boxes. Next week (Oct. 19-22) will be the last delivery to **Extended Season** members. **Regular Season** members can add one more week by going to their account at mymnfarmer.com, texting Farmer Jean at 612-245-6271, or emailing her at csa@mymnfarmer.com.

There are even more opportunities for you to purchase our locally- and organically-grown produce and meat outside of the regular delivery season. If you need more potatoes, carrots, onions, garlic, tomatoes, peppers, or squash, please text or email us and we will provide you with these crops at bulk prices.

If you want to stock your freezer with meat for the winter, we have beef, pork, chicken, hamburger, lamb, chicken for soup stock, and mixed meat or grill baskets available.

You can still order a fresh -- never frozen -- free-range Thanksgiving turkey for \$3.25 per pound. Your turkey will be delivered to your home on the Tuesday before Thanksgiving for a \$5 delivery charge. Or, if you prefer, you can pick up your turkey at the farm on the Sunday afternoon or Monday before Thanksgiving.

We also have available a special Thanksgiving box that can be delivered along with your Thanksgiving turkey. Our Thanksgiving box is a huge box of storage crops that includes potatoes, squash and carrots, along with some fun surprises from our end-of-season bounty. Eggs are also available.

For meat price information, visit mymnfarmer.com/prices. To place your order, text Farmer Jean at 612-245-6271 or email csa@mymnfarmer.com.



Farmer Joshua, age 9-½, delivers shares to the Jordan dropsite.

Butternut Bisque

3 T. butter	1 medium onion, coarsely chopped
2 garlic cloves sliced	½ t. dried thyme
¼ t. ground cinnamon	⅛ to ¼ t. cayenne pepper plus more for garnish
Coarse salt	1 large butternut squash, peeled, seeded and cut into 1-inch cubes
2 c. chicken broth	1 c. half-and-half
1 T. lemon juice	Sour cream for serving

In a large saucepan, heat butter over medium. Add onion, garlic, thyme, cinnamon and cayenne. Season with salt and cook, stirring occasionally, until onion is softened, 5 to 7 minutes. Add squash, broth, half-and-half, and 3 c. water. Bring to a boil; reduce to a simmer and cook until squash is tender. Working in batches, puree in a blender or blend with an immersion blender until smooth. Stir in lemon juice; season with salt. Serve with sour cream, garnished with cayenne, if desired. - *Recipe from Martha Stewart Living*

Now we're cookin'!



