



My Minnesota Farmer CSA

My basket this week may include

- ❖ **Celeriac** – This looks very similar to celery. The leaves are totally edible but it is actually grown for its root ball. That is why the hairy root is still attached. It is a bit hard to clean up especially with the muddy weather so hopefully it is clean enough. To use it you can cut the stems and freeze, you don't even have to blanch them, or cut the root up and use that in a couple different ways. You can cut it in chunks and use it in soups like a potato substitute. You can also grate it and sprinkle it in or on your dishes that need a little extra celery kick. This can also be chopped or shredded and frozen for a fresh summer taste in the winter time.
- ❖ **Basil** – I keep thinking this could be the last day we send out basil. It goes down fast when the temps get cooler. Again though we get to send out fresh basil. Garlic bread? Spaghetti Sauce? Basil and Chocolate? So many possibilities. Enjoy it!
- ❖ **Yellow Onions** – Keep these onions dark and dry and if you can't use them right away they will be good into the winter. We use onions almost all the time around here. If you are getting a pile of them just know they are great for storage and you can keep your grocery bill a little lower as the season ends and you have to go back to the grocery store or coop.
- ❖ **Sweet Peppers** – Still going strong! Our peppers have been so amazing and we are super excited about them continuing. If you are getting too many of these please share them with friends or cut them up, freeze them on a cookie sheet and then stick them in bags in your freezer. Enjoy a splash of color and fresh flavor all year round.
- ❖ **Tomatoes** – I think we will have a tomato for everyone this week. They have greatly slowed down but are still super delicious. Enjoy your last fresh tomatoes for a while.
- ❖ **Summer Squash** – This is probably the end of these if you even get on this week. The plants are withering and not producing anymore.
- ❖ **Collards** – Collard wraps, kickin collard greens sauted in onions and bacon, or chopped to make a cole slaw type salad. These have been planted all year but really don't produce well until the fall. Strange how this sort of thing happens. We will enjoy them now while we have them!
- ❖ **Cucumbers** – There may be a couple more of these for everyone but we just repped out our last tunnel because the plants were done producing. We are going to rip out that tunnel and plant it into lettuce. Even though it is the fall we are still planting. We are going to see how late into the winter we can have fresh lettuce. I hope it works! We love lettuce around here!

- ❖ **Anaheim and Jalapeno Peppers** – Don't forget: If you are getting overwhelmed in hot or sweet peppers they can be thrown in the freezer for great winter eating. Otherwise make up a batch of atomic buffalo turds and spice up a party with some smoking appetizers. These can be cooked right away or frozen and thrown in the oven or crockpot.
- ❖ **Garlic** – Great garlic is so good. We are eating a lot of it right now because we are not feeling the best. The twins, Sam and Andy, and I all have been diagnosed with pneumonia. Not fun! We are doing our best to get better while still getting a lot of work done. I have been much better about getting through emails. See there is a bonus to every situation!
- ❖ **Eggplant** – (Full Shares) If you didn't make the eggplant parmesan earlier this year now is your chance. We are hoping to have enough to send this out to half shares one of the next two weeks. We will see how much they grow in the cool weather.

Weather Update

We are no longer getting inches of rain! Yeah!!! Unfortunately there is another chance on Tuesday though. We still can't dig potatoes. We may have enough Potatoes for this week and next but we are at a loss at what to do after that. Hopefully it will dry up a lot and we can dig them on Monday. Right now there is still standing water in the potato patch. Hmmm, don't think it is easy to harvest potatoes out of mud soup but I suppose if need be we could try. Digging up heavy dirt and pushing around cement, we should be in good shape before the winter! ☺

Next Box

Swiss Chard	Peppers
Onions	Potatoes
Cucumbers	Celery
Winter Squash	Garlic
Tomatoes-What we have	
More Broccoli and Cauliflower Possibly	

Kale (or Collard, or Swiss Chard) and Onion Pie

2 tablespoons butter, plus more as needed
 About 8 large kale, collard or chard leaves, thinly sliced
 1 medium onion, sliced
 Salt and freshly ground black pepper
 1/4 cup chopped mixed herbs, such as parsley, thyme, chervil, basil, parsley and chives
 3 hard-cooked eggs, coarsely chopped
 3 uncooked eggs, whisked
 1 cup whole-milk yogurt or sour cream
 3 tablespoons mayonnaise
 1/2 teaspoon baking powder
 1 1/4 cups flour

Preheat oven to 375 degrees. In a large (12-inch) skillet, heat the butter over medium heat until the foam subsides. Add the kale and onion and cook, stirring occasionally, until the leaves are tender, 10-12 minutes. Season liberally with salt and pepper. Add the chopped herbs and hard-boiled eggs to the kale mixture, stir gently to combine, and remove from the heat. In the meantime, combine the yogurt or sour cream, mayonnaise, and whisked eggs. Add in the flour, baking powder, and a good pinch of salt and whisk until just smooth. Pour half the batter in the bottom of a 12-inch pie dish or a 9 x 13" dish. Layer in the greens mixture, then cover with the remaining batter. Bake for 45 minutes, until the top is shiny and golden. Cool for 15 minutes and serve warm.

More Cement

We have a total of 5 loads of cement we have now poured this fall not including the cement under the new pack shed. We are excited about having a dry place for everything to go! It sure is a lot of work. I am sure there are some cement workers out there that totally understand. Thanks for all your hard work you do everyday. For some reason carrying heavy produce, weeding with a hoe and being mobile many hours a day does not compare to raking cement around. I guess there are more muscles to strengthen in our bodies!