



My Minnesota Farmer CSA

My basket this week may include

The end of the season is getting nearer and because of this the items in the box are going to be more of a surprise. We will be putting in whatever we have but may not have enough of everything for everyone. If you get something different than what the newsletter or “What’s in Your Box This Week” email, just know that is what happens. We will give you whatever is ripe and ready. Enjoy your last couple of weeks of boxes!

- ❖ **Parsley** – My children snack on parsley leaves but feel free to add them to your soups, use them as a garnish on your plate or chop them to top your salads.
- ❖ **Collard Greens** – This southern treat will be in some boxes this week if not all of them. If we don’t get them to you this week it seems like we will have enough for you for next week.
- ❖ **Celery** – Celery is a great tasting addition to the box. If you can’t get through it all chop it and freeze it to put in your winter soups. This fresh taste adds a bit of summer to your winter dishes. If your celery become silty stick it in a glass of cold water in the fridge. After a couple hours it should perk up again.
- ❖ **Tomatoes** – Our tomatoes are going strong. Enjoy them while they last...

- ❖ **Kennebec Potatoes** – This week we are sending out a white potato. These are Kennebec potatoes. This is a little different than the yellow and red potatoes you have been getting earlier this season. Hope you enjoy the seasons of potatoes. More to come!
- ❖ **Yellow Onions** – We got in between rain drops and harvested some yellow onions. They are smaller and harder to clean but they are still potent and wonderfully oniony. They are a bit dirty because they we didn’t have a couple extra days to let the dirt dry before sending them out so we apologize for the soil included in your box this week.
- ❖ **Pie Pumpkins** – Pie pumpkins are adorable for decoration or great for pies cakes and breads. We grow the smaller variety because they are sweeter and more tender but also because they fit in the box. ☺ Have fun eating or decorating this cute produce. Next week we will include some gourds to decorate your home or yard for fall.
- ❖ **Pea Shoots** – These tasty frilly veggies are fun to sauté, use as a topping on your salads or just eat as snacks. I think we will have enough for everyone this week but we won’t know until we start harvesting. Enjoy!

Last week of Regular Season is
October 12th through 17th.
The extended season
continues one additional week
October 19th through 24th.



Collard Green Pasta

- 1 bunch collard greens stemmed and washed
- 2 tablespoons extra virgin olive oil
- 1 medium onions cut in half lengthwise, then sliced across the grain
- Salt to taste
- ¼ tsp red pepper flakes (optional)
- 2 cloves garlic, stalks and papery shells removed, sliced
- Freshly ground Pepper
- 8-12 ounces Parmesan (to taste)

Bring a large pot of water to a boil, salt generously and add collards. Blanch for 2 minutes then transfer to cold water and drain. Cut into thin ribbons.

Heat oil over medium heat in large lidded frying pan and add onion. Cook, stirring often, until onion is tender and translucent. Add salt, pepper flakes and garlic. Cook, about a minute, add collard greens and salt and pepper to taste. When the greens begin to sizzle, turn the heat to low, cover and simmer 5 minutes. Add ½ cup water, cover and simmer for another 5-10 minutes, stirring often, until greens are tender.

Meanwhile, cook the pasta. Bring water in pot back to boil and add pasta. Cook al dente. Before Draining pasta, ladle ½ cup of cooking water from pot into frying pan with collards and onions. Drain the pasta and toss with the greens. Serve warm, topping each serving with Parmesan to taste.

End of the Season

The season is coming closer to the end. After this week there are two weeks left of regular season. We are going to have lots of miscellaneous things in the boxes as we finish up the season. The last couple weeks are a great way for us to find anything in the fields and share them with you. Because of this the boxes will not always be exactly the same. I am still documenting which drops get which crops so we will do the best to keep everything fair. Hope you have and will continue to enjoy the last couple weeks of the season.



If you need tomatoes for canning or freezing or cucumbers for pickling let us know. We will only have them for a little longer.

Pumpkin Chocolate Chip Cookies

Thanks Laurie for this recipe and everything you do!! ☺

- 1 C butter
- 3/4 C brown sugar
- 3/4 C sugar
- 1 egg
- 1 t vanilla
- 2 C flour
- 1 C oatmeal
- 1 t baking soda
- 1 t cinnamon
- 1 C cooked pumpkin
- 1 1/2 C Chocolate chips

In mixing bowl cream butter and sugars. Beat in egg and vanilla. Combine flour, oats, baking soda and cinnamon. Stir into creamed mixture alternately with pumpkin. Fold in chocolate chips. Drop by tablespoonfuls onto greased baking sheets. Bake @ 350 for 12-13 minutes or until lightly browned. Can also be put into a 9x13 pan and baked for 35-40 min.

Next Week's Box

- Kale
- Red Cabbage for some
- Kohlrabi
- Onions
- Cucumbers
- Squash
- Tomatoes
- Basil
- Celery
- Potatoes