



My basket this week may include

- ❖ **Acorn Squash**– The acorn look great and are ready to be used! They will store for quite some time also. Our favorite is having them baked with a little coconut oil and salt and pepper or sweetener on them. If you are going for natural like us try maple syrup. It is pretty delicious!
- ❖ **Cabbage** – This cabbage is called Expect cabbage. We have been anxiously expecting it all season long and it is finally done. It is pretty large and beautiful. This is also a long storage cabbage so it will stay good in the fridge for a good long time. Don't feel like you need to eat it right away. I will store some cabbage in my cooler awhile so I can make sour kraut later.
- ❖ **Pie Pumpkins** – It looks like we have plenty of pie pumpkins so that everyone gets at least one. They are great cooked into pies, bars or custards. Pumpkin is also a great substitute for squash, so if you don't like the sweet eat it like a squash with some coconut oil, salt and pepper.
- ❖ **Brussel Sprouts** – Did you have to eat these things when you were a kid and try to hide them under the table? Well they were not as delicious as the ones I grow, (or at least I hope that is true). My absolutely favorite way to eat Brussel sprouts is slivered and sautéed in oil or bacon grease. They just add onions, garlic or just salt and pepper. This is a wonderful way to eat them that will prevent your children from trying the disappearing food trick. ;)
- ❖ **Yukon Gold Potatoes** – We still have a good amount of potatoes around here. We will go heavy on them in the shares but if you need any we are selling them for \$1 a lb. You can order any variety or a mix. Just let us know what you want.
- ❖ **Celery** – Home grown celery doesn't look the same as the 'store bought' celery but the taste is very nice. It has more leaves and has very little stems. If this is too much celery for you to use right now you can chop it and freeze it. It doesn't even need to be blanched. Then you can use it in soups or stews whenever it works for you. I already have a gallon froze and am still working on freezing more. My only problem is my freezers are full, if you need any meat so I can fit my celery in let me know. 😊
- ❖ **Hot Peppers** – I have anaheims and jalapenos left. I will get some in your box. They are just extras so use them if you want or share them or toss them in the compost pile. Either way they are great for whatever you would like. Also you can freeze them for future use.
- ❖ **Collards** – I didn't get these into your box yet this season so if you wanted them sorry and if you didn't you are welcome. These look great and are very good for sautéing and used as cabbage roll rolls or wraps. There are a lot of great southern recipes for collards and bacon. Hopefully you enjoy them.
- ❖ **Sweet Peppers** – We harvested our last pepper, at least we think they are the last ones. There are some that are VERY large and others that are quite small. I think we will have plenty for everyone to get at least one big one or a couple small ones. These have a little bit of scarring on the top again. I hope it is ok since you cut that part off anyway.
- ❖ **Kohlrabi** – Enjoy our crisp sweet kohlrabi fresh or try the kohlrabi frittata recipe listed below. These will also last for a long time in the fridge. It will be the last time you get them for us for a while so enjoy the fading season of fresh produce.

- ❖ **Onions** – We love onions around here. We put them in most meals around here. They are also so good for you! Sautéed onions are a side dish around here!
- ❖ **Tomatoes** – Our tomatoes are still coming although not nearly as strong as they were mid-season. I am excited to get tomatoes into the last boxes. Depending on what looks great I will either get you romas, supersauce, (which are huge romas), pozzanos, (long romas), heirlooms or regular round red tomatoes. Enjoy your last taste of fresh tomatoes until next summer. We sure are going to miss them. I still need to make a couple of gallons of tomato soup. Luckily I still have plenty of tomatoes but if you look at the forecast they won't be along for long. I have to can them while I can.

Next Delivery Thursday, November 21st

Many options for the delivery the Tuesday before Thanksgiving....

Fresh Produce and Lots of Meat

- ❖ Beets
- ❖ Yukon, Red and Superior Potatoes
- ❖ Celery?
- ❖ Red, White and Yellow Onions
- ❖ Pumpkins
- ❖ Homemade Granola
- ❖ Squash
- ❖ Dried Herbs
- ❖ Acorn Squash
- ❖ Butternut
- ❖ Carrots
- ❖ And whatever else I find!

Meats

- ❖ Whole Chicken
- ❖ Cut Chitcken
- ❖ Chicken Necks and Backs for Soup
- ❖ Pork Shares
- ❖ Beef Shares
- ❖ Hamburger
- ❖ Hamburger Patties

Thank You So Much!!!

We really appreciate your support of our farming adventure. We feel so blessed to have members who continue to invest in our farming family. We have had so many wonderful comments this year which help us make it through when the fields aren't cooperating. Farming is an absolutely wonderful yet extremely exhausting endeavor. Without your support and encouragement we would not be able to do this great service. Thank you again for your support! You are very, very much appreciated!

Sincerely, Dean and Jean
and our whole farming family

Hope you love tomatoes as much as we do!



Hope you enjoyed our produce!
Sincerely, Jean, Dean,
Abby, Andy, Sam, Lucas, Joshua,
Jonny, and Elizabeth.

Here are some of our happy turkeys. They are waiting for a home for Thanksgiving. Let us know if you need some deliciousness!

