



My Minnesota Farmer CSA

My basket this week may include

- ❖ **Lettuce** – We have two kinds of lettuce in our tunnels yet. One is the green romaine which many of you know and love the other is the crisp buttery green star lettuce. They are growing very well so we will get these out to you this week. We are very excited to have greens at this time of the year. Our goal is to continue to have them throughout the winter but we will have to see if our plan is what God’s plan is too!
- ❖ **Tomatillos** – I think these will be the last tomatillos out of the field. They are not growing well and slowly getting frosted out by the lows each night. Make some salsa verde. We like to have salsa verde with tortilla chips or even on our eggs. Have you tried a green sauce over enchiladas? Absolutely Delicious!
- ❖ **Celery**– These are still growing great and I think everyone should get to try either cream of celery soup or celery leaf pesto. I will get them out to you. I believe we will have enough left for everyone. We will substitute celeriac if we don’t have enough celery
- ❖ **Kennebec Potatoes** – We didn’t get potatoes in your box last week so we will get them in this last week. Enjoy your potatoes. They will last if you have a pile of them. I know we go through them pretty fast around here!
- ❖ **Acorn/Butternut Squash** – The squash didn’t grow quite as well this year as last year. We still have some left but it isn’t as big as some of the other ones we have sent out. We will put the bigger squash in the full shares and the smaller ones in the half shares. I can’t promise what kind it will be. It will just depend on how many of each we have that are large and that are small. Enjoy!
- ❖ **Yellow Onions** – We will get some more onions to you this week. We will put in yellow onions for you. These are great for storage and if you use them up right away there will just be all the more reason for you to order a Thanksgiving share.
- ❖ **Cabbage** – I am hoping we will have enough cabbage to get one in everyone’s box this week. Put this in your refrigerator and it will keep well. Otherwise think cole slaw, cabbage soup, cooked cabbage with butter. Delicious!
- ❖ **Cucumbers** – We lost the top leaves of the cucumber plants to frost on the night it dipped down to 27 degrees. We are hoping that the fruit on the plants will continue to develop with the leaf structure that is left. If there are enough we will get them to you.
- ❖ **Pea Tendrils** – Right now it looks like the pea tendrils will be going in the box but if the peas grow a bit we may be able to get peas in them. I think some of the fruit has some frost damage and looks a bit like there are little tiny cuts on it. They are still incredibly delicious!

The Closing up of Another Season

It really feels like the season is winding down! The cool weather at nights and early sunset drives us into the house a little earlier than we are used to. Supper time around here is getting closer and closer to what most people think of as a 'normal' time to eat. The plants in the field are slowly getting browner and crisper from the frost and the cool nights. The abundant harvests are moving from the fields into storage. It is definitely fall around here.

We are in the process of prepping for next year. We have almost half of our garlic planted for next year. It is exciting to be tucking in the cloves into the soft dirt of the high tunnel and waiting to see them poke their little green sprouts up in the spring. New life truly is a blessing!



Dean and Nate are working hard laying plastic in the tunnel for our garlic we are now planting. Dean also is entertaining Jonny. We planted approximately 3,100 music garlic cloves yesterday and we are about 2/5ths of the way done. Hopefully we will finish the music and get another variety done today. Grow garlic grow!

Remember, if you are looking to sign up for shares for next year or Thanksgiving shares you can do so at <http://www.mymnfarmer.com/CSA.html>

Celery Leaf Pesto

Member Submitted Recipe, Thanks Melissa!!

4 cups celery leaves (slightly packed, stems removed)
1/3 cups chopped walnuts (any nut would work)
1/2 cup grated fresh parmesan cheese
2 to 3 cloves of garlic
1/3 to 1/2 cup olive oil (depending on what consistency of pesto you like)
Freshly ground pepper (to taste)
Salt (to taste)

Combine all of the ingredients in a food processor. Process all ingredients until smooth. Enjoy!

You can also freeze pesto and take it out when you are ready to use it. It is so awesome to have 'fresh' produce in the long winter months we all know are ahead.

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. Thank you again for your support! You are very much appreciated! Sincerely, Dean and Jean Braatz



Thank you from all of us!
Hope you enjoyed our produce!
Sincerely, Jonny, Dean, Andy, Abby, Sam, Lucas,
Joshua and the photographer Jean.