



My Minnesota Farmer CSA

My basket this week may include

- ❖ **Tomatillos** – I think we had these in the boxes one other week. Remember these are the round green paper-covered balls that are great for salsa verde. These are also great salad dressing, sauté, and broiled recipes with these. They are also really great in chili. Enjoy!
- ❖ **Carrots** – Last week we had carrots that went out in Saturday and Tuesday shares. This week our goal is to get them in Wednesday shares. It has been so muddy that it is really tricky to get them out of the ground but we are going to see what we can do. They are pretty funny shaped but oh so delicious!
- ❖ **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 co-op.
- ❖ **Sweet Peppers** – We should have enough peppers for everyone to get one. Our sweet peppers look good but our hot peppers are going so strong. I don't want to overwhelm you with those but I may add a couple to your boxes. The small orange ones are sweet. They are a favorite around here.
- ❖ **Tomatoes** – I think we will have plenty of tomatoes for everyone through the end of the season. The only thing that may change that would be a frost. We are totally blessed to not have had a frost yet but we will see how the rest of the season goes. It has been so great to have this extra time to get the field taken apart and put to bed without the rush (yet) of a frost. It has been a good year.
- ❖ **Kale** – Our kale was so absolutely amazing this year. We had it every week at market and have tons that are still waiting to be harvested. We have been giving hundreds of pounds to a restaurant but have been filling the CSA boxes with other things. Now I think we have room for kale once again. Enjoy!
- ❖ **Beets** – Do you love beets as much as I do? I hope so. Boiled, broiled or shredded raw on salad they are delicious and extremely healthy for you.
- ❖ **Cucumbers** – Our cucumber plants are on their last leg. I am hoping to get a cucumber into everyone's box this week but we will see what happens for next. It depends on the weather and how well the plants keep producing. They are looking like they are pretty tired.
- ❖ **Anaheim or 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.

Kale and Onion Pie

2 tablespoons butter, plus more as needed
About 8 large kale 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 the dish 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 the greens mixture and then cover with the remaining batter. Bake for 45 minutes, until the top is shiny and golden. Cool for 15 minutes and serve warm.

Everything is Braking

All right maybe not everything but the list currently is:

Our U-Haul Brakes
Our Gator's Engine
Our Transit's Tires
Our Manure Spreader's Bearings
Our Suburban's Gas tank
Bummer! Good thing my hubby knows how to fix everything. It is just that our money is supposed to last us until spring at this point. We might wait to fix some of the things until the spring. We will see what happens.

Weather Update

It has been such an odd fall! I can't believe how much rain we got. I am so happy that we have all of our potatoes, onions, and pumpkins harvested. It is awesome to have that done. There are still carrots, butternut squash, beets, radishes and other greens in the field but not as many root crops so that is great.

The ten day still looks great. It is awesome to continue the tomato, basil and pepper harvest. Also because the butternut squash isn't quite ripe it is nice not to have to get it out earlier than we would like because of a frost. Butternut squash will be in the box next week.

Getting to the end of the season is a relief and a crazy change. It is so nice to be getting so much canning done and having time to spend in the house to homeschool my children. There are still plenty of things to do but we are getting to the end. We would love to be able to end the season without swimming through the fields. We will see what happens.

Salsa Week

The season is coming to a close. We will miss the ability to give good food to everyone. This week if I had your box I would enjoy a batch of salsa. Here is how I make it...

Chop:

1 onion
1 sweet pepper
5-6 tomatoes
1-2 cloves garlic
1 small hot pepper

Throw in lemon or lime juice and some fresh herbs too to give it a great added flavor.

Delicious fresh and great if it sits for a day or two too, this melds the flavors.

Next Week's Box Contents

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| Onions | Potatoes |
| Maybe Cucumbers | Celery |
| Butternut Squash | Garlic |
| Tomatoes | Peppers |
| Brussel Sprouts | Gourds |
| Maybe Pumpkins Again | |

Next week is the last week of regular season.