



# My Minnesota Farmer CSA

## My basket this week may include

- ❖ **Potatoes** – This week you can enjoy Yukon gold potatoes. We just fished these out of the mud on Thursday morning before the heavy rain Thursday afternoon. It would be a lot easier to dig potatoes in dry happy soil than in muck but at least we are getting them out before they are all rotten. There is such a happy medium between too dry and too wet and it is rare to ever be there.
- ❖ **Basil** – Basil is one of those herbs that is extremely frost sensitive. We are hoping to not have a frost too early this year but you just never know. We are going to get this out in boxes while it is still great. After a frost basil turns black, not quite as pretty like that! Luckily the 10 day forecast still looks like we won't have any frost, we'll see!
- ❖ **Patterson Onions** – This is a new variety of onions than you have been getting. These should store even better than the ones you previously had. Both store well but these are supposed to store great. Keep them in a cool, dark place.
- ❖ **Tomatoes** – These are slowing down but they are great for using with your basil while you still have both of them. If you haven't made the bruschetta do that before it is too late. Also this is the time for BLTs and Tomato Sandwiches. Before we know it the winter will be here!
- ❖ **Collards** – Collards are one of those rare crops that you will only get a time or two during the season. There are pretty similar to kale in their versatility. They taste a lot like flat broccoli to me. Some of your cooking options are collard chips (like kale chips but made from collards), slicing thin and making into a coleslaw or the famous southern collard greens where you sauté the collards with bacon and onions.
- ❖ **Cantaloupe** – We will continue to get cantaloupe and honeydew melon to anyone who hasn't received it yet. That is a crop I can't cut in half and send to two people so if we don't have enough we have to substitute apples or some other delicious thing! Because of the wet the cantaloupe seems to be rotting very quickly.
- ❖ **Acorn/Butternut Squash** – Last week we had Acorn for everyone. This week the half shares will get acorn again and the full shares will get butternut. I think we will have enough for those numbers. We still have pumpkins, spaghetti squash and kabocha squash waiting to be sent out. They are not quite ready yet though so we will see what happens.
- ❖ **Sweet Peppers** – Our sweet peppers still look great. The reds are huge and amazing, the oranges are smaller but even more delicious and the yellows and whites are equally wonderful. These are also slowing down but they still look great. We will continue to get you peppers as long as they are producing.

❖ **Anaheim Peppers** – Half shares will get one Anaheim and full shares will get two. If you are not going through these fast enough feel free to dehydrate these in the oven or on the counter or stick them in the freezer. It is great to have peppers for longer than you can get them fresh!

❖ **Jalapeno Peppers** – Our crew decided it would be an exciting challenge to bite a red splitting jalapeno in the field yesterday. I would never do it but I am glad someone has the guts to. They said it was a very cleansing experience but they wouldn't suggest it. It even feels like it burns the inside of your ears I hear. No thank you! ☺

❖ **Garlic** – Use this to spice up your potatoes or mince it and put it in some oil for some excellent garlic bread. For an ultimate treat add tomatoes and basil. These are absolutely delicious. Definitely this is one of my families' favorite dinner sides.

❖ **Cucumbers** - These are also slowing down so enjoy them while you can! Slice them and eat them raw, add them to your salads or sandwiches, or put them on your eyes as cold compresses at night. ;) Just wanted to see if anyone actually reads my newsletters. LOL.

## Southern Collard Greens

1 tablespoon olive oil  
3 slices bacon  
1 large onion, chopped  
2 cloves garlic, minced  
1 teaspoon salt  
1 teaspoon pepper  
3 cups chicken broth  
1 pinch red pepper flakes  
1 pound fresh collard greens, cut into 2 inch pieces

1. Cook bacon in pan until it is crisp. Remove from the pan and crumble and then return to the pan. Add the onion and cook until it is tender for about 5 minutes. Add garlic and collards and fry until the collards start to wilt.
2. Pour in the chicken broth and then season it with salt, pepper and red pepper. Reduce heat to low. Cover and simmer for 45 minutes or until greens are tender.

**Reminder: The last week of regular season is the week of October 17th**

## Farm Update

It has been such a wet fall. I don't remember digging potatoes in this wet of ground ever. I do remember spring time weather like this but it seems so strange in the fall. We are enjoying the lettuce is growing wonderfully, the radishes are well watered and the kohlrabi and broccoli look great. The vines are having more trouble keeping going in the wet world.

While dropping off donations at the local food shelf we were asked if our pigs would enjoy some watermelon. Little did we know there were three pallets of watermelon for us to bring home. Our boys thoroughly enjoyed throwing this to the pigs. Who wouldn't enjoy launching 15 pound watermelons and watching them explode, especially when you are an eleven year old boy! I don't think they enjoyed it as much as the pigs did though. They were some pretty happy campers or maybe porkers.

## Next Week's Box

Peppers  
Onions  
Cucumbers  
Spaghetti Squash  
Tomatoes  
Kale  
Parsley  
Celery  
Potatoes

