



My basket this week may include

- ❖ **Potatoes** – I hope you have not gotten tired of potatoes. If you have a pile of them just keep them in a cool dark place and they will store for a long time. If you get too many and they do start to get soft use them in a potato soup. This is a great way of using up a large amount of potatoes. If you don't need a potato soup, boil them, broil them, sauté them or make some fries. These are such a wonderful versatile crop.
- ❖ **Cherry Tomatoes** – I think I will be able to get cherry tomatoes to everyone this week. If I can't I will get some to you next week. They are producing very well but they take a long time to pick. We will see what we can do. We are pretty amazing but sometimes we just can't get it all done. ☺ We grow 4 different kinds of cherry tomatoes; small red, large red, chocolate dark red brown cherries and orange cherries. We will give you whatever we have a lot of or a mix of all of them.
- ❖ **Peppers** – We have yellow, orange, red and green bell peppers. I believe we will get one large pepper to everyone. If not we will get you a few smaller ones if we have them. The peppers aren't half as beautiful as they were last year but we are still enjoying them just as much. Last year I froze 5 gallons of peppers for our use for the non-pepper time of the year. I hope I can get that done again this year!
- ❖ **Tomatoes** – I will try to not overstuff your boxes with tomatoes. We have so many wonderful red fruits around here. I have so many around here. Although I am canning a ton of them I just can't keep up with all of them. Luckily we have used everyone, almost every one. We are really enjoying these. Hopefully you are too!
- ❖ **Cucumbers** - We should have a good amount of cucumbers for another week or two. If you are looking to get some for canning let us know. If we pick and deliver them we are asking .50 a lb. Just let us know! We would love to share these with you!
- ❖ **Red Onions**– We have sent two different kinds of yellow onions this season and now we are going to throw in a bit of color. Some of them are larger but we definitely have some small ones that will be going out too. Enjoy the change in your onion flavors.
- ❖ **Kabocha Squash** – This is a great squatty red or green squash. It is even a bit sweeter than my favorite butternut. Cut them in half, de-seed them and bake them at 350 for about ½ hour. Take them out and eat the inside with butter and salt and pepper or brown sugar and marshmallows.
- ❖ **Celery** – Celery is my boys' favorite crop to harvest. You get to put the knife way down in the dirt to saw away at the thick root of the celery plant. It is wonderful that they feel all grown up and are excited about harvesting this. I wonder how many years we will see this enthusiasm, right now it is over using a knife but I have a feeling it won't be too long and it will be over which boy gets to drive what tractor or who is first on the bobcat moving around the compost. Yep it will be a fun busy time growing up for these guys! Oh, and as a reminder the leaves of the celery are great too, not just the stalks. For that reason we leave all the leaves on.
- ❖ **Tomatoes** – This amazing growing year has been so wonderful. Our tomatoes are so awesome. I have been canning a ton this week. I now have 44 pints of ketchup put up for the winter and 30 pints of salsa too. Now I need to get moving on my tomato soup. I still have some left from last year but it won't take me through all winter. Dean's grandma's tomato soup recipe is below. Absolutely delicious to me.
- ❖ **Cantaloupe** – I tried to freeze some cantaloupe this week. I cut up lots of melons and a huge water melon that we had received. Unfortunately the kids ate it all for lunch. Oh well, I will try again another day. Frozen cantaloupe is so delicious in smoothies or as an addition to a frozen fruit salad. We just mix all of the fruit we froze during the summer, take it out of the freezer for a while and delicious salad.

Candied Squash

- 1 large* kabucha squash
- 1/4 cup melted butter
- 1/4 cup honey
- 1/2 cup finely chopped pecans
- 1/4 teaspoon cinnamon

. Scoop seeds out of squash. Arrange kabucha squash pieces, cut-side down, in a large baking dish. Pour hot water in the baking dish to a depth of about 1/4-inch. Bake kabucha squash at 350° for 40 to 50 minutes, or until tender. Cool squash; peel.

Cut squash into 1/2-inch slices and place in a 9x13x2-inch baking dish. Pour butter and honey over squash, then sprinkle with pecans and cinnamon. Return to oven and bake for 15 to 25 minutes, until squash is glazed and hot.

* If squash is smaller halve the recipe and use a smaller baking dish.

Homemade Tomato Soup

1 - 5 gallon bucket about 30 lbs of tomatoes

6 large onions

1 stalk celery

Boil and Puree above ingredients (you can strain them if you prefer very smooth soup)

Then add

½ cup sugar

1 teaspoon salt

½ teaspoon pepper

Melt 1 1/2 cup butter then whisk in 2 cups of flour for the roux.

Whisk the roux into the hot tomato mixture to thicken soup. You also may heat to reduce this if you would like a thicker soup.

Pressure can at 10 lbs of pressure for 30 minutes. This is a wonderfully easy meal in the winter. Pop open the can and make some grilled cheese. It is one of my kids' favorites!

Next Week's Boxes

Acorn Squash

Peppers

Onions

Tomatoes

Cucumbers

Celeriac

Potatoes

Swiss chard

Praise the Lord!

It is so absolutely wonderful to have done all that we have been able to accomplish this last week. Not only did we get all of the onions harvested, we finished last week with all of the potatoes. Then we had an amazing Wednesday this week. We had a fun family and another volunteer come and help us harvest a lot of our squash, pumpkins and cantaloupe. I will post some pictures so you can see what a good couple hours of work looks like around here.

We try and work to the glory of God. Sometimes that means harvesting hundreds of pounds of produce in an hour or two, sometimes it means harvesting in the rain and other times it includes staying up late at night to fulfill an order because you said you were going to do it. With any of these things we try and live by Colossians 3:23 'Whatever you do, work at it with all your heart as working for the Lord and not for men'. Thank you for allowing us to work for you while praising the Lord. We greatly appreciate your support of our farm.

We hope that what we are providing is a blessing to you and your family. Our goal is to get healthy food to you. I pray we are doing what we can to make that happen. We do feel so blessed by what we have been given and we feel like we can do nothing but in turn pass on this blessing. We hope we are a blessing to you. Be blessed!

