



My MN Farmer

Our Family Blessed
To Feed Yours

Vol. 11, Issue 20

October 10-13, 2020

To our 2020 CSA season members: THANK YOU!

Our **Regular Season** members' last delivery dates will be **Saturday, Oct. 10, and Tuesday, Oct. 13.**

The last deliveries to our **Extended Season** members are **Saturday, Oct. 17, and Tuesday, Oct. 20.**

2020 has certainly been one for the books! This year has been especially busy for us. Due to world health concerns, delivery to local drop sites and delivery to homes was especially appreciated, and we were happy to be able to help meet that demand.

On our business side, 2020 has been year of booming sales of chicken and meat; an overabundance of eggs (which gave us an opportunity to make more donations to food shelves, Second Harvest and food distributions); changes in our direct market sales due to closures of schools, colleges and restaurants; and changes in farmers market procedures (masking, social distancing, handwashing stations, etc.) to follow CDC-recommendations for safety.

On the personal side, there have also been a lot of changes. Our oldest child turned 16, started driving, and is now a student at Minnesota State University-Mankato. We welcomed, raised and sold five Australian Shepherd pups. Sadly, in 2020, we missed out on 4-H animal training and county and state fair participation (usually a HUGE part of our summer schedule).

We have worked hard, along with our kids, volunteers and WWOOFer's, and have toiled in all sorts of weather to grow your food.

As our slogan says, "Our family has been blessed to feed yours." Thank you for being a My Minnesota Farmer CSA member!



Thank you for making locally- and organically-grown food a family priority! We have been happy to be your Minnesota Farmers!

Thank you for supporting our family farm ...



through the highs ...



and the lows ...



our new pups ...



celebrating the bounty ...



and the great food ...



... all the way to the end!

In Your Share Box this Week

◆ **New England Pie Pumpkin** - New England pie pumpkins are smaller in shape and size than jack-o-lantern pumpkins. These small, round pie pumpkins are packed full of flesh that is good for cooking. The flesh has a smooth texture (not stringy) and is sweeter. The size of these pumpkins is perfect for decorating, too.



◆ **Rainbow Chard, Cabbage or Acorn Squash**

- You will receive Acorn Squash, Rainbow Chard or a small Cabbage in your box this week.



◆ **Potatoes** - You'll receive Red, White or Yukon Gold potatoes in your share box this week.



◆ **Celery** - Minnesota Celery has smaller ribs and a stronger taste than store-bought celery. It is excellent in anything that requires fresh celery flavor. Use it in a sauté or hotdish, chop and freeze it, or make it the star of your cream of celery soup. See the recipe below.



◆ **Peppers** - You'll receive bell or hot Peppers in your box this week. If you don't use these fresh, you can slice and flash freeze these for your fall and winter dishes.



◆ **SURPRISES! Farming is dependent on weather, and that can be unpredictable. Be assured we have packed into your box the value you've paid even if the items don't exactly match the items we've listed in the newsletter. Thank you for your understanding!**

Order Thanksgiving turkey, meat, eggs, or produce



Delivery to your door TUESDAYS, NOV. 3 and NOV. 24!

Though the regular CSA season is drawing to a close, you can visit our online store to order your Thanksgiving turkey, special meat packages, eggs, granola, and storage crops.

We will make online store deliveries to your door on **Tuesday, Nov. 3** and **Tuesday, Nov. 24** (the same day we deliver our fresh, never frozen, Thanksgiving turkeys).

The link to our My Minnesota Farmer online store is mymnfarmer.com/barn2door.

Now We're Cookin'!



Cream of Celery Soup

3 Tbsp. butter
 1 pound celery ribs and leaves, diced
 2 large onions, chopped
 3 cloves garlic, chopped
 3 Tbsp. flour
 8 c. chicken broth or stock
 2 c. heavy cream
 1 Tbsp. lemon juice
 3-4 dashes hot sauce
 Salt and white pepper to taste

In large sauce pan, melt butter. Add celery, onions and garlic. Cook over medium low heat until soft. Add flour and cook 1 to 2 minutes over low heat. Add chicken broth. Bring to boil, reduce heat, cover and simmer 30 minutes.

Puree in small batches in a blender or food processor or all at once in the sauce pan with an immersion blender. Add cream, lemon juice, hot sauce, salt and pepper.

Reheat and simmer 5 minutes. Garnish with celery leaves.

Reader submitted recipes are always welcome. Email your recipes, tips and photos to csa@mymnfarmer.com.



Kids Corner Kids Corner Kids Corner

Farmer Ellie, would like to share this fun picture and note from CSA member Lori T.:

Hello Farmer Jean and family,

We got a good laugh going through the veggies in the box today! I think you must be raising Veggie Tales characters, and not just your garden variety produce there. Thought you'd like a picture and giggle for yourself. I'm going to feel a bit funny turning this one into a ratatouille.

Have a great week and God Bless you all.

