



What is it and what does it do?

Just for fun, this week we offer a photo spread of some of the farm equipment we use periodically throughout the growing season to grow your produce and care for the animals. Can you guess what these pieces of equipment are and what they're used for? Answers are on the second page.



NOW AVAILABLE FOR PURCHASE! Several of our seasonal and waitlist items are now available for purchase!

- ⇒ **One-half Lamb** - Enjoy the taste of real, humanely-raised, pastured lamb. Lamb is a great addition to any dinner table as it is rich in high-quality protein, essential vitamins and minerals.
- ⇒ **Hamburger** - Add some delicious beef to your stews and hotdishes this fall. We have hamburger available direct from the pasture to your kitchen.
- ⇒ **Thanksgiving Turkey** - Reserve your Thanksgiving turkey today with a \$25 deposit. Turkeys will be delivered to your home fresh, never frozen, the Tuesday before Thanksgiving.
- ⇒ **Thanksgiving Produce** - Feed your whole Thanksgiving crew with this delicious produce medley delivered directly from our farm to your table. Produce included in this special package will include potatoes, squash, pumpkins and much more.
- ⇒ **Bulk Produce** - We have a variety of bulk produce available for purchase for your freezing or canning needs. If you don't see the type you need listed in the CSA web store, call Farmer Jean at 612-245-6271 to check availability.
- ⇒ **Late Season Egg Share** - Early in the season, we had to curtail the number of egg shares we sold as we had to meet the needs of one of our direct sale egg customers, Gustavus Adolphus University. However, Gustavus recently told us they will not be purchasing eggs from us until later in the semester. That means we have lots of chickens laying lots of eggs, but not the market for them we had anticipated. So, order some farm fresh eggs, and let your neighbors know, too! We would love to get our chickens' hard work out to everyone!



To order any of the above items, visit <http://mymnfarmer.com/>, click on 2020 CSA Store (the icon with the green and white striped awnings), select your regular drop site, then scroll down to select the item(s) you wish to purchase. Click the green "Next" button on each page as you move through the ordering process.

In Your Share Box this Week

◆ **Potatoes** - More potatoes are coming your way! Prepare them all your favorite ways or store them for later use.



◆ **Tomatoes** - You will receive heirloom, Roma or round hybrid tomatoes in your share box this week. All these are great in salsa, grilled, or just sliced and eaten fresh seasoned with sugar or salt.



◆ **Peppers** - You'll receive green bell or hot peppers in the share box this week. Enjoy these on your relish tray, for stuffed green peppers, as garnish in a salad or in your homemade salsa!



◆ **New England Pie Pumpkins** - 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 make them perfect for decorating, too.



◆ **Fruit - Watermelon, Cantaloupe, Apples and/or Pears** - We have a nice variety of fruit to pack into your boxes. Enjoy these sweet treats in your favorite fall recipes.



◆ **Kohlrabi** - Here's that special crunch for your relish tray or favorite recipe. Remember that you can also grill Kohlrabi or add it to salads.



◆ **Zucchini, Summer Squash and/or Cucumbers** - They're still coming! Shred them for your sweet breads or make squash boats or zucchini fries.



◆ **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!**



Now We're Cookin'!



Make Your Own Pumpkin Puree - Easiest Method

1. Cut the top off pumpkin to create a flat top. Place pumpkin on flat (cut) side and cut pumpkin in half. Scoop out seeds.
2. Put 1-1/2 c. water in bottom of a crock pot, just enough to keep pumpkin moist. Don't submerge pumpkin pieces in water.
3. Cook pumpkin halves in crockpot on high for 3 to 4 hours. You can cut halves into quarters to make more pumpkin fit in the crock pot, if desired.
4. Once pumpkin is soft (poke with fork to check) take out of pot and set on a cookie sheet or try to cool.
5. When pumpkin has cooled enough to handle, use a spoon to remove pumpkin flesh from rind. Discard rind.
6. Place pumpkin flesh in a mixing bowl and blend with an immersion blender or potato masher to reduce lumps. If the pumpkins are good pie pumpkins, very little blending/mashing should be necessary to make a nice smooth puree.
7. Freeze pumpkin puree in amounts needed for favorite recipes in Ziploc bags or freezer containers.
8. Thaw when you're ready to make your pumpkin pies and breads.

What is it and what does it do? - Answers From Farmer Abby

1) Mower - This is a giant mower that gets attached to the back of a tractor.

Underneath the cover, there is a 6-foot blade that spins incredibly fast. This mower is able to cut brush and trees up to an inch and a half in diameter, as well as weeds and grass that can be three feet tall at times.

2) TMR Mixer - (Total Mixed Ration, also called a feed mixer) - You drop a bale of hay

in, and inside there's another giant spinning blade that chops the hay up. After that, you can add carrots, sweet corn silage, or any feed ingredients of your choice to make a custom-blended feed. It also has a built-in scale so you can see how much you are putting in of each ingredient. It allows you to mix the feed so the animals have a balanced diet, instead of picking out the parts they like and letting the weaker and younger cows eat the less nutritious parts. The TMR Mixer holds 420 cubic feet or 7,000 lbs. of feed, depending on how heavy the feed is.

3) Undercutter or Ripper - The Undercutter or Ripper is used to break the ground up without turning the soil over. It is used for undercutting beets, onions, garlic, and any other crops that grow in the top three to four inches of soil. It loosens the soil, and makes picking the crops up much easier.

4) Waterwheel Transplanter - The Waterwheel Transplanter also gets pulled by a tractor. It has two seats on the back, and the slanted platforms hold trays of baby plants. Between the two giant yellow water tanks, there are wheels with spikes that poke holes in the ground, and the transplanter lets a controlled amount of water flow into these holes. Then the people on the seats push a plant into the hole and cover it up. The Braatz kids are the most frequent riders and planters on this piece of equipment, and they love the free ride back from the fields to refill the water tanks, get more plants, etc.

5) Potato Digger - This machine has a rotating belt that drives the chains around like a conveyer belt. The first part is under the ground, and as the tractor drives forward, the potatoes get carried up to about waist level, while the dirt falls through the chains. Then, when the potatoes make the short fall onto the fluffy dirt, they are all on top of the soil and can be easily picked up. This makes digging potatoes much easier!

