

Dear Member,

Today, for the first time, the cars that were coming off the mountain had a layer of snow about four inches thick on them. We love the mountain, but when we are picking carrots we are very glad to be in the valley. It has been a cold, wet and busy week, but we have not had any snow yet. The creek is just about as full as we care to see it and hope that the rain that is predicted for next week is moderate at best.

Finally the cold and rain have given the fall greens the temperatures and moisture they need. There are Top Crop Collards and Winter Bor Kale in your share this week. New this week is also the Carnival Winter Squash. Carnival is a member of the Acorn squash family but has a beautifully colored outer shell. Enjoy the vegetables-Pete and Deb

SHARES INCLUDE: Potatoes-1 basket Red Ace Beets-1 basket Delicata Winter Squash-2
Kohlrabi-1 bunch Cosmic Purple Carrots-1 basket-the tops of the carrots just are not strong enough for us to bunch.
Top Crop Collards-1 head Scallions-1 bunch Carnival Winter Squash-1 Winter Bor Kale-1 head

Optional Fruit Share-all in one bag-Bosc Pears, Empire Apples, Golden Delicious Apples, Ida Red Apples. (Ida Red's are great cooking apples. They are also excellent storing apples).

COOKING WINTER SQUASH

In case you've never tried to cook **winter squash**, it couldn't be **simpler**: Cut in half with a big sharp knife. Remove seeds. (If you've ever carved a pumpkin, these two steps should be very familiar.) Put in a baking pan (I use glass, metal or ceramic would also work) cut side down, with a little water in the pan. Or rub the cut side with a little oil first. Bake in a medium oven (325, or 350, or 400, etc.) until it's easily pierced with a fork. Remove, and eat. Possible toppings: many like maple syrup, I like salt and pepper. I've also added my cut, seeded halves of winter squash to the crockpot with some water, and let it cook that way for a few hours. This method works especially well when all you want is the cooked flesh to puree for a soup or other dish.

Spiced Pecan Baked Apples

Makes 6 servings

6 large apples (Delicious, Golden Delicious or Rome)
1 cup pecan pieces
? cup raisins
¼ cup unsweetened shredded coconut
2 tbs. brown rice syrup
Grated zest and juice of 1 lemon

Grated zest of 1 orange
¼ tsp. powdered ginger
Approx. 6 tbs. fruit-sweetened apricot preserves
6 whole pecans
1 cup unfiltered apple juice
2 tsp. corn oil

Preheat oven to 375 . Core apples, but do not peel. Cut a thin slice off the bottom of each apple so it will sit flat. With a sharp paring knife, make a 1-inch wide x 1-inch deep hollow in the top of each apple. Arrange apples in a deep baking dish. Coarsely mince pecan pieces, raisins, and coconut. Mix together in a medium bowl. Stir in rice syrup, lemon and orange zests, and ginger. Fill hollow of each apple abundantly with pecan mixture. Spoon a dollop of preserves over top of each apple, and press a whole pecan on top of reserves. Combine apple juice and oil in a saucepan, cook over medium heat 2 to 3 minutes. Remove from heat, and stir in lemon juice. Spoon into the baking dish around apples. Cover loosely with foil. Bake, basting every 10 minutes with the juice, about 35 minutes, or until apples are tender. Serve warm, with any remaining juices spooned over top.

Crunchy Red Devils recipe by A. Doncsecz, Vegetarian Gourmet

2 Tablespoons Apple Cider Vinegar 2 shallots, minced 1/4 cup hot red pepper sauce
1 teaspoon grainy mustard ½ teaspoon sugar 3 medium kohlrabi bulbs

Whisk together all ingredients except kohlrabi with ½ cup water. Peel and thinly slice kohlrabi; stir into marinade, coating evenly. Cover and refrigerate 2-3 days, stirring occasionally. Serve cold or at room temperature.

SPICY RICE & Greens

2 1/4 cups canned low-salt chicken broth or vegetable broth 1 1/2 teaspoons Creole or Cajun seasoning

1 cup converted white rice 2 cups chopped cooking greens

Bring broth and Creole seasoning to boil in heavy large saucepan. Stir in rice and greens and bring to boil. Reduce heat to low, cover and cook until rice is tender and liquid is absorbed, about 20 minutes.

Stir-Fried Kohlrabi from The Goodness of Potatoes and Root Vegetables

3 kohlrabi, peeled 3 medium carrots 4 tablespoons peanut or safflower oil 3 cloves garlic, peeled and thinly sliced
1 inch piece gingerroot, peeled and thinly sliced 3 green onions, sliced
1-2 fresh chili peppers, sliced, optional salt 4 tablespoons oyster sauce (optional)
3 teaspoons sesame oil & soy sauce, each

Slice kohlrabi and carrots into thin ovals. Heat oil in large heavy skillet; when it begins to smoke, toss in garlic and ginger. Stir once then add kohlrabi and carrots; toss and cook 2 minutes. Add green onions and chilies; stir-fry 1 minute, then pour in ½ cup water. Cover, reduce heat and cook 5 minutes. Remove cover and toss in a little salt and the sesame and soy, and oyster if using. Serve with rice.

KOHLRABI COOKING TIPS:

- Kohlrabi doesn't have to be peeled after cooking. It's excellent cooked or raw. Try it both ways.
- Grate kohlrabi into salads, or make a non-traditional coleslaw with grated kohlrabi and radish, chopped parsley, green onion, and dressing of your choice.
- Try raw kohlrabi, thinly sliced, alone or with a dip. Peel and eat raw like an apple.
- Steam kohlrabi whole, 25-30 minutes, or thinly sliced, 5-10 minutes. Dress slices simply with oil, lemon juice and a fresh herb, or dip in flour and briefly fry.
- Saute grated kohlrabi in butter, add herbs or curry.
- Add sliced or cubed kohlrabi to heart soups, stews or a mixed vegetable stir-fry.
- Chill and marinate cooked for a summer salad. Add fresh herbs.
- Kohlrabi leaves can be used like other greens. Store the leaves and bulbs separately. The globe will last for a few weeks in plastic in the fridge.

Cooking Greens Recipes (these can include chard, kale, turnip greens, Collard greens, beet greens, rapini/raab, etc.)

IDEAS to use yummy, healthy greens waiting for you in your fridge or garden:

- 1) Make lentil or split pea soup and then add chopped greens at the end of cooking. Also try a chinese style hot and sour soup, or navy bean, etc. This is one of my favorite ways to consume greens.
- 2) Cook in olive oil with garlic and add a few chile flakes at the end. A great, easy and satisfying side dish.
- 3) Make #2 and put onto grilled cheese sandwiches or into tacos, with or without cheese
- 4) Make a frittata with already-cooked greens, or just add to scrambled eggs

Greens Tacos This recipe is one of my favorite breakfast recipes, but of course it would work at any time of day. Please note the amounts given are approximate, I don't measure anything when I make these. You could use more or less of any one of these ingredients. Serves 2-3

3/4 pounds greens, cleaned well and sliced into approximate 1 inch pieces
2 teaspoons cooking oil
2 chopped garlic cloves, or another alium family, whatever you have on hand (onion, green onion, green garlic, leek.....)
Pinch red pepper flakes or cayenne
2 Tablespoons cream cheese
4-6 small corn tortillas or 2-3 larger flour ones

Heat the oil and add the garlic, having the greens ready to go, and cook garlic for about 30 seconds. Then add greens and cook until bright green and wilted, add red pepper (and salt and black pepper if you like). Take off heat and stir in cream cheese. Heat tortillas, divide filling among them. Eat and enjoy.