

Dear Member,

Sliding into fall and we're still dealing with rain and soggy conditions in the fields. I wonder what this winter will hold if the wet conditions continue. We are still picking summer squash and it looks like we will have squash until a frost. We were right on the doorstep this past week, but our lowest temperatures were in the upper 30's. We also picked the last of the Paprika peppers and Habaneros this week. The Paprika's are a bit hot pepper so use with caution.

New this week is the first of the garlic. The garlic was harvested in July and has been curing in the barn. We separated out the amount we need to split and plant for next year and now the rest is waiting for your shares. Garlic cloves are planted in October and overwinter in the field. They will be the first greens in the spring and some of the first vegetables in the CSA shares in June. The garlic scape is the top portion of the garlic plant that is removed so the bulb portion will receive all the plants energy. This year the garlic is large and delicious. I think all the rain really put some extra size on the bulbs and the harvest was very good.

This week is also the yearly pumpkin for your share. Pumpkins, a member of the winter squash family, had a rough time with the wet conditions and I don't think that the pumpkin will last very long. Cook the same as a winter squash and a pumpkin can be used interchangeably with winter squash in recipes. Enjoy the vegetables-Pete and Deb

SHARES INCLUDE: Pumpkin-1 Garlic-2 Potatoes-2 pounds or 1 quart Summer Squash-1lb(3-4) Beets-1 pound or one filled pint Paprika Supreme Peppers-6 This is a pepper that can be dried and ground for Paprika or used fresh like a chili. Mildly hot Habanero Peppers-really hot-only take them if you like hot peppers Collard Greens-1 bunch Turnip Greens-1 bunch-many of the bunches also have small turnips on them. Basil-1 bunch-this is the last of the basil Broccoli-2 heads
Optional Fruit Share- one bag with Anjou Pears and Cortland Apples and a quart basket of Blue Free Plums

Fusilli w/ Collards, Bacon & Garlic

1 pound collards, coarse stems discarded and the leaves washed well and chopped coarse	1/4 teaspoon dried hot red pepper flakes
1/4 pound sliced bacon, cut into 1/2-inch pieces	1/3 cup olive oil
4 large garlic cloves, chopped fine	3/4 pound <i>fusilli</i> (spiral-shaped pasta)
1 large onion, sliced thin	1 tablespoon red-wine vinegar
	freshly grated Parmesan as an accompaniment

In a kettle of boiling water boil the collards for 10 minutes, drain them in a colander set over a large bowl, and return the cooking liquid to the kettle. In a large skillet cook the bacon over moderate heat, stirring, until it is just browned and transfer it with a slotted spoon to a small bowl. Pour off the fat from the skillet and in the skillet cook the garlic, the onion, and the red pepper flakes in half the oil over moderately low heat, stirring, until the onion is softened and the garlic is golden brown. Bring the cooking liquid to a boil, in it boil the *fusilli* until it is *al dente*, and drain the *fusilli* well. To the skillet add the collards, the bacon, the *fusilli*, the remaining oil, and the vinegar and toss the mixture well.

Season the *fusilli* with salt and pepper, divide among 4 bowls, and sprinkle each serving with some of the Parmesan. Serves: 4

Credits: Gourmet February 1992

Sweet and Spicy Summer Squash

- 1 Tbs. Olive oil
- 3 –4 cups chopped summer squash (about 3 medium)
- 1 medium onion, chopped
- 2 medium green peppers, chopped
- 2 Tbs. Honey
- pinch cayenne pepper or splash hot sauce
- salt and pepper, to taste

1. In a large skillet, heat oil over medium-high heat. Add squash, onion and green peppers and sauté 10 minutes, or until tender.
2. Stir in honey and cayenne pepper or hot sauce. Remove from heat. Add salt and pepper to taste.
3. Cover and let stand for 3 minutes before serving.

Winter Squash Soup

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| • 4 tablespoons butter | 2 medium winter squash, peeled and diced |
| • 2 cloves garlic, mashed | 2 apples, peeled and diced |
| • 4 teaspoons curry | 3 cups chicken stock |
| • 1/2 teaspoon ground ginger | 1 cup cider |
| | salt and pepper to taste |

Melt butter in a stockpot. Add onions, garlic, ginger and curry and cook for 20 minutes on low heat. Add the winter squash, apples and chicken stock. Simmer 25-30 until tender. Add cider and salt and pepper to taste. Serves: 8 Credits: Deb Kavakos (from a friend)

Roasted Beet Salad

8 beets (about 2 pounds)
5 tablespoons rice vinegar, divided
1/4 teaspoon salt, divided

1/4 teaspoon freshly ground black pepper, divided
8 cups gourmet salad greens (about 8 ounces)
2 teaspoons olive oil
(1/8-inch-thick) slice red onion, separated into rings

1. Preheat oven to 375
2. Trim off beet stems and roots. Wrap each beet in foil; bake at 375 degrees for 45 minutes or until tender.
3. Cool beets to room temperature; peel and cut into 1/4-inch-thick slices.
4. Combine beets, 4 tablespoons vinegar, 1/8 teaspoon salt, and 1/8 teaspoon pepper in a bowl; toss well.
5. Combine 1 tablespoon vinegar, 1/8 teaspoon salt, 1/8 teaspoon pepper, salad greens, and oil in a large bowl; toss well.
6. Place 2 cups salad greens mixture on each of 4 plates; top with beets and onion rings. From Cooking Light Magazine

Pumpkin Bread

2 eggs	1 cup of pumpkin	1/4 teaspoon baking powder
1/2 cup sugar	1 tsp vanilla	1/2 teaspoon each cinnamon, cloves and nutmeg
1/2 cup oil	1 teaspoon baking soda	1 3/4 cup flour

Directions:

1. Cream 2 eggs, 1/2 cup sugar, 1/2 cup oil, 1 cup of pumpkin and 1 teaspoon vanilla.
2. Sift together 1 teaspoon baking soda, 1/4 teaspoon baking powder, 1/2 teaspoon each cinnamon, cloves and nutmeg with 1 3/4 cup flour.
3. Mix the creamed mixture and the dry ingredients.
4. Add 1/2 cup raisins and walnuts if you like.
5. Pour into a loaf pan and bake at 350 degrees for 1 hour or until done. Credits: Deb Kavakos

Pumpkin Pie

Unbaked 9" pie shell	1/2 tsp. ground ginger
2 eggs slightly beaten	1/4 tsp. ground cloves
2 c. cooked pumpkin	1 2/3 c. evaporated milk
3/4 c. sugar	
1/2 tsp. salt	
1 tsp. ground cinnamon	

Directions:

-Blend together eggs and pumpkin.
-Stir in sugar, salt, cinnamon, ginger and cloves. Blend in milk.
-Turn into pie shell. Bake in hot oven 400 degrees 45-55 minutes or until knife inserted halfway between center & edge of pie comes out clean.

Greens and Ricotta Pie

1 lg head kale (or other greens) about 1 3/4 pounds	1 Tablespoon olive oil	1 bunch green onions, sliced 1/4 inch thick	1/2 teaspoon salt
1/4 teaspoon coarsely ground black pepper	4 large eggs	1 container (15 oz) part skim ricotta cheese	3/4 cup low fat milk
1/2 cup grated parmesan cheese	2 tablespoons cornstarch		

Preheat oven to 350 degrees F. Grease 9 1/2-inch deep dish glass pie plate. Trim off two inches from swiss chard stems, discard ends. Separate stems from leaves, thinly slice stems and coarsely chop leaves. In nonstick 12-inch skillet, heat oil until hot. Add sliced stems and cook 4 minutes or until tender, stirring frequently. Add green onions, salt, and pepper and cook 1 min. Gradually add chopped leaves until wilted and excess moisture evaporates, about 5 min. In a large bowl, with wire whisk or fork, mix eggs, ricotta, milk, parmesan and cornstarch. Stir in swiss-chard mixture. Transfer mixture to pie plate. Bake pie 40 minutes or until knife inserted 2 inches from center comes out clean. 6 servings.