



In Your Box* 10.04.07

Beets and Beet Greens
Cabbage or Bok Choy
Blue Potatoes
Lettuce
Turnip Greens
Scallions or Leeks
Onions
Butternut or Delicata
Squash

Recipes
Roasted Blue Potatoes
Butternut Soup

* Depending on your share size, you may not have every item listed. Don't worry, we do our best to make sure everyone gets some of everything before it runs out. Questions? Let us know.

**Pumpkin Pick
and Carve October 20**
just after the final delivery!

The end is approaching! We have just three weeks to go now, so I'm hoping to have your end-of-season surveys posted along with this newsletter. Please look for the survey, and either print it out and send it to us, or just respond to the questions in an email if that's easier. We really do like to hear from you, even if it's bad news. I will leave lots of room to write in it, so depending on how pdf documents open on your computer, be sure to look for multiple pages.

Your thoughts inform all our plans for the next season. And that's what we do from November through January—plan, plan, plan. Although hopefully we'll do a little playing this year too. We've already determined that Calvin's big hands will be excellent for helping to pick crops such as beans . . . Got to get his hand-eye coordination going. :)

Notes:

- If it's not listed here, see last week's newsletters for info!

Blue Potatoes—These are truly blue, almost purple inside. They're beautiful, but do not try turning them into mashed potatoes unless you like the idea of a blueberry-colored mound!

Beet Greens—these are very mild, a lot like a spinach green. Use raw in salads or saute, just as you would spinach. Best, try mixing with Turnip greens, below. Remove and store separately from the beets themselves or your beets will become soft more quickly than they need to. Store in a plastic bag in the crisper.

Turnip Greens—a bit spicier than beet greens. Add both greens to other lettuce greens in a great salad, or saute with butter and garlic as a side dish.

Butternut Squash—I tend to make soup with this, but it's also wonderful cubed (minus skin), tossed with olive oil and a little salt and roasted in the oven until soft and browned.

Recipes

Roasted Blue Potatoes

Melt four tablespoons butter in a baking dish. While melting, slice potatoes in as thin rounds as you can. Lay slices out in butter, slightly overlapping, in rows. Sprinkle with salt and parsley or rosemary. Place in oven at 375 for about 20 minutes. Flip rows over and continue to roast for another 20 minutes, or until slices resemble slightly soft, browned potato chips.

Butternut Squash Soup

Cook squash. Puree in food processor in batches with vegetable broth. Add broth until desired consistency is achieved. Heat over stove until simmering. Add cream to taste. Serve with a dollop of sour cream.

