



What's in the box?

- **Petite Heirloom Leeks**
- **Adirondak Blue/Red/Red Norland/Superior Potatoes** (*may include any or all*)
- **Heirloom Tomatillos Mix**
- **Sweet/Mild/Zesty Peppers Mix**
- **Heirloom Green/Colored Tomatoes Mix**
- **White Scallions Bunch**
- **Heirloom Carrots**
- **Fresh Thyme/Greek Oregano Bunch OR Fresh Thyme/Parsley Bunch**
- **Heirloom Ground Cherries**
- **Heirloom Winter Squash**
- **Baby Purple/Walla Sweet Onions** – *perfect for roasting or soups!*
- **Heirloom Garlic**

Recipe Corner:

Roasted Winter Squash Hummus

- *4 cups cubed winter squash*
- *2 tbsp olive oil*
- *2 cans garbanzo beans, drained and rinsed*
- *4 cloves garlic*
- *6 tbsp olive oil*
- *¼ cup sesame seeds*
- *½ cup vegetable broth*
- *½ tsp salt*
- *¼ tsp cayenne pepper*
- *Garnish: mix olive oil, pumpkin seeds (pepitas), and additional cayenne pepper*

Toss the squash with olive oil and roast in a 350 degree oven for about 30 minutes, or until the flesh is tender. Combine roasted squash and remaining ingredients in a blender or food processor until hummus is smooth and creamy.

Serve with a drizzle of olive oil and pumpkin seeds sprinkled on top. Dust with cayenne pepper.



Great Gift Ideas:

- **Bossy E's new book Indoor Kitchen Gardening, signed by the author:** \$22
- **Bossy Acres Trucker Cap:** \$12
- **Bossy Acres 3-color Logo Patch:** \$5
- **Bossy Acres Vintage Men/Women's Tees:** \$22 (*fitted, run small*)
 - Men Blue Medium: 1 left
 - Men Blue Large: 5 left
 - Men Blue X-Large: 1 left
 - Men Grey Medium: 1 left
 - Men Grey Large: 5 left
 - Men Grey X-Large: 3 left
 - Men Grey 2X-Large: 1 left
 - Women Blue Small: 2 left
 - Women Blue Medium: 2 left
 - Women Grey Small: 6 left
 - Women Grey Medium: 3 left
 - Women Grey Large: 2 left
- **Sapsucker Farms Maple Syrup:**
 - 1-gallon jug (\$67 / only 1 left!)

Checks, cash, or money order only to: 5875 290th Street W, Northfield MN 55057

Prepare for soup season and hot comfort foods – throughout the next five weeks, we'll enjoy fall favorites like winter squash, onions, leeks, Brussels sprouts, celeriac, sweet potatoes, beets, turnips, parsnips, and more.

Here at the Bossy, we're dreaming of French onion soup yum!

Welcoming the crispness and beauty that autumn brings,

Karla, Elizabeth, and Hazel

End of Season Get Together:

- **Sunday, October 19th (11am-2pm) Pumpkin Pick:** join us for cider, donuts, pumpkins, gleaning, and a farmer farewell! Please RSVP via email.

Next CSA Pick Ups:

- Week 14 (*Sept 23rd & Sept 25th*) – full shares only (*please return your boxes!*)
- Week 15 (*Sept 30th & Oct 2nd*) – full AND mini shares (*please return your boxes!*)