



What's in the box?

- **Heirloom Leeks**
- **Sweet/Mild/Zesty Peppers Mix**
- **White and/or Purple Scallions Bunch**
- **Polish Heirloom Ground Cherries**
- **Heirloom Tomatillos Mix**
- **Red Wing and Cortland Yellow Onions**
- **Heirloom Parsnips**
- **Freshly Dug Sweet Potatoes** (*not cured for long term storage*)
- **Beets Mix** (*any or all of Chioggia, red, golden orange, cylindra*)
- **Heirloom Celeriac/Celery Root with Edible Greens**
- **Specialty Greens Mix** (*Green Romaine, Spinach, Asian & Mustard Greens, Komatsuna, Tatsoi, Daikon Radish Micro-Greens, Sweet Sugar Pea Shoots, Mizuna, Baby Swiss Chard*)
- **Heirloom Brussels Sprouts**

Local Recipe Inspiration:

This is a must try from Smitten with Squash author Amanda Paa:

Orange Butter-Glazed Brussels Sprouts and Butternut Squash

(Find it online at www.simplegoodandtasty.com)



Need a little direction for that celeriac? Local author Tricia Cornell suggests:

"It tastes of celery, lemon, and radish, and it looks just ferocious. It tends to brown quickly when exposed to air, so it's good to have some lemon juice on hand. Celery root can also be mashed with potatoes or cubed and added to soups. It also makes a lovely smooth soup: Cook it with a little butter, garlic, onions, and salt. Cover it with water or broth and boil until it's soft. Then puree. It's that easy. But celery root gets to take its star turn in remoulade, a condiment made from the grated root, mustard, mayonnaise, horseradish, and lemon. Serve it alongside a roast on your holiday table, or spread it on a sandwich."



Storage Tips:

- **Onions** - dark, dry, cool place with ventilation works best (*no fridge*)
- **Sweet Potatoes** - dark, dry, cool place with ventilation works best (*no fridge*)
- **Parsnips** - perforated plastic bag in crisper of fridge (*optimal 38-42 degrees*)
- **Beets** - perforated plastic bag in crisper of fridge (*optimal 38-42 degrees*)
- **Celeriac** - store green tops separately, root in perforated plastic bag in crisper
- **Brussels Sprouts** - plastic bag in crisper of fridge (*lasts about a week*)

Field Update:

As we close out the final four weeks of the CSA program, we'll be clear-cutting all that remains in the fields and distributing it to the membership regardless of quantity and size. Here's what's left out there between the fields and storage in various amounts:

- Fennel bulb with edible fronds
- Sage, thyme, oregano, parsley
- Brussels sprouts
- Celeriac
- Cabbage, cauliflower, broccoli sprouts, Romanesco
- Leeks, scallions, red, white, and yellow, onions, garlic, baby onions
- Peppers
- Ground cherries
- Winter squash
- Turnips, parsnips, beets, possibly rutabaga
- Lettuces, micro-greens, shoots, specialty greens mixes, bok choy
- Sweet potatoes
- Dried beans
- Kale
- Pumpkins

End of Season Get Together:

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

Next CSA Pick Ups:

- Week 16 (Oct. 7th & Oct. 9th) - full shares only (*please return your boxes!*)
- Week 17 (Oct. 14th & Oct. 16th) - full AND mini shares (*please return your boxes!*)