



### ***What's in the box?***

- **Heirloom Leeks**
- **Sweet/Mild/Zesty Peppers Mix**
- **Red Wing Storage Onions**
- **Sierra White Storage Onions**
- **Cortland Yellow Storage Onions**
- **Heirloom Parsnips**
- **Freshly Dug Sweet Potatoes** (*not cured for long term storage*)
- **Small Roasting Beets Mix** (*any or all of Chioggia, red, golden orange, cylindra*)
- **Heirloom Celeriac/Celery Root with Edible Greens**
- **Specialty Greens Mix** (*Green Romaine, Asian & Mustard Greens, Komatsuna, Tatsoi, Mizuna, Rainbow Swiss Chard, Daikon Radish Micro-greens*)
- **Heirloom Romanesco or Heirloom Cabbage or Heirloom Cauliflower**
- **Heirloom Garlic**
- **Heirloom Winter Squash** (*any of Butternut, Sweet Dumpling, Delicata, Acorn, Kabocha, Buttercup*)
- **Mei Qing Choi** (*Bok Choy*)

### **Recipe Corner:**

Talk about comfort food! Check out this delicious dish from fellow member Laurie of Relishing It. Can be made with any type of squash and skip the chicken for our vegetarian folks.

#### **Enchilada Bake with Butternut Squash, Black Beans, and Shredded Chicken**

*What ya need for an 11 x 8 casserole ...*

- 1 butternut squash, cubed into small pieces (you'll only use about 1 1/2 cups of it)
- 1 cup cooked black beans
- 1 1/2 cups shredded monterey jack cheese
- about 12 corn or flour tortillas, or more depending upon your pan size
- 1 cup shredded, cooked chicken
- 2 cups homemade enchilada sauce, plus more for serving
- olive oil
- salt and pepper
- green onions, sour cream, and jalapeños, for garnish

Learn more at [www.relishingit.com](http://www.relishingit.com)



### 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

### New Farm Update:

Now that October is here, a whole new level of adventure fills our days and nights as we grow ever closer to closing on our new farm. In addition to winding down in the fields, wrapping up the remaining three weeks of the CSA, and packing up the farm, we're also coordinating U-Hauls, moving help, and getting squared away with all of those details that come with starting anew. While our plate overfloweth, we're beyond excited for this new journey ahead!

All of the fixings for three new beehives have arrived and will provide us with a fun afternoon project this winter. We'll be putting in the posts for our bear fence (yes, I said bears!) one of these weekends before the snow flies so that come spring, our bees will be nice and safe.

Nearly 300 fruit, nut, and berry trees have been ordered, we've secured a new-to-us hoophouse and greenhouse, the spiles for maple syruping have also been ordered, and we have everything in place for our layer chickens that will arrive next spring.

Much more to do and get into place, but not bad for not having moved in yet!

Bossy 3.0 .... we're ready for you!

Till next time,  
Bossy K and Bossy E

### **End of Season Get Together:**

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

### **FINAL CSA Pick Ups of the Season:**

- Week 17 (*Oct. 14<sup>th</sup> & Oct. 16<sup>th</sup>*) – full AND mini shares (*please return your boxes!*)
- Week 18 (*Oct. 21<sup>st</sup> & Oct. 23<sup>rd</sup>*) – full shares only (*please return your boxes!*)