



1/2# Spinach
2# Baby Red Beets
Savoy Cabbage
Romanesco Cauliflower
Sunshine Winter Squash

Kohlrabi
2# Rose Finn Apple
Bunch Parsley
Yellow Onion & 2 ct Chesnok Red Garlic
3/4# broccoli

Well, we did get the must do things ticked off of the list over the past 2 weeks, ending with a late late garlic planting last Sunday. It took some good planning with late plowing and furrowing a week before that and luck with the weather as well. It was a short window of opportunity as it's now 15 degrees out with another 3-4" of snow here at the farm. The farming sure has changed over the years! Below is are pics of Jacy and Zachary, one month old and tucked into a baby bjorn, and our one employee and dear friend Chelle Crowder planting garlic at our farm out in Manhattan. 2006. Rototilled and hand furrowed! Such nice soil out there!





And here is last Sunday, the last of our Crew for the year, and rather than a chariot to put down sleeping babies, a camper van at the end of the row and a couple of iPads to entertain Zachary (9) and Ania (5)!



In the box are some of our favorite vegetables of the year, perfect for roasting in the oven or cauliflower gratin. As for the squash, we love them and we'll include some type in each box for the rest of the winter CSA. Here is a favorite way to prepare the Sunshine Squash, particularly if you or your kids have texture issues with squash. With all of the prep, it is not much quicker to prepare than quartering, covering, and roasting at 385 degrees for an hour with a bit of water in the pan, and a pat of butter and sprinkle of brown sugar, but the results are very good.

Half the squash. Scoop out the seeds and pulp. Peel the skin off of the squash. Place cut side down, and cut into 1/2-3/4" slices. Turn the slices on the side and cut into relatively uniform cubes. This works well in cast iron or non stick:



Set the oven to 400 degrees or 350 convection.

Sauté the cubes in batches over medium high to high heat with whichever cooking oil you prefer, maybe half butter, half oil. Be careful not to sauté too much at a time; your results will be crispier! Crispy is good. Brown most sides and set aside on a baking sheet one cube deep, not much more. Bake for 12 minutes and empty all of the squash into a big bowl. Toss around, season with salt and pepper, maybe new mexico red chile powder or Guajillo Chile, available from Fischer Spice at T&C. Return the cubes to the oven on baking sheets for another 10 minutes or so. The squash will be crispy and delicious, a perfect side for dinner. I'm making that and roasted beets tonight with hamburgers from Yellowstone Grassfed Beef. It's a dinner our kids ask for by name.

Bon Appétit! Merci Beaucoup!

~Matt

Enjoy your produce! Matt, Jacy, Zachary, Ania, and Crew

Please be careful with and return your boxes!

The tops and bottoms fold and slide to lock/unlock.