

October 12th, 2012

 Tonight is the first big freeze of the season. For the most part, I think we’re ready. All the frost sensitive crops are in—or we’re prepared for their end. The glass covers are on the cold frames and we’ve decided not to cover the hoophouse this fall since we’ll get more out of the plastic covering by minimizing it’s use during the winter. Everywhere things are winterizing—birds are flocking together, geese are flying south and more leaves are carpeting the forest floor now than hanging from tree branches. Here at the homestead, though the harvest is still coming in, we are beginning to think about next year, reflecting on this growing season, what went well, what we’d like to do differently, etc. We encourage you to do the same, and let us know what you come up with (i.e. what did you like, what did you get too much of, too little of, how was the pickup day/time, etc.), we’d love to know your thoughts as we figure out what the CSA will be like next year.

 This week’s share has some delicious autumn standards like New England Pie Pumpkin! We made our first pumpkin pie of the season last night with one of these brilliant orange squashes and it is tasty! A couple other new arrivals for the fall season—tomatillos, Vermont Cranberry dry bean, and tatsoi. Tomatillos, with a citrus, fruity taste, are great for salsa, in soup, or stir-fry. Vermont Cranberry dry beans can be prepared like any other dry bean (see last week’s newsletter with a brief description of cooking black turtle beans). Tatsoi is a cold weather asian green—I like it cooked in stir-fry, with garlic, but it can also be eaten raw as a spicy salad.

* Green and Red Russian Kale
* New England Pie Pumpkin
* Vermont Cranberry Dry Beans
* Scarlet Ohno Revival Turnips
* Onions (Varsity, Copra, Rossa Di Milano)
* Russet and Yukon Gold Potatoes
* Pink Beauty Radish
* Tatsoi
* Husk Cherry Tomatillos
* Cilantro

Recipe of the Week: Tomatillo Salsa

Remove husks from a large handful of tomatillos, rinse and quarter. Peel and chop 1-2 cloves garlic. Wash and chop 2-4 tablespoons cilantro. Blend tomatillos, garlic, and cilantro into a coarse puree. Add salt to taste (½ teaspoon or so). You can also add serrano or jalapeno pepper for a spicy salsa. This is also great with avocado, though sadly, there’s really no chance of getting one of those locally. Serve as a side with any main dish, with chips, or on rice and beans.