

Remember, you can sign up for a share anytime!

2015 CSA

Fall

November 21st

Planet Earth Diversified

- **Mixed Field Greens**
- **Rainbow Chard**
- **Arugula Greens**
- **Dinosaur Kale**
- **Poultry Herbs**
- **Dill**
- **Bay Laurel**
- **Tarragon**
- **Flat Parsley**
- **Butternut Squash**
- **Baby Ginger**
- **Sweet Potatoes**
- **Red Cabbage**



This week is Thanksgiving! Happy Gratitude week..speaking of which, i am so grateful to know that these posts find you well and entertained..i appreciate every one of you <3 Yes, that is a blue and purple cabbage...just take outside into the shade, add some frost, and a kiss of the heart showing, voila! Purple Heart breakfast. Dawn Story of Farmstead Ferments is a fantastic educator in our community on the topic of sauerkraut and the like, for maintaining gut health, but let's move on to the butternut and

dinosaur kale. Please don't feel like you have to buy a pumpkin this week for a homemade pie. Butternut is in the same family with an easier flesh to work with, a naturally creamier consistency and you will win pie contests if you make this switch ;)



Please see previous logs for my pie recipes.. pretty much all the same: 3 eggs for potato/squash and 6-9 for a 9" quiche, depending on sizes of eggs, bulk of ingredients and how dense you want your body. To the left is a grand view of the lower field's woodlands in the background, while the lacinato waves hello. When welcoming guests this week, kale chips are definitely on the menu! Tasty, easy and a surprise to all alike when you announce that you have "dinosaur chips" on the table. Rinse, rip out the ribs, chop, season with oil & favorites like garlic, ginger, salt, pepper...scoop onto a jelly roll pan (double bottom cookie sheet with sides) and bake for just a few minutes: 10-20 minutes at 350, checking for doneness in smaller, more thin leaves 1st. We hope you have a blessed week as we celebrate with love all these gifts of our earth.