

Last market is December 17th

2016 CSA

Fall

December 10th

PlanetEarthDiversified

- **Rainbow Chard**
- **Beet Tops**
- **Red Veined Sorrel**
- **Butternut Squash**
- **Delicata Squash**
- **Patty Pan Squash**
- **Spearmint**
- **Marjoram**
- **Lavender**
- **Reaper and Scorpion Peppers**
- **Fresh Ginger**
- **Papaya**
- **Premium Tomatoes**

More rare and exotic items in your share this week like a handful of the worlds hottest peppers, fresh dug ginger, sweet marjoram, lavender, red veined sorrel and a ripening papaya! We like to prepare the papaya in a traditional and simple way: remove skin, scrape the inside, cube and dress with a squeeze of lime. We leave the papaya in the fridge when we want it to ripen further to an all



over golden color as it breaks down more quickly when left at room temp, although it will ripen more quickly that way. The peppers should be handled carefully, as they are extremely spicy! We use gloves as we chop and de-seed them, then we grind them to a paste, or dice and freeze them or dry them to crumble for storage as a spice. Just a drop or a dash will do! The red veined sorrel can be eaten raw or cooked; if raw, use less as more of an accent. When cooked, i use more as the flavor diminishes a bit. Kind of like a cross between green sorrel and dandelion, use as a replacement for those in recipes. Marjoram is one of my favorites and besides cooking with it, i like to sleep with a bit tucked under my pillow or carry a bit in my pocket...same for the lavender. We thought that you might like to not only savor a bit of lavender mint tea but also tuck some into your seasonal decorations as a lighter aromatic emphasis. We would love to hear how you use your ingredients and what you like...call us anytime! Enjoy ☺