

- **Watercress 8x8**
- **Red Sorrel 8x8**
- **Green Sorrel 8x8**
- **Chervil bag**
- **Mint bag**
- **Beet Top bunch**
- **Anaheim/Hatch peppers**
- **2 Butternut Squash**
- **Acorn Squash**
- **Lemon Verbena bag**
- **Rose Geranium bag**
- **Tatsoi 8x8**
- **Ginger***

For all you Red Sorrel fans, a great addition to a cleansing part of diet: and a chance to have an almost Dr. Seuss colored meal: chop sorrel in Cuisinart and combine either savory or sweet to obtain juice or soup or

just a nice dye for a meal, makes a great addition to an apple salad with walnut and raisins ...to go with a purple sweet potato pie! Winter Squash- Butternut squash this week! In the same family as pumpkin, is often used in recipes in its place. So, if you have recipes you like that call for pumpkin, try this as a substitute. My favorite "pumpkin pie" is made with butternut instead. Butternut squash lends itself delicious for both sweet and savory dishes. Used as an ingredient in homemade pasta, for stuffing, or cubed to be roasted, in soups, muffins and breads. If a savory soup or roast is on your mind, herbs chopped finely in your dish. It is easy to cut in half, scoop out the seeds and roast in a bit of water for half an hour... then you can flip it over and dress with pumpkin spices, some fresh grated baby ginger, butter and brown sugar for a decadent treat.



Or stuff with savory greens, herbs, cheese or rice blend and bake the halves for about ½ an hour at 400f. For a delicious pie, use 1 ½ cups of cooked/pureed squash, 1 cup of sugar/light brown sugar, 3 eggs, ¾ cup evaporated milk or half and half, dash each of cinnamon, nutmeg, ginger, turmeric (insert some fresh grated baby ginger and turmeric, about an inch square), salt, 2 tbsp. flour, 1 tbsp. of melted butter, 1 tsp vanilla combined and poured into a 9" pie crust, and if you like, garnish with pecans (I also like to add crushed pecans into the crust). Bake @350 for 45-50 minutes (or until the top of the pie is set) and allow to cool before cutting. Yum! Just a quick note on the baby ginger, since you are getting some every week: We wanted to suggest that if it is more than you can use fresh, store it in the freezer and just grate it into your teacup or recipe frozen, it will taste just like it is fresh! To your health and pleasure, always, love Leslie.

