



IN THIS BOX:

1/2 # Salad Mix
 1/2 # Braising Mix
 1 b Chard - Rainbow
 1 b Asian Mustard Greens - Ruby Streaks
 Watermelon - Red Moon & Stars
 1 Winter Squash - Pennsylvania Dutch
 2 # Sweet Potatoes - Covington
 1 b Turnips - Oasis
 1 b Radish - Pink Beauty
 1 b Herb - Marjoram

PRODUCE



FRESH

About This Week's Produce

Winter Squash - Pennsylvania Dutch Crookneck is a happy site in the box this week. According to Baker Creek Heirloom Seed Co., "this squash is a popular 19th century Pennsylvania variety that is still grown in many Amish communities." AKA "Neck Pumpkin" because of its long crooked flesh-filled neck. The rich flavor "makes it so popular with Amish wives for making their delectable pumpkin pies, butters & other deserts. If you can't get to this one right away it is a good keeper. Store away from light, do not expose to color or heat, a temp between 50-60 degrees F with a humidity of 60% is ideal. Refrigerate only if it has been cut or cooked. Enjoy this delightful Fall treat!

Turnip - Oasis are a beautiful white addition to the box this week! Oasis Turnips are known for their smooth texture, pure white color and sweet fruity flavor. This will be the best turnip you have ever tasted! Delicious raw or cooked, the sweetness will increase when lightly cooked! We love eating the turnip tops and remember lightly cooked the greens will turn bright green and add beauty to any dish that calls for greens. Radishes and turnips will both store longer when you remove the greens and store the root in a plastic bag in the crisper of the refrigerator. I am always shocked at how long the turnips and radishes will store this way. We hope you enjoy THE BEST TURNIPS YOU MAY EVER TASTE!!! BE BRAVE IF YOU DO NOT LIKE TURNIPS AND TRY ONE!

Herb-Marjoram is the most fragrant addition to the box this week! Marjoram is native to North Africa, has been cultivated in France since the Middle Ages and is thought to have been imported from Palestine. Sweet marjoram is a perennial in Mediterranean climates like Italy and, if covered, it will survive a Winter in Southern IN. The Sweet smell of marjoram is reminiscent of mint and basil and in ancient times was looked on as a symbol of happiness, its Latin name *origanum* is derived from the Greek words for "mountain" and "joy." You can use this herb fresh, dried and ground. Essential ingredient of any Mediterranean dish, you will see it in all Italian seasonings. You can use it to season tomato-based dishes, salad dressings, sauces, stuffings, vegetables...in other words, almost anything!

LET US KNOW HOW THE RECIPE
WORKED FOR YOU!

Weekly Recipe



Roasted Oasis Turnips & Greens with Quinoa Salad

modified from "Not Eating Out in NY" website

Ingredients

1 bunch oasis turnips with greens (you can also use the radishes and radish tops)
 1/2 bunch chard, about 4 leaves (optional depending on how much greens you like in the recipe)
 1 1/2 cup quinoa rinsed well (rinse until water is clear)
 1 bunch garlic scape or garlic gloves chopped thin or minced
 pinch of optional red chili flakes
 1/4 cup chopped red onions
 1 Tablespoon fresh lemon juice or juice of 1/2 a lemon
 2-3 Tablespoons coconut oil (I use coconut oil when a recipe calls for high heat cooking)
 sea salt to taste

Directions

Preheat oven to 425 degrees. Trim turnips/radishes from greens leaving a small stub of the greens attached. Wash both well to remove dirt. Halve each turnip/radish, keeping the long tails at the top of the turnip intact. Finely chop the greens & set the greens a side. Then toss the turnips/radish with 1 Tablespoons of the coconut oil, a pinch of sea salt & the optional chili flakes. Place flat side-down on a oiled roasting pan. Roast for 5-10 minutes, or just until the bottoms are lightly browned. Toss around in the pan with tongs, continue roasting about 3-5 minutes. Remove from heat & let cool. Meanwhile, bring a pot of 3 cups water to a boil & add quinoa. Continue to boil for ~ 20 minutes until quinoa is cooked. Strip chard leaves from the stems & set aside. Add 1 Tablespoon of oil to a medium-high flame & add garlic scape or glove & chopped chard stems. Once fragrant, toss in the green turnip/radish/chard leaves & a pinch of sea salt. Sauté until just wilted, 1-2 minutes. Transfer to a bowl & let cool. Combine the chopped onion with cooled quinoa & greens. Add fresh lemon juice & sea salt to taste. Serve with roasted turnip/radish on top. Enjoy!

Farm Happenings

Wow! what an amazing Fall we are having! All this warm weather has been such a blessing! We are preparing to plant garlic in the weeks to come. We have saved all of our own garlic seed this year and hope to plant twice as much this Fall for next years harvest. Garlic seed is one of the most expensive of all the seeds we purchase and we are so excited that we were able to save all of our own seeds this year! God is so good! Sincerely, Your Farmers the Leshers