

BUSH PRAIRIE FARM NEWS 10/07/13

From the Farm

We are sending two different winter squash varieties to give you a taste – Jester and Sunspot. More information about them below. We have LOTS of winter squash and are open this Saturday if you want more squash or potatoes to store. **Please let us know if you are coming so we can plan for your visit.** Kathleen@bushprairiefarm.com. Our greens are under serious attack by slugs—guess they have to eat, too. Anyway, the bok choy and tatsoi are ‘lacy’, but still make fantastic salads with the tomatoes and green onions. We have also put in a taste of rosemary—looks like a miniature pine branch and oregano—small green leaves on a twig. Rosemary is excellent with the potatoes and oregano can be cut up with scissors and put in pasta dishes or salad.

What’s in the Box?

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| Bok Choy | Oregano | Broccoli/Red cauliflower |
| Tatsoi | Cherry & Main Tomatoes | Tomatillos |
| Jester winter squash | Sweet peppers | Austrian Fingerling |
| Sunspot squash | Hot peppers | Potatoes |
| Garlic | Green onions | |
| Rosemary | Dry white & red onions | |

Hot peppers this week – Georgia flame; garden salsa (long slender green); early jalepeno; red cayenne.

Jester Winter Squash

A very attractive squash—oval shaped and tapered at both ends. This squash has a wonderful dry texture (especially for those of you raised on pureed squash!). I tried it tonight—cut in half, remove seeds. Bake hollow side down at 375 degrees for about an hour or until soft when pricked with a fork. Turn it over and bake a few more minutes with butter and brown sugar OR I put a small pat of butter, a tsp. of honey, a tsp. or so of brown sugar; and a Tbsp. or so of apple butter or applesauce; Mmmmm good!!

Sunspot Winter Squash

Kind of like a personal pan pizza---just the right size for one person, but can be shared with two. Beautiful orange flesh with a dry texture. Great prepared like the Jester squash above.

Winter squash can be stored for 2-6 months, depending on conditions. They like dry, 55 – 60 degrees and dark.

Thank you for returning your box on the next delivery day.