

J&T Todosciuk Farms & Greenhouses, LLC

Howell MI

October 20, 2011 CSA Newsletter

For our 20th week of the season, you will find the following in your share boxes:

White Potatoes, Yellow Onions, Italian Eggplant, Kale, Pimento Peppers, Sweet Banana Peppers, Tomatoes, Ambercup Squash, Poblano Peppers, Jalapeno Peppers, Red Seedless Watermelon, Grey Kohoshia, Butternut Squash, Spaghetti Squash, Green Bell Peppers, Cubanelle Peppers, and Swiss Chard
NEW: White Sweet Potatoes, Cayenne Peppers, Blue Hubbard, Carnival and Delicata Squash

NEW: White Sweet Potatoes, Cayenne Peppers, Blue Hubbard Squash, Carnival Squash and Delicata Squash. Please see previous newsletters for information on Winter Squashes, peppers and potatoes.

Stuffed Delicata Squash simplegoodandtasty.com

2 delicata squash, halved and cleaned
½ c chopped onion
½ c peeled and chopped apple
¼ c golden raisins
1 cup grated cheddar cheese
¼ c sunflower seeds

Place squash flesh side down in a baking pan containing ½ inch water. Bake in 350° oven for 30 minutes. (Poke squash with a fork, when it is soft, it's done.) While squash is baking, sauté chopped apples, sliced onions and raisins. Remove from heat, stir in cheddar and sunflower seeds. Flip squash, stuff center with apple mixture and return to oven for 10 minutes or until cheese melts. Squash can be served as a main dish or a side.

Carnival Squash-Roasted Garlic Ravioli www.specialtyproduce.com

2 carnival squash (or other winter squash)
1 head garlic
1 small candy onion (or other sweet variety of onion)
6 sprigs of fresh thyme
1 Tbs Olive oil, plus more for drizzling squash and garlic
3 sheets of fresh pasta, cut into 48 ravioli sized circles
1/2 cup Earth Balance

Preheat oven to 350. Cut squash in half, de-seed, and place in a dish with about 1/2 inch of water. Drizzle squash with olive oil and bake for about 45 minutes, until soft. Drizzle garlic with olive oil, wrap in foil and roast in oven while squash is baking. When squash and garlic are finished remove from oven and set aside to cool. While cooling heat olive oil in a small saute pan over medium high heat. Add onion and 4 sprigs of

thyme (leaves only) and saute until onion is soft. Add squash flesh, garlic, and onions to food processor, season with salt and pepper, and process until a thick puree forms. At this time, set puree aside and get a large pot of water boiling. Also, melt Earth Balance with leaves from 2 more sprigs of thyme in a large saute pan. Place 1/2 Tbs of puree on 24 of your pasta circles. Top those circles with the reserved pasta circles, and using the tines of a fork, press edges to seal. Drop ravioli in boiling water (in batches of 8) and boil until pasta begins to float, about 1-2 minutes. Remove from water, with tongs, immediately and place in saute pan with melted Earth Balance. Lightly brown both sides of pasta in melted Earth Balance and remove to a platter. There will be extra puree left, it's nice to serve the ravioli over a large spoonful of puree for extra flavor.

Sweet Honeyed Pickled Chili Peppers www.chilipeppermadness.com

1 pound chili peppers (jalapeno, cayenne, serrano, etc), sliced
6 ounces carrots, sliced
2 cups apple cider vinegar
1/2 cup water
3 teaspoons pickling salt
1/2 teaspoon alum
3 tablespoons honey
Pickling spices (we used caraway, garlic and fresh ginger)
6 tablespoons olive oil
6 8-ounce jars with lids

Thoroughly wash your jars.

Place about 1 tablespoon of the pickling spices in each hot, clean jar. Pack peppers into the jars, leaving ½" headspace. In a pot, combine vinegar, water, honey, alum and pickling salt. Bring to a boil, then reduce heat and simmer about 5 minutes. Pour pickling solution into jars over peppers leaving ½" headspace. Add 1 tablespoon of olive oil over the top. Remove air bubbles. Wipe top rims clean then close the jars tight with two-piece caps. Process for 10 minutes in boiling water bath. Let set for 12-24 hours. Check seals. Ready to eat in 3 to 4 weeks.

***Thank you for being a member of our 2011 CSA
and we hope to see you next year!!!!***

J&T Todosciuk Farms & Greenhouses, LLC

Howell MI

September 29, 2011 CSA Newsletter

Notice to CSA members:

*Please remember to return the boxes
and bags that your vegetables are in
to us next week when you pick up
your next box.*



For more information and recipes, check out these websites:

University of Illinois Extension: urbanext.illinois.edu/veggies/directory.cfm

NPR article: www.npr.org/2011/06/08/137034621/oh-the-things-you-can-do-with-a-farm-share-box?sc=fb&cc=fp