



## Katie's Question

### When do pumpkins turn orange? Great question Katie.

Our pumpkins start off green as they grow over July and August and then by early September they start to turn orange. Over the next month we wait until they have turned completely orange before picking them. This is the ripening process. The sun does its part to help the skin turn color. At the markets you will see pumpkins in various shades of yellow to orange and some that stay green. Here is a carving idea I found at the Better Homes & Gardens website. And the most important reason that pumpkins turn orange is so they can go with you and celebrate Halloween.



### The Season is Almost Over

It's hard to believe there is only one more week to go. This has been one of the hardest growing seasons we have ever experienced. We appreciate you patients as we got things going and we hope we have finished with a flare. Can you believe we got another three inches of rain in one night. The forecast is for more. Will this never end? Next week your share will be in a plastic bag so don't forget your bags.



Duckie I



Duckie II

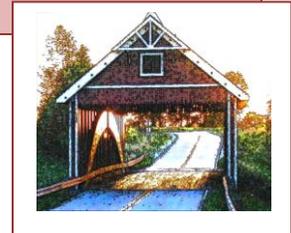
Not all potatoes are round. Some of you might remember this cute potato shaped duck from last year. This year Duckie II has been found. We took its picture with a backdrop of the rain last week.

### Ashtabula County Annual Covered Bridge Festival October 8&9, 2011

The second weekend of October each year brings the local covered bridges alive with various activities and thousands of visitors. During the autumn colors is the wonderful time to see the bridges as they stand out among the trees. We refer to these visitors as "leafers". The county fairgrounds in Jefferson can start you off with information and maps about the 18 bridges in the county. We boast the longest and the shortest bridges in the U.S. Visiting each of the bridges can take two days. Our bridge on Netcher Road is the only red bridge. During the festival there is maple syrup, hot coffee and cookies as well as fall decoration for sale at our bridge.

### Message on a bag

Thank you for all the messages on the bags. Keep them coming again this week. Many of you have shared with us what it has meant to be a member this year. Now it's your turn to share those thoughts with others. Get out your Sharpies and write your thoughts on your bags. This week you have one last bag to write on. I invite you to add to the designer bags or any other bag you are handed. It will be nice to get it back next year and see what others across our eight pick up points say.



#### Covered Bridge Gardens

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## Ingredients: *You will find more tips and recipes at our website.*

We are continuing to load you up with another selection of winter squash. This week is the traditional Acorn Squash. Next to the butternut, it is one of the most recognizable. We also are adding another delicate squash.

We look for the large orange colored spot on the squash to let us know it is ready. Some we picked are more yellow but over time it will ripen too. You can store your winter squash on your counter as some fall decoration or in a dry warm place.



This week we also introduce the white potato. This all purpose potato has a firmness that makes it good baked, mashed or cut inot fries. Combine it with turnips or cauliflower for more flavor of the season.

We apologize for the fingerling potatoes that did not last. Just a product of this yucky weather. They looked fine when we picked them and didn't realize they wouldn't keep.

**A few weeks ago some of you had white turnips. This week we introduce the purple or red turnip.**

### **Purple or Red Turnips**

Red Turnips are bright red or purple and resemble a beet. This variety is not eaten raw. They are best cooked with roasts, or boiled as a side dish. The greens are eaten cooked.



## Corn Stuffed Squash

Acorn squash  
1 Tbs. vegetable oil  
1 medium onion finely chopped  
 $\frac{3}{4}$  cup Ricotta Cheese  
1 cup corn  
 $\frac{1}{2}$  cup grated Parmesan Cheese  
Salt and Pepper

In a saucepan, cover squash with water and boil until tender, remove and rinse with ice water. Cut off stem and scoop out seeds and flesh, keeping shell intact. Chop flesh and set aside. In a large skillet, heat oil and sauté onion until translucent. Add squash and cook until liquid has evaporated. Remove from heat and cool. In a bowl, blend squash with ricotta cheese, corn, and  $\frac{1}{4}$  cup of the Parmesan cheese. Season with salt and pepper to taste. Generously fill shells with squash mixture; place in baking dish and top with remaining Parmesan cheese. Bake at 350 degrees for 40-50 minutes.

