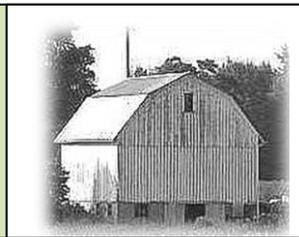




The Nibbler



We put our freshest into every CSA!

Covered Bridge Gardens

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Week Sixteen

Thank You for the bags

There's Always Next Year

We invite all of you to join us next year for another growing season. We will post our CSA information at our webpage by January 2010. We plan to make online purchasing available to make the process easier. Check the site over the winter for updates on farmers' market schedules and news. We are planning on expanding for another season so we can accommodate your friends.

See you at the Fabulous Food Show

We will be showcasing our Ohio Grown Popcorn at the IX Center's Fabulous Food Show November 13-15' 2009. The show will also feature Bobby Flay, Guy Fieri, Sandra Lee, Tyler Florence and local Michael Symon. Not bad company. Please stop by our both number 205 and say hello. This year we have yellow, blue, red and white popcorn. Our popcorn on the ear can have a note from Santa for those on your gift list who believe. It's a fun time and we love all the new people we meet to.



We are at the last week of a full season. Here are a few highlights and facts from this season.

First we opened our second greenhouse this year. Many of the tomatoes you got came from the plants grown in both greenhouses.

This was our first year to grow edamame (soy beans). It will not be our last. We hope to dry the remaining harvest and roast them for the fall storage packs.

The berries were not as plentiful as last year but even with the increase in membership you were able to enjoy them twice. We have frozen some berries for the fall storage packs.

From your comments the sweet corn was tasty. We hope you don't mind corn one last time before next summer.

Your Farm Visit Day was held on the hottest day of the year with temperatures over 90.

Your membership equated into employment for 9 full time and 4 part-time local Ohioans. This allowed several of them to continue their education at Ohio colleges. Talk about your dollars staying local.

End of the Season CSA Bags

This all bags must be returned. We will be packaging in plastic the next few weeks to eliminate the need for bag returns. You might want to bring your own bag to transfer your share into and make it easier to carry.

Fall Storage Packs

This year's package may included: a variety of winter squash, pie pumpkin, potatoes, maple syrup, cornmeal, popcorn, jams, garlic, Shallots, frozen berries, and the last of the harvest such as Brussels sprouts. The exact contents will be determined as we near the delivery date. Delivery points and dates are.

Lakewood Public Library Wednesday, November 18 (times to be determined but in the past was 5-7pm))

Shaker Square and Peninsula Markets Saturday, November 21 during market hours

Erie at normal pick up point November 22 (Time to be announced)

Ashtabula and Jefferson members at the farm on Sunday November 22 (Time to be announced)

Avon Lake and City Hall at regular drop off times, November 18th.

Ingredients:

Butternut Squash



Butternut Squash: Flesh is sweet and cream, but it tends to be a little dry. They are light tan in color. The butternut squash is a new world, North American squash.

Butternut Soup

Makes 8 servings

6 Tbs. Chopped onion	4 Tbs. Margarine
3 cups water	6 cups peeled and cubed butternut squash
4 cubes chicken broth	½ tsp. dried marjoram
¼ tsp. ground black pepper	
1/8 tsp. ground cayenne pepper	
2 (8 oz.) packages of cream cheese	

Preparation

1. In a large saucepan, sauté onions in margarine until tender.
2. Add squash, water, bouillon, marjoram, black pepper, and cayenne pepper.
3. Bring to a boil; cook 20 minutes, or until squash is tender.
4. Puree squash and cream cheese in a blender or food processor in batches until smooth.
5. Return to saucepan, and heat through. Do not allow to boil.

Michal's Butternut Squash Enchiladas

Ingredients:

1 butternut squash peeled and baked
1 red onion, chopped
1 cup fresh or frozen corn
Grated cheese
1 jar salsa
1 package tortillas

Preheat oven to 350. Sauté chopped onion in a little oil until translucent. Add the squash pulp and the corn kernels, sauté until warmed through. Take one tortilla; put 1 heaping tablespoon of squash mixture down the center, and 1 tablespoon of grated cheese. Roll up and place in a greased 9X13 pan, repeat until tortillas or filling is used. Pour salsa over enchiladas and sprinkle with cheese. Bake about 25 minutes. Can be served with sour cream and guacamole. From CSA member Michal.

Orange Delicata Squash

Delicata Squash
3 Tbsp. brown sugar
3 Tbs. Butter
1 tbsp. grated orange peel
1 orange peeled and sectioned.

Cut squash in half and remove seeds. Place cut side down in shallow baking pan. Bake at 375 degrees for 30-40 minutes. Turn cut side up and add remaining ingredients, divided evenly between each side. Continue baking until squash is tender (approximately 20 minutes), basting with melted butter and juice from bottom of pan. Garnish with orange slices when serving.



Delicata

Delicata: have a delicate nutty flavor. They can be substituted in any acorn squash recipes. They are shaped like a cucumber with green and white stripes. Thin skinned.