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Box #18
**Even Week**
25 October 2017

**Contents**
Fennel
Beets: Red
Broccoli Raab
Carrots: Orange
Garlic
Kohlrabi
Lettuce: French Crisp, Red Leaf
Peppers: Carmen
Winter Squash: **Spaghetti—Couple Boxes**
**Queensland Blue—Family Boxes**

**New Stuff:** Queensland Blue squash
**Choice Box:** Tomatillos, Carmen peppers, winter squash, etc.

Queensland Blue is a winter squash from Australia (where they call winter squash "pumpkins"). It has gray-blue skin with definite ribs and a blocky, mushroomy sort of shape in some squash, altho others look more like gray-blue pumpkins. The bright orange flesh is delicious and moist when cooked. Queensland Blue keeps well in storage as long as the skin is completely intact. If you see a nick or cut, that's going to be where the squash will deteriorate first, so use it soon if you see any softness or mold there.
This fennel has resprouted from the root tops left in the ground from fennel we've put in previous boxes. It's here more as an herb than anything else, altho you can certainly use it in any recipe that calls for fennel. Try replacing the cilantro with fennel leaves in the kohlrabi recipe below.

**Simple Beet Soup**
In a 3-4 qt. saucepan over medium heat, put:
2 Tbsp. olive oil
1 cup chopped onion
2 cloves chopped garlic
salt & freshly ground pepper
Sauté onion & garlic until transparent, stirring frequently.
Add: 1 large beet, peeled & chopped into ½"
6 cups chicken or vegetable stock
Simmer beets in stock until they are very soft, 15-20 minutes.
Puree mixture with a hand blender, regular blender or food processor. Be extra careful when pureeing hot liquids. If you prefer, leave it chunky.
Add: ½ cup heavy cream, *optional*
Stir to mix and taste for seasoning.
Serve with a dollop of sour cream, a sprinkling of chopped parsley and/or some chopped chives.

**Couscous with Kohlrabi & Chermoula Dressing**
*Makes 6 servings.*
In a large serving bowl, put:
1 cup couscous
1 cup hottest possible tapwater
1 tsp. salt
Stir together. Fluff with a fork a few times over the next 5 minutes as the couscous rehydrates.
In small bowl, put:
1-2 tsp. minced garlic
2 Tbsp. minced cilantro
2 Tbsp. minced fresh parsley
1 tsp. paprika
½ tsp. ground cumin
Kosher salt
-mash these together with a fork.
Add: 3 Tbsp. fresh lemon juice
3 Tbsp. olive oil
Whisk together, then pour over couscous. Mix.
Add: 2 cups peeled, diced kohlrabi
½ cup diced radishes
16 olives (kalamata are recommended)
½ cup crumbled feta cheese
Toss gently, and serve.
There is also a cucumber, kohlrabi and carrot salad in newsletter #4 you might like to try. If you don't have any cucumber, increase the kohlrabi and carrots to make up the difference.
We have lots of Carmen peppers in our cooler, and you'll all be getting several this week. Next week we'll put colored (red or orange along with green) bell peppers in your boxes.
The tomatillos in the Choice box were picked several weeks ago, so use them up quickly.

**Field Notes**
We've had about 2" of rain over the past 2 days. The weather is turning cold, and we expect frost Wednesday and Thursday, then more frosty mornings than not over the next 10 days. Guess winter is moving in.
We've started to cover any crops we think we can hang onto for a short time, but warm weather things like peppers, eggplant and tomatoes have all been harvested. Lettuce, spinach, kale, Brussels sprouts and

cabbage all improve with frost. Once they thaw out, we can harvest these for your box.

Chuck and I believe we can finalize the items and amounts for our Winter Storage box a little later this week. As soon as we do, we'll send you an email. Shortly afterwards, you'll be able to reserve your box online in Ecommerce.

In addition to the Winter Storage box, you'll be able to order extra items like garlic, cabbage, onions, Brussels sprouts, carrots and beets. We'll label and deliver these along with your basic Winter Storage box.

Chuck and I have a lot of garlic available. If you're thinking of growing your own for next year, we have plenty for seed, and will include instructions on how to plant it. This is the time of year to plant garlic cloves. They'll start putting out their roots shortly after you plant them, then sprout aboveground in the spring, and will be ready for harvest around the middle of July. You don't need a lot of space since you plant the cloves about 6" apart. Once they're harvested, use that spot to grow lettuce, spinach, beets, green beans—any quick crop.

We'll be putting Brussels sprout stalks in boxes #19 and #20. If the stalks are not too long, we'll pack them inside the box. If they're too big, we'll put them into a separate container for you to take one. Whichever we choose, we'll let you know in the newsletter.

Stay warm and have a

HAPPY HALLOWEEN!

Terry & Chuck