

# The Farm Weekly

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## FINAL BOX FOR THE SEASON!

The weather has truly turned around for this week, making harvest for the last box of the season much more comfortable than last week's. As Tim gathers things in though, it is very obvious that the plants are acting a bit geriatric, slowing down for the end of the season.

The temperatures hit their low on Sunday night, but it did not appear to be a hard freeze, so the lettuce came through just fine. We were hopeful that the warmer weather would inspire the broccoli to grow faster, but that didn't happen as well as Tim would have liked.

In some of the boxes there is kale and in others there is a variety of cabbage called savoy. The kale I will leave to you to research for cooking. Tim's mom would put it in a sturdy pot and cook it for several hours with a piece of ham some onion and salt and pepper. It wasn't my cup of

tea, but that doesn't mean others won't enjoy it! The savoy cabbage is a delicious variety that is prepared in all the same ways that conventional cabbage is and the leaves are great for making cabbage rolls as well. Or you can use the cabbage and carrots in the Ramen Noodle Salad recipe to the right.

One of our members, Lynne R. suggested that you soften a butternut squash in the microwave, peel it, scoop out the seeds, and then cut into strips like French fries. Drizzle with olive oil and a little salt and pepper and bake in the oven. I love sweet potato fries, so I bet that these would be delicious too.

Since this is the last newsletter of the season, we would like to thank all of you for signing up for our produce. Overall we think it has been a good year and hope that all of you will join again next year. We should have the website ready to

accept applications in January and will send out postcards to let you know.

Please be sure to return all of your boxes by the start of next week if you

did not bring them today.

We hope that you have a wonderful healthy and blessed winter and spring. Thanks again for a great year ! Tim, Laurel & the

**Ramen Noodle Salad** submitted by member Jane H.

### Dressing Ingredients:

2/3 cups oil  
1/2 cup sugar  
1/4 cup vinegar

### Salad Ingredients:

1 pkg. cole slaw mix (or cabbage shredded and fresh shredded carrots)  
2 bunches of green onions (chopped)  
1 cup sliced almonds  
1 cup sunflower seeds  
2 pkg. chicken ramen noodles (broken up, with seasoning)

This recipe takes a little longer to make, but very delicious. Mix dressing ingredients and let sit overnight, do not refrigerate. The next day... Mix salad ingredients. Add dressing and toss. Let stand for a few hours.

### Pumpkin Pie Cake from Our Ohio Website

Submitted by Phyllis Khoury, Nashport

#### Bottom Layer:

1 box yellow cake mix (reserve one cup mix)  
1 egg  
1 stick butter, softened

Preheat oven to 350 degrees. Mix ingredients with fork and spread in an ungreased 13" x 9" inch pan.

#### Filling:

1 large can pumpkin  
3 eggs  
1½ teaspoons cinnamon  
½ cup brown sugar  
2/3 cup milk  
¼ cup white sugar  
Mix together and pour over bottom layer.

#### Topping:

1 cup reserved cake mix  
½ cup butter, softened  
½ cup sugar  
½ cup chopped nuts  
Mix and sprinkle on top of filling. Bake 50 to 55 minutes.

### This Week's Box

Lettuce  
Onions  
Winter Squash  
Peppers  
Mustard Greens  
Carrots  
Broccoli  
Garlic  
Kale?  
Savoy Cabbage?

### Next Week

**NO  
BOX!**

**SEASON  
FINISHED**