

THE GARDEN HERALD

Week 1 – Friday, November
30th



GREENMOORE GARDENS

Veggie Notes

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| * Cabbage | * Arugula |
| * Broccoli | * Leaf Lettuce |
| * Beets | * Head Lettuce |
| * Rutabaga | * Carrots |
| * Garlic | * Winter Squash |
| * Leeks | * Onions |

Field News

Hello and Welcome to Greenmoore's Winter CSA season!

We've been working hard to get our greenhouses and high tunnels all ready and planted and we've finished the last bed just this week. Everything is growing well and you can all look forward to a variety of lettuces, chard, spinach, radishes and other greens along with your staple storage vegetables this winter. We've even gotten some herbs going now so you can have a little fresh taste of summer in the middle of the dark cold winter.

The rest of our time these days is cleaning up and organizing after a long summer season. Everything has to be spic and span and ready to go so we can plan for another summer.

We'll also be starting out our new Market-Style pick up this week, and we are really excited to be able to bring you more variety and choice in your shares!

All the best,
Laura and Derek

Recipe

Butternut Squash and Pecan Pasta

(from marthastewart.com)

Ingredients

- 1 1 lb penne pasta
- 2 1 butternut squash (2 lbs) peeled and cut into 1/2 in pieces
- 3 4 T unsalted butter
- 4 1/2 pecans, coarsely chopped
- 5 Coarse salt/Ground pepper
- 6 1/4 cup extra virgin olive oil
- 7 1/2 fresh parsley, thinly sliced
- 8 1/2 grated parmesan cheese
- 9 1 cup fresh ricotta cheese

Directions: Steam squash in a steamer basket over 1/2 in of water and cook, covered, until easily pierced with the tip of a knife, about 8 minutes. Remove from heat and set aside.

In a skillet over med heat, melt butter. Add pecans just as the butter starts to turn brown, stirring until lightly toasted; about 3 min. Add squash and combine gently, season with salt and pepper

Cook pasta, drain and return to pot. Add olive oil and parsley, season with salt and pepper and toss to combine.

Divide pasta evenly among plates and spoon squash mixture on top of pasta. Sprinkle over with parmesan and top each with a dollop of ricotta. Drizzle with olive and serve immediately. Serves 4.