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## This Week's Box

Potatoes  
Acorn squash  
Eggplant  
Carrots  
Onions  
Leeks  
Spinach  
Peppers  
Tomatoes  
Marjoram  
Swiss chard  
Broccoli

Your squash will keep 3-4 months if you can keep them in a cool, dry place that stays 50-55 degrees. Winter squash gets sweeter with storage as the starch converts to sugar.

## Farm Happenings

Things are quieting down around here with fall settling in. We sure enjoyed the 4/10 inch of rain we got Monday night.

We're thrilled to have winter squash again. This week we have acorn squash, next week we'll have another type of squash. There's no frost yet, so the tomatoes are continuing to give and we even have eggplant! I honestly didn't think we'd see them this year.

The baby chicks are sprouting some grown up looking feathers on their wings. They've already out grown their wading pool and enjoy free run of the original chicken coop. Friday I am going to take a few of them in to visit Claudia and Malcolm's classes.

It looks like the white onions are nearing the end of their storage life. If you have any yet, try to use them soon. They've been getting soft despite the fans,

we have blowing on them. This is the last of the leeks. Our beans appear to be done as well. On the up side, we still have rutabagas, radishes and Brussels sprouts coming— just to name a few!

## Apple Stuffed Acorn Squash

1 medium acorn squash  
3 T. melted butter, divided  
Salt  
1 apple, peeled, cored and chopped  
2 T. Sugar  
1/4 tsp. cinnamon

1 tsp. lemon juice  
Cut squash in half lengthwise and remove seeds. Place squash, cut side down, in baking pan. Add 1/4 to 1/2 inch water and bake at 375 for 35 minutes. Turn cut side up and brush cut surfaces and cavities with butter. Sprin-

kle lightly with salt. Dived chopped apple evenly into squash cavities. Combine sugar and cinnamon and sprinkle over apples. Sprinkle lemon juice and remaining butter over the apples. Reduce heat to 350 and bake 30 minutes.

## Eggplant

Eggplant is a close relative to tomatoes, peppers and potatoes. Young, tender eggplant can be eaten with the skins on, but peel larger, tougher skinned eggplant. Because of its high water content, eggplant is nutritionally challenged, but it is valued for its meaty flavor and texture. It's also low in calories.

### Eggplant Sandwiches

- 4 1/2 slices eggplant
- Salt
- 1 egg beaten
- Seasoned bread crumbs
- Oil
- 2 slices mozzarella cheese

Salt eggplant and let drain for 30 minutes. Pat dry, dip in egg, then in crumbs. Heat oil in a skillet. Brown eggplant slices on one side. Turn 2 slices and top with cheese. Put the remaining eggplant slices on the cheese with uncooked side facing up. Cook until the bottom is brown then turn and brown the top.

**Hint:**  
**Eggplant and summer squash can be used interchangeably in many recipes.**

### *Eggplant and Beef Pie*

- |                                |                             |
|--------------------------------|-----------------------------|
| 1 unbaked 9 inch pie shell     | 1 T. chopped Parsley        |
| 1 small eggplant (about 1 lb.) | 1/4 cup chopped celery      |
| Salt                           | 1 tsp. Worcestershire sauce |
| 4 T. butter, divided           | 1 tsp. salt                 |
| 1/2 cup finely chopped onion   | dash pepper                 |
| 1 clove garlic, crushed        | 1/8 tsp. nutmeg             |
| 3/4 lb ground beef             | 8 oz. (1 c) tomato sauce    |

Refrigerate pie crust until ready to use. Cut unpeeled eggplant into 1/2 inch cubes; measure 2 cups. Sprinkle with salt and let drain 30 minutes. Pat dry. Melt 2 T. butter in a saucepan. Cook eggplant, covered, 5 minutes; drain. Melt rest of butter in a skillet. Saute Onion and garlic until onion is tender-about 5 minutes. Add ground chuck and rest of ingredients to skillet; mix well. Cook, over medium heat, 5 minutes, stirring occasionally. Add eggplant to meat mixture, turn into pie shell. Bake at 375, 45 to 60 minutes, or until crust is golden. Serve Hot.

### *Kids Corner*

What do you get when you cross a cow with a duck?

Milk and Quackers!

### *Kids Corner*

Although I think squash is Delicious- (Try it smothered in butter, brown sugar and/or maple syrup), if you don't get them all eaten- try carving them. The dark exterior and different shapes make a great backdrop for art. Try carving leaves, spiders or the letters B O O!