

Week 25

**Winter Squash—Hooligan**

**Cabbage**

**Snap Beans**

**Cucumbers**

**Hot Peppers**

**Tomatoes**

**Sweet Peppers**

**Eggplant**

**Swiss Chard**

**Lettuce**

Farm News: The ends of many things today… this is the last of the cucumbers (baby cukes salvaged from the Great Vine Removal), the last of the snap beans, and the last of the eggplant. I’ve taken down the tomato vines, but the almost-mature fruits will keep ripening in their trays in the seed-starting greenhouse; they won’t be quite as good as August tomatoes, but they still taste like sunshine. The sweet peppers are still holding on—they’ve all lost some foliage to the frost, but the fruits are still ripening. I’ve also got a second planting of peppers in the greenhouse—barring an extreme cold snap, those will keep feeding us for a while. Your winter squash this week, Hooligan, is quite the cutie, but also very edible: cook it like you would a delicata squash. Only 5 more weeks of CSA—looks like we’ll have plenty of produce. In past years, after the CSA season ends, we’ve sent out a weekly email list of veggies from which people can order—if you guys are interested, we may do that again this year. Post-CSA, it will mostly be potatoes, winter greens like kale and swiss chard, and squash—not much variety—but enough to keep us believing that summer will come again.

End-of-Summer Stir-Fry

Slice thinly: your **Hooligan** squash (scoop the seeds out and cut it into ¼” thick pieces); toast some sesame seeds in safflower oil in a large wok, then toss in the squash slices. Add an onion, shallot, or garlic; while that’s cooking, slice up your **Eggplant,** toss it in, and add more oil, salt, and a dash of black pepper. While that’s going, chop up the **Sweet Peppers** and as many **Hot Peppers** as you can take. While they cook, chop up the **Tomatoes** and **Swiss Chard**. Let the tomatoes cook for a bit to release their juices; season with ginger, soy sauce, and some fresh basil; then toss the Swiss Chard in. Keep stirring just until the chard has gone limp and bright. Serve over rice or soba noodles or mashed potatoes.