

Week 28

**Winter Squash— Red Kuri Kabocha**

**Cabbage**

**Shallots**

**Baby Ginger!**

**Sweet Peppers**

**Potatoes—French Fingerling**

**Carrots**

**Salad Mix**

**Tomatoes**

**Celeriac**

Farm News: My hands still smell like ginger from washing the roots—this is a small success after a big fail. I didn’t let the seed ginger sprout long enough, so after I planted it in the greenhouse this spring, nothing happened. After a month, I dug some up to check: no new growth. I gave up and planted sweet potatoes and melons on top of it— and we did get some nice melons from that bed, so at least it wasn’t a waste of space, right? Well, some time in July, up came the ginger sprouts. The plants didn’t have very long to grow, so the hands are tiny, but at least we all get a taste of fresh ginger. Don’t peel your ginger—like new potatoes, the skin is tender and flavorful.

Now it’s already time to order seed ginger again—is it worth it? Do I actually know what to do differently next year, or is it just too cold here for ginger to be happy? Who knows—I decided to try again—I guess this proves I’m an optimist. Or just stubborn.

Chou Farci, modified from Mimi Thorrison’s A Kitchen in France

1 head Savoy cabbage

2 tablespoons extra-virgin olive oil

2 shallots, thinly sliced

4 carrots, finely diced

2/3 pound ground beef

2/3 pound good quality bulk pork sausage

2 teaspoons thyme

1 bay leaf

1 teaspoon Rabelais spice (a mix of allspice, nutmeg, and curry - a traditional spice in France since 1820)

Fine sea salt and freshly ground black pepper

3/4 cup tomatoes chopped into bite-sized pieces

1 large egg

Bring a large pot of salted water to a boil. Meanwhile, core the cabbage leaves and separate them, discarding any coarse outer ones. Cook the leaves in the boiling water for 8 minutes. Drain and set aside to cool. Grease the bottom and sides of a 7-inch souffle dish or charlotte mold with butter. Put a large pretty cabbage leaf, domed side down, in the dish. Top with another leaf and continue arranging the leaves until the entire base and sides are covered. You won't use all of the leaves at this point (reserve enough for 4 to 5 layers). Heat the olive oil in a large saute pan over medium heat. Cook the shallot and carrots until softened, 4 minutes. Add the ground beef, sausage, thyme, bay leaf, spice and salt and pepper to taste and cook, stirring once or twice, until the meat is browned.

Pour in the tomatoes, with their juices, and simmer until nearly all the liquid has been absorbed, about 5 minutes. Transfer the mixture to a bowl and let cool. Preheat the oven to 350 degrees F. When the meat mixture has cooled, discard the bay leaf. Add the egg and mix well.

Put a layer about 1/2 inch thick of the meat in the cabbage-lined dish and top with a cabbage leaf. Repeat until you've used all of the meat and filled the dish, about 4 layers. Finish with a final layer of cabbage, making sure to tuck in the leaves on all sides.

Bake for 40 minutes. To unmold, invert a plate over the souffle dish, flip the plate and dish, and remove the mold. Serve immediately, cut into slices.