

SAVORY SQUASH GRATIN

- 7 cloves Garlic
- 1/2 tsp. Olive Oil
- 2 medium Acorn or Delicata Squashes, halved crosswise and seeded
- 1/2 pound Kale, large stems removed
- 1 tsp. Butter
- Salt and Pepper
- 1/2 tsp. Ground Nutmeg
- 2 1/2 tsp. chopped Fresh Thyme, or 1 1/2 tsp. Dried Thyme Leaves
- 2 1/4 cups Cream
- 3 tbsp. Bread Crumbs
- 2/3 cup Grated Parmesan

1. Heat oven to 450°. Place garlic in an ovenproof dish and drizzle with olive oil. Roast until light brown and very soft, about 20 minutes. Let stand until cool enough to handle; peel and cut into slivers; set aside. Reduce oven temp. to 400°.
2. Peel squash & cut lengthwise into 1/4-inch-thick slices; set aside.
3. Steam kale until brightly-colored and wilted, about 1 minute, then chop roughly. Squeeze out the water and set aside.
4. Butter a 2 1/2-quart baking dish. Distribute half the sliced squash in the dish, reserving the prettiest slices for the top layer, and sprinkle with 1/3 of the nutmeg, salt and pepper. Distribute half the sliced garlic over the squash & sprinkle with 1/2 of the thyme.
5. Arrange the kale over squash and sprinkle with 1/3 of the salt, pepper and nutmeg. Arrange remaining squash over kale and sprinkle with remaining nutmeg, salt, pepper & thyme. Distribute remaining garlic over squash, tucking between slices.
6. Pour cream over assembled gratin and cover with foil. Bake until squash is soft when pierced with the tip of a knife, 40 minutes; halfway through baking time, remove foil, press down on squash with a spatula to compress and distribute the liquid, cover and continue baking. Meanwhile, combine bread crumbs & parmesan.
7. After the 40 minutes, reduce oven temp. to 375° and sprinkle the bread crumbs and parmesan over the squash, return to oven and continue to bake, uncovered until golden brown. Let cool 15 minutes before serving.

PEPPERCRESS

Another member of the mustard family, peppercress is similar to watercress in flavor, although easier for us to grow without a stream or running water handy. Use it in salad, on a sandwich, or on top of soup for a yummy spicy crunch. It' does not stand up to cooking well.

**THERE ARE 2 WEEKS LEFT OF SUMMER !
The last summer pickup week is October 24–29.
Winter shares start the week of October 31.**



WHISTLING TRAIN Farmletter

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WE'VE HAD OUR FIRST FROST.

In this autumn that seems like eternal summer, the basil was finally blackened yesterday morning. Luckily it was not quite cold enough to damage the last remaining beans or cucumbers. After another frost or two the kales will be tasty enough to start picking. Our corn is finally ready, and we hope to have more next week. We barely had enough ripe ears to give you this week.

There is still more coming on—1-inch broccoli and cauliflower heads are swelling every day, tucked down among the swirling leaves, protected from frost and rain. Savoy cabbages are growing bigger, and the salad greens are maturing nicely in the green-houses. In just another week or two we'll have luscious, sweet spinach again, and it will be delicious with baby beets.

It's time now to plant the garlic and shallots for next year, and work up any ground not used for winter crops in preparation for the planting of cover crops, which will nourish and protect the soil once the rain and freezing begin.

ZUCOTTE (BRAISED GARLICKY WINTER SQUASH)

- 3 tbsp. Butter
- 2 tbsp. White Wine
- 10 cloves Garlic, peeled
- 1-1/4 pounds Butternut, Delicata, or other squash, peeled, seeded & diced
- Salt and Fresh Ground Pepper
- 3 tbsp. Fresh Parsley, chopped

1. Melt 1 tbsp. of the butter in a large heavy skillet over low heat. Add the wine and garlic. Cook, covered, stirring occasionally, 20 minutes. The garlic will brown slightly but should not burn.
2. Mash the garlic with a fork. Stir in the remaining 2 tbsp. butter and the squash. Toss thoroughly to coat. Cook, covered, stirring occasionally, until the squash is tender, about 20 minutes. Add salt and pepper to taste and sprinkle with the parsley.

THIS WEEK'S MENU:

Yukon Gold Potatoes
Sugarloaf Winter
Squash
Cannellini Shell
Beans
Sweet Corn
Peppercress
Cucumbers
Spigariello Kale
Garlic

FRUIT SHARES:
15 weeks of fruit are
now finished
Recipes on the back!

COMING SOON:

Spinach
Carrots
Lettuce