

**Box Contents:**

½ lb Green Beans  
1 lb Broccoli  
1 bu Rainbow Chard  
1 bu Tokyo Turnips  
1 bu Basil  
1½ lbs All-Blue Potatoes  
1-2 pcs Butternut Squash  
1¼ lbs Fuyu Persimmons  
1 lb Satsuma Mandarins

**Field Notes:** It sure has been a beautiful stretch of fall weather. Perfect for our late planting of green beans. This has been our best green bean season, and we hope to have some beans through Thanksgiving. The warm days and chilly nights – we're expecting to see some light frost in the coming weeks – are great for our greens, cabbages and leeks. As wonderful as the weather has been, the need for rain is always on our mind. The water level along the creek is very low, reminding us of last year's dry winter. Good news is that there's some chance for light rain over the weekend. Enjoy the bounty, everyone!

**Thanksgiving Week Notice: We will deliver veggie boxes the week of Thanksgiving.**

Veggie boxes normally delivered on *Thursdays* and *Fridays* will be delivered on Tuesday, November 20. *Wednesday* deliveries remain same.

**Satsuma Mandarins are available!** Order your 20 lb case of sweet & juicy organic Satsuma Mandarins. The box price is \$28. Place your order by Sunday evening for the following week delivery. Please mail payment with your order.

**Box Notes:** The All-Blue potatoes are a starchy variety that bakes and roasts well. Russeted on the outside, the flesh is brilliant blue on the inside. When cooked, the potatoes finish to a lavender hue. This is likely our last round of basil as the chances of light frost looms over the valley. What to do with all that basil...? How about a hot plate of pasta and pesto? Check out the recipe on the following page. Our late planting of green beans is pushing strong, and we have some beautiful beans in the box this week. The Fuyu persimmons come from our neighbor, Frank. His organic garden yields some of the sweetest persimmons in the valley. The Satsuma mandarins come from Gold Oak Ranch (certified by CCOF). Sweet and tart, these mandarins will make regular appearances in our veggie boxes and are available in bulk. It's a colorful box this week!

**Persimmon and Hazelnut Salad with Hazelnut Vinaigrette** from *Vegetarian Cooking for Everyone* by Deborah Madison

¼ cup hazelnuts, roasted	Salt
3 Fuyu Persimmons, thinly sliced, crosswise	3 to 4 tablespoons Hazelnut Oil
3 handfuls mixed lettuces or trimmed watercress	Vinaigrette-recipe follows

Coarsely chop the hazelnuts. Put the persimmons in a bowl with the hazelnuts and the greens, sprinkle with a few pinches of salt, and toss with enough dressing to coat lightly. Divide among salad plates, distributing the nuts and persimmons evenly among the greens.

**Hazelnut Oil Vinaigrette**

1 ½ tablespoons sherry or tarragon vinegar	1 teaspoon Dijon Mustard
2 shallots, finely diced	Salt and freshly milled pepper
2 tablespoons hazelnut oil	¼ cup light olive oil

Combine the vinegar, shallots, and ¼ teaspoon salt in a bowl and let stand for 15 minutes. Stir in the mustard, and then add the oil. Whisk well until the dressing is thick and smooth. Season with pepper. Taste and adjust the amount of vinegar or oil if needed.

**Roasted Blue Potatoes** from *Vegetarian Cooking for Everyone* by Deborah Madison

**1 ½ lbs All Blue Potatoes, peeled if desired,  
and cut into pieces all about the same size**

**Olive Oil  
Salt and freshly milled pepper**

Preheat the oven to 425°F. Toss the potatoes with enough oil to coat them lightly, 1 teaspoon salt and a little pepper. Bake in a shallow pan in a single layer until tender when pierced with a knife, 25-40 minutes, depending on the size. Stir them a few times so that they brown evenly.

**Pesto (By the Food Processor Method)** from *Essentials of Classic Italian Cooking* by Marcella Hazan

For the Processor

**2 cups tightly packed fresh basil leaves  
2 garlic cloves, chopped fine, before putting  
in the processor**

**½ cup extra virgin olive oil  
3 tablespoons pine nuts  
Salt**

For Completion By Hand

**½ cup freshly grated parmiggiano-reggiano cheese  
3 tablespoons butter, softened, to room temperature  
2 tablespoons freshly grated romano cheese**

**1 ½ pounds pasta**

- 1.) Briefly soak and wash the basil in cold water, and gently pat it thoroughly dry with paper towels.
- 2.) Put the basil, olive oil, pine nuts, chopped garlic, and an ample pinch of salt in the processor bowl, and process to a uniform, creamy consistency.
- 3.) Transfer to a bowl, and mix in the two grated cheeses by hand. It is worth the slight effort to do it by hand to obtain the notably superior texture it produces. When the cheese has been evenly amalgamated with the other ingredients, mix in the softened butter, distributing it uniformly into the sauce.
- 4.) When spooning the pesto over pasta, dilute it slightly with a tablespoon or two of the hot water in which the pasta was cooked.

*Freezing pesto: Make the sauce by the food processor method through to the end of Step 2, and freeze it without cheese and butter in it. Add the cheese and butter when it is thawed, just before serving.*

**Baked Butternut Squash with Honey and Butter** from *Nourishing Traditions* by Sally Fallon

Cut squash in half, remove seeds and set cut side down in a buttered glass baking pan with about ½-inch water. Bake at 350 degrees until tender, about 1 hour. Meanwhile melt equal parts of butter and raw honey together in a pitcher set in hot water, or over low heat on the stovetop. To serve, place squash cut side up, and pour a little honey-butter mixture over each half.