



Dear Members,

This week it's out with the old and in with the new! We're keeping ourselves busy around the farm with a new freezer (for local meats available at the Food Shed), painting our new cooler and starting other projects to ring in the New Year.

This week's box is mostly local. We hope everyone enjoys the selections this week!

This week the apples are from Bashista Orchard in Southamptton, MA. This family farm has been growing fruit since 1926. Some of the trees from Jacob Bashista's original orchard are still producing fine fruit for your enjoyment. With over 40 varieties of apples, pears and plums, there is sure to be a favorite for every taste. Bashista Orchards also make great Cider! This week we will have Jana Gold, Spencer and Courtland Apples



All Metro-Boston shares will be delivered on Wednesday this week!

For those of you who normally pick up your share on Thursday, please remember to pick up on Wednesday 12/30 this week! If you won't be able to pick up your share this week, you can have a friend pick up the share for you. Please email us as soon as possible if you will not be picking up your share at all. We will also instruct all of our drop sites to coordinate donations of leftover shares to local food pantries. Next week everything will be back to normal.



THIS WEEK'S SHARE

This list includes the items that you may receive in this week's share. Please note, the exact ingredients of your share depend on your share size, which day you pick up, and whether you pick up at the farm or in metro Boston. All items are certified organic, unless otherwise noted.

- Garlic, *Eastern Carolina Organics, NC*
- Green Kale, *Lady Moon, FL*
- Collard Greens, *Eastern Carolina Organics, NC*
- Green Leaf Lettuce, *Lady Moon, FL*
- Avocados, *Homestead, FL*
- Wheat Berries, *Four Star Farm, Northfield, MA*
- Carrots, *Enterprise, Whately, MA*
- Youkon Potatoes, *Full Bloom Farm, Whately, MA*
- Parsnips, *Deep Root, VT*
- Delicata Squash, *Czajkowski, Hadley, MA*
- Apples, *Bashista Fruit Farm, Southamptton, MA (Low-Spray / IPM)*

Asian Avocado Salsa

Recipe Courtesy of Jill Silverman Hough

Ingredients

1 tablespoon sesame seeds
2 tablespoons unseasoned rice vinegar
1 tablespoon mirin (sweet Japanese rice wine)*
2 teaspoons soy sauce
1 1/2 teaspoons Asian sesame oil
1 1/2 teaspoons coarse kosher salt
1 teaspoon wasabi paste (horseradish paste)*
2 cups coarsely chopped trimmed watercress (leaves and tender stems from 2 medium bunches)
4 green onions, thinly sliced on diagonal (about 1 cup)
1/2 cup 1/3-inch cubes peeled jicama
2 large avocados, halved, pitted, peeled, cut into 1/3-inch cubes

Stir sesame seeds in dry skillet over medium heat until aromatic and light golden, about 2 minutes. Transfer to small bowl to cool.

Whisk next 6 ingredients in large bowl to blend. Add watercress, green onions, and jicama; toss to coat. Gently stir in avocados. Can be made 1 hour ahead. Cover; chill.

Sprinkle salsa with toasted sesame seeds and serve chilled.

Delicata Squash with Rosemary, Sage, and Cider Glaze

Recipe Courtesy of Jerry Traunfeld

Ingredients

1 medium delicata squash (about 1 pounds)
1 1/2 tablespoons unsalted butter
2 tablespoons very coarsely chopped fresh sage
1/2 tablespoon coarsely chopped fresh rosemary
3/4 cups fresh unfiltered apple cider or juice
1/2 cup water
1 teaspoons sherry vinegar
1/2 teaspoon salt
Freshly ground black pepper

1. Squash. If using delicata squash, peel it with a vegetable peeler, cut it lengthwise in half, and scrape out the seeds with a spoon. Cut each piece lengthwise in half again, then crosswise into 1/2-inch -thick slices. Other types of squash should be peeled with a chef's knife, seeded, cut into 1-inch wedges, then sliced 1/2-inch thick.

2. Herb Butter. Melt the butter in a large (12-inch) skillet over low heat. Add the sage and rosemary and cook, stirring, until the butter just begins to turn golden brown, 3 to 5 minutes. Do not brown the herbs. Cooking the herbs in butter mellows their flavor and improves their texture.

3. Cooking the squash. Add the squash to the skillet, then the apple cider, water, vinegar, and salt. Cook, stirring occasionally, over medium heat at an even boil until the cider has boiled down to a glaze and the squash is tender, 20 to 30 minutes. Taste and season with pepper, and additional salt if needed.

Brown-Butter Creamed Winter Greens

Recipe Courtesy of John T. Edge

Ingredients

3/4 stick unsalted butter, divided
2 tablespoons all-purpose flour
2 cups whole milk
2 tablespoons minced shallot
1 Turkish or 1/2 California bay leaf
6 black peppercorns
3 1/2 pounds mixed winter greens such as collards, mustard greens, and kale
6 ounces slab bacon, any rind discarded and bacon cut into 1/4-inch-thick slices, then cut crosswise into 1/4-inch sticks (lardons)
1 cup finely chopped onion
1/2 cup heavy cream
2 garlic cloves, minced
1 teaspoon dried hot red-pepper flakes
1 tablespoon cider vinegar, or to taste

Melt 2 tablespoons butter in a heavy medium saucepan over medium heat, then add flour and cook, stirring, 1 minute. Add milk in a stream, whisking, then add shallot, bay leaf, and peppercorns and bring to a boil, whisking. Simmer, whisking occasionally, 5 minutes. Strain béchamel sauce through a fine-mesh sieve into a bowl, discarding solids, and cover surface with parchment paper.

Discard stems and center ribs from greens, then coarsely chop leaves.

Cook lardons in a wide 6- to 8-quart heavy pot over medium heat, stirring occasionally, until golden-brown but not crisp, about 8 minutes. Transfer to paper towels to drain, then pour off fat from pot and wipe clean.

Heat remaining 1/2 stick butter in pot over medium-low heat until browned and fragrant, about 2 minutes, then cook onion, stirring, until softened, about 3 minutes.

Increase heat to medium-high, then stir in greens, 1 handful at a time, letting each handful wilt before adding next. Add béchamel, cream, garlic, red-pepper flakes, 3/4 teaspoon salt, and 1/2 teaspoon pepper and boil, uncovered, stirring, until sauce coats greens and greens are tender, about 10 minutes.

Stir in lardons, vinegar, and salt and pepper to taste.