



These are cayenne (on the left) and red jalapenos (on the right)

Tomatoes : *Packaged Separately Today!*
Please remember to ask for them if we're busy/spaced out/whatever. Thank you.

Lacinato Kale

Genovese Basil

Red Jalapenos: spicy

Watermelon Radish

Cayenne Chile: spicy

carrots: Orange and Yellow

Red beets

Musque de Provence winter squash

sweet mixed peppers

Fridge Management: *Everything* into the fridge except tomatoes, basil, and pumpkin. Top the carrots, toss the greens or give them to a bunny. The Pumpkin can be decoration of course: for as long as you like. THEN COOK IT. Really. Bake or steam pieces, then scoop out the cooked 'meat' and puree, then freeze in 1 or 2 cup portions for pies, muffins and soup.

Recipes A-Z on our website

Winter Squash 101

In case you've never tried to cook winter squash, it couldn't be simpler: Cut in half with a big sharp knife. Remove seeds. (If you've ever carved a pumpkin, these two steps should be very familiar.) Put in a baking pan (I use glass, metal or ceramic would also work) cut side down, with a little water in the pan. Or rub the cut side with a little oil first. Bake in a medium oven (325, or 350, or 400, etc.) until it's easily pierced with a fork. Remove, and eat.

Help! Too late for recipes. Please see the [website](#). I'll add photos for fun. Thanks for your patience. Xxooo -Julia



Ok, I give up. Photos do take longer!

Here's a recipe: **Beijing Radish Salad**

1 bunch watermelon radishes or one medium daikon radish
2 tablespoons rice or balsamic vinegar (or a combination)
1 tablespoon soy sauce
1 teaspoon sugar
2 teaspoons sesame oil
2 garlic cloves, finely chopped Wash and julienne radishes. They can be peeled or not as you like. I often use a mandoline to do the julienne-ing, or you can grate them. Mix together the rest of the ingredients and

dress the radishes with the dressing.