



# Naturally growing food for a better tomorrow



Now that we've finished quarantine, we're working on getting back into the swing of things! When we were quarantined, it was so nice to have a night where dinner was delivered to us, so we decided it was time to pay it forward. The boys and I

delivered chicken noodle soup to a co-worker of mine that was diagnosed with COVID-19 last week. As a community, we need to be there for each other, so if you've been diagnosed or are in quarantine, and you would like a little pick-me-up dinner, let us know. This little diversion was a reminder that we are lucky to have our health, and if we can inspire more people to invest in their health with a good home-cooked meal, perhaps we can put a dent in how this disease affects us.

Friday was a day of hectic activity since we made another showing at the Old Town Farm and Art Market where our big seller was...Salsa! Since we spent the majority of the summer season making Salsa, we do still have a lot of it left. Salsa tends to be a great present for those "hard-to-buy-for" people during the holiday season. We plan on using it for at least a few people I know of. 😊 Check out our [market place](#) if this sounds appealing.



Josh only has three more rows to plant in the greenhouse, so we've got all those greens ready for this season. What we forgot about planting, however, is garlic! Because Josh harvested the garlic a bit late this year, our customers didn't get to see any of it. Let's just say it doesn't quite look like it should, but the looks are not lost on me. We've been using it like crazy in just about everything we make.

Point is...we cannot go a season without garlic which means Josh spent some time on Friday trying to find some garlic bulbs we could plant prior to Thanksgiving. We did find some though, so whew! Anyone who makes dinner as often as I do knows how important garlic is!

**\*\* Fun Fact:** You should plant garlic prior to Thanksgiving.



Another thing we have quite the abundance of is peppers. We made [Philly Cheese Steak](#) sandwiches. I used this recipe, but I wasn't fond of it. Bobby Flay may be just a little too complex for my amateur ability. Cutting steak this thinly just didn't happen. And I would skip the cheese sauce and just use your favorite cheese. None of the boys were fond of the sauce. The last deviation was the peppers. We used just plain bell peppers with a few small jalapenos intermixed to add some spice.

Prior to Tristan's debate meet this Saturday, I made quite the concoction of [beet juice](#) for him. (FYI - They are not holding these meets in person. They are virtual events.) Unfortunately, I wouldn't call this recipe a success either. It was a little "earthy" as Andrew Zimmerman would say. If it were me, I would add a few spoonfuls of honey to this one. Regardless...super healthy and good brain juice for the family.



Lastly, we made these wonderful [grown up grilled cheese sandwiches](#) with homemade [tomato basil soup](#). My intention was to add microgreens to these sandwiches, but guess what? I forgot. We were in "get-ready-for-market" mode on Friday night, and I forgot to add the CSA ingredient I planned on. I might mention that I let my older son handle dinner that night, and

I'm not so sure he understood how to handle the cheese component which means they were a little dry. We may have to try this recipe again. Despite all of that, we do have some spinach in there for next week. Does that count?

Tomorrow, the bags will include bell peppers, salad mix, radishes, beets, and microgreen mix. Half shares will get bell peppers, salad mix, and radishes. Next week (11/22), the bags will include turnips, head lettuce, mizuna, cabbage leaves, and spinach. Half shares will have turnips, head lettuce, and mizuna. And...drum roll please...the [market place](#) is also up and running if you would like to order additional items. That is a beautiful thing!