



Dear Members,

First off, a heads-up that the last week of this season's share will be the week of Nov. 16. The summer/fall share was originally slated to end after the last week of November... but then we realized that Thanksgiving falls on the last week of the month, which would obviously present a challenge.

So, for the last week of the share, we'll be loading you up with lots of extra food for the holiday. We'll send you more info on the extra goodies soon, so you can plan your holiday meals accordingly.

As mentioned in last week's newsletter, we're also planning an open house here at the farm the weekend prior to Thanksgiving. We'll have all the usual local fruits and veggies for sale, plus (we hope) some specialty items up from the Southern farms we work with, such as sweet potatoes and green beans, *and* locally-produced items including milk, butter, cheeses, breads, cider donuts, honey, maple syrup, eggs and locally-raised beef and pork. This will be a great opportunity for our members in metro Boston to meet your farmers, see where your food comes from, and stock up on some great food.

In other news, this week will likely be the last for the "summer" crops, such as tomatoes, eggplant, peppers and corn. So, enjoy them while you can! As we proceed into the fall, we'll continue to supply you with root crops, cooking greens, salad greens, winter squash and apples, plus the staples such as onions and potatoes.



In memoriam:

Just to let you know that farmer Dave's mom, the grandmother of Enterprise Farm, passed away last week. Midge Jackson was instrumental in helping the farm get off the ground and supporting Dave along the way. When she learned about the transition at the farm from wholesale to farm share, she was extremely happy, realizing that the farm was headed in the right direction. She was an incredibly great lady, and will be dearly missed by her family.

This week's recipes feature spinach, which will be included in all of this week's shares. For more excellent recipe ideas using the produce in the share, check out the member blog at <http://farmsharestories.blogspot.com/>.



Purple broccoli in the field—hopefully a preview of next week's share!

THIS WEEK'S SHARE

This list includes the items that could be in this week's share. The ingredients of your share depends on your share size and whether you pick up at the farm or in metro Boston. All items are Enterprise-grown and certified organic, unless otherwise noted.

- Salad Mix
- Mizuna
- Tatsoi
- Red Mustard Greens
- Green kale
- Carrots
- Spinach
- Tomatoes
- Eggplant
- Peppers
- Delicata Squash *Full Bloom Farm, Whately, MA*
- Potatoes *Full Bloom Farm, Whately, MA*
- Onions *Full Bloom Farm, Whately, MA*
- Sweet corn (*conventional*) *Warner Farm, Sunderland MA*
- Pears (*conventional*) *Bashista Orchard, Southampton MA*

Spinach and Pear Salad

From *Cooking Light*

Ingredients

- 2 tablespoons water
- 1 1/2 tablespoons red-wine vinegar
- 1 tablespoon olive oil
- 1 tablespoon honey
- 2 teaspoons Dijon mustard
- 1/4 teaspoon black pepper
- 1 Bosc or Anjou pear, cut lengthwise into 15 slices
- 8 cups torn spinach
- 1/4 cup thinly sliced red onion

Directions

1. Combine first 6 ingredients in a small bowl, stirring with a whisk.
2. Place the pear slices in a large bowl. Spoon 1 tablespoon dressing over pears; toss to coat.
3. Add the remaining dressing, spinach, and onion; toss to coat.

Spinach and Carrot Quiche

From *allrecipes.com*

Ingredients

- 1 tablespoon vegetable oil
- 1 onion, diced
- 2 cloves garlic, minced
- 2 (10 ounce) packages frozen chopped spinach, thawed
- 1/2 cup shredded carrots
- 2 cups shredded Monterey Jack cheese
- 6 eggs
- 1/2 teaspoon crushed red pepper flakes
- 1/8 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 (9 inch) pie crusts



Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Heat the oil in a skillet over medium heat, and cook the onion until tender. Mix in the garlic, spinach, and carrots, and cook until the spinach liquid has evaporated. Remove skillet from heat, and mix in cheese and eggs. Season with red pepper, nutmeg, salt, and pepper. Pour 1/2 the mixture into each pie shell.
3. Bake 30 minutes in the preheated oven, until a toothpick inserted in the center of a quiche comes out clean.