



## In the Bag

**Carnival Squash, 1 piece**  
**Salsa Basket, 1 bag**  
**Beets, 1 bunch**  
**Edamame, 1 bunch**  
**Scallions, 1 bunch**  
**Choice of Herb, 1 bunch**  
**Garlic, 1 head**  
**Tomatoes, 4 or 5 pieces**

We have officially entered the winter squash season of the CSA. You will be seeing a new winter squash every week from now to the end of the pick-ups. This week's is **carnival**, my favorite for beauty and storability, and it also scores high on flavor. Eat this one as you ate your delicata last week, or cut the top off, fill it with your favorite stuffing, bake it in the oven (with the top) and serve. It is beautiful, warming food.

**Edamame** is back this week, and even more delicious than it was the first time. I was eating it raw from the field, which I have never done before! Remember to clean the pods well this time, some of them are quite dirty. Then boil them in salt water and eat as is. Or shell them out and use them in a noodle dish. Or try the fried rice recipe on the back. For those of you who are still a bit wary of this vegetable, now is the time to try it out. It is truly delicious and there will be only one more delivery of it next week.

I think all of you know what to do with the **salsa basket** by now. Enjoy this one, it may be the last. The tomatillos are petering out, but I still have some hope that we can squeeze one more salsa delivery out of them in two weeks.

The **tomatoes** too are very close to the end. You can see they all have cracks and dings from where the hail hit. And the plants are nothing more than crispy stems with a few fruits hanging on trying to ripen. So sad.

## Claire's Comments

### My Weekend in the Kitchen(s)

I have this great little hiking stove called a Jetboil. It is compact, easy to use, easy to clean. Though I did not crawl out of a tent this morning and sit down to write this newsletter in front of a beautiful mountain view, I did make my morning tea on the Jetboil. And though I love this little stove, it really is not as fun to use it on my deck as it is on the trail. In fact, the reason I'm using the Jetboil is really no fun at all. But let me start with the good news: Maggie and I and our friend Sarah canned 52 quarts of stewed tomatoes and 24 pints of salsa this weekend.

We started work at 8:00 AM on Saturday morning. We had all the tomatoes, pans, utensils, jars, and plenty of music assembled and ready to go. The first thing we did was do a quick tally of just how many tomatoes we were about to process. The total of left-over or blemished slicers and romas we had gathered through the week was somewhere between 200 and 250 pounds. Just to give you some visual clue about how many tomatoes that is, I can tell you that one full crate of tomatoes, like the ones you choose your tomatoes from at the farm, is 30 pounds. We had 8 of those crates.

The first thing we did was to start washing all the tomatoes and sorting them into ones with actual rot spots, and ones without. Then Sarah went to work cutting off the rot and cubing the tomatoes for processing in the "squeezer thing." I don't remember what the thing is really called because I got it so many years ago, but it's job is to remove the skins and seeds from the tomatoes and squeeze them into a smooth sauce. My job was to turn the crank on the squeezer and mop up all the juice that escaped through the cracks on this old tool. Meanwhile Maggie stayed up to her elbows washing tomatoes in the sink. Soon enough we had two huge hotel pans stretched out over two burners each on the stove, bubbling with sauce. The Nesco roaster on the counter was also turned up to high and doing its best to cook down some sauce. We were on our way.

As I turned the crank, the squeezer would fill a small container with sauce. When the container filled, I would empty it into the boiling sauce on the stove and give it a stir. Ahh. But at about 11:30 AM, on one of my trips to the stove, the sauce was no longer boiling. It did not take long to figure out the stove was broken. Apparently the sustained energy we needed to boil the sauce, burned out a fuse in the (electric) stove itself. What to do?

We had to move ahead, so we loaded up all the sauce into buckets, and moved all the equipment and tomatoes into the truck in order to move the whole operation to Maggie's new apartment. Then we fired up her gas range and went back to work. By the time we were  
(continued on the back)

