

THIS WEEK'S HARVEST

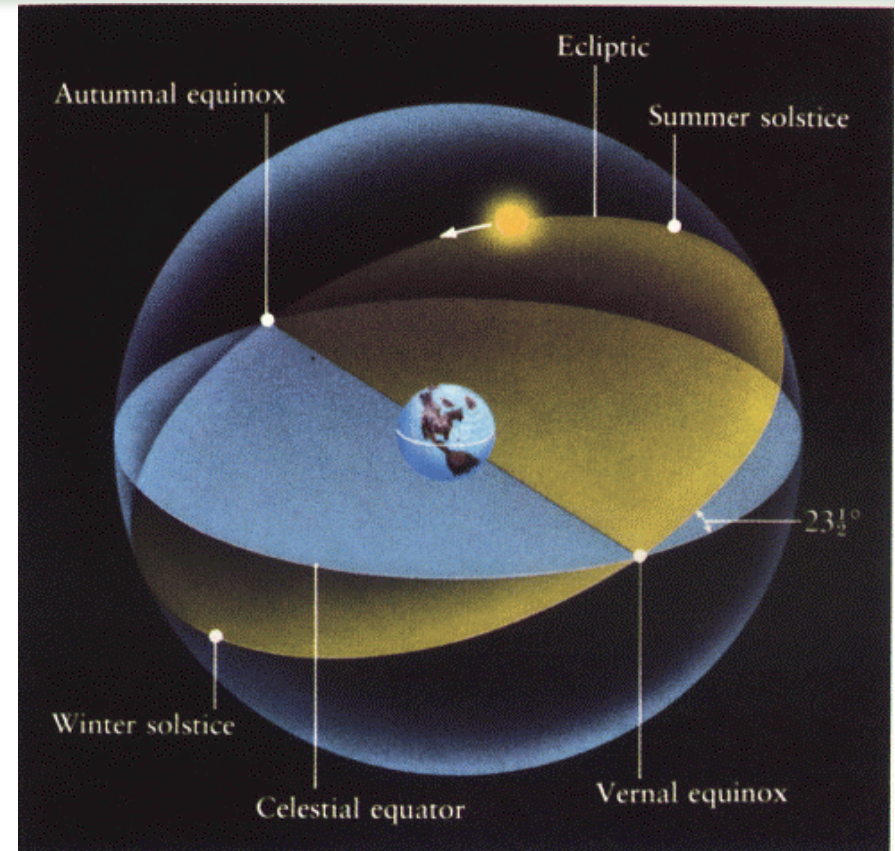
- Baby Turnips
- Chocolate Bell Peppers
- Cucumbers
- Eggplant
- Garlic
- Green Beans
- Musk Melon
- Mustard Greens
- Potatoes
- Tomatoes

ANNOUNCEMENTS

- Canning Tomatoes available from now until they are gone or until the frost sneaks up on us. \$20 per half bushel.
- Green Lake Harvest Fest is this weekend. 10-5 Sat/Sun.
- Food as Medicine; Farm as Pharmacy Presentation. Jerry Brunetti will explain how food functions as natural medicines in our bodies. Monday, 9/28 6:30-8:30 Northeast WI Tech College, Green Bay

Equinox

Today the center of the Sun spends a roughly equal amount of time above and below the horizon at every location on the Earth, night and day being of roughly the same length. From here on out we begin to really feel the slide toward winter. The land and our bodies both are looking forward to the rest of winter, but there is yet more time to reap the bounty of the fall harvest. Crops are heading to the root cellar and we are reflecting on the season with delight. We are very thankful for a great harvest.



Crostini - There are endless variations on the theme of Crostini.

1. Position rack in the upper part of oven and preheat to 450 degrees.
2. Using a bread knife, cut Ciabatta loaf on the diagonal into slices 1/2 inch thick.
3. Brush each side lightly with olive oil and place on baking sheet.
4. Bake, turning once until lightly golden.
5. Watch carefully and do not allow crostini to toast til hard.
6. Remove from oven and rub with the garlic clove.
7. Crostini can be topped with fresh herbs, sauted eggplant, tomatoes, or ????



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