



We welcomed our newest member to the primrose family that past Saturday night. Zea Seviour Noltnerwyss was born at 9:28 pm. She is a happy healthy baby and everything is going great. We would like to thank all of our employees and worker shares who have been busting their butts to allow us to have this week to recoup as a family. We aren't doing recipes for the newsletter this week. New items this week are Brussel Sprouts and Acorn squash. Some of you will be getting white beets

while others will get red beets, both have similar tastes and use. Brussel Sprouts are best roasted, peel off and bad leaves, then cut x in base and drizzle with olive oil. Roast in oven at 400 until cooked through and a slight crunch on outside, usually 30-40 minutes. Sprinkle with salt and enjoy. If you want to use your oven heat most efficiently you can quarter some beets in a separate pan and cook at the same time in the oven. They usually take about an hour or until fork tender.

They are excellent the next day either cold, warm or room temp.

The white potatoes that you got this week are great for french fries, and or mashing.

You will notice that some of them have some green on the outside, this is due to exposure to sunlight. The potatoes that grow close to the surface of the soil can get some green on them from being exposed to light. You will want to peel or cut down until there is no more green on the potato before use.

## In the Box:

**Beets** (bagged, either white or red beets)

**Bell Pepper, Colored**  
(red, orange or yellow)

**Brussels Sprouts**

**Eggplant** \*Extras\*

**Acorn Squash**

**Joe Parker Pepper EOs**  
(Hot, long green or red)

**Leeks**

**Onions (Yellow)**

**Poblano Regs**

**Potatoes (White Kennebec)**

**Radishes**

**Tatsoi**

**Swiss Chard EOs**

REGs = regular shares only  
EOs = everyother shares only



Winter Shares still available. We've had such great yields this year, we're hoping to expand our membership. Please help us spread the word! Registration forms online:

[www.primrosecommunityfarm.net](http://www.primrosecommunityfarm.net)

