



12/12/23
Your Share Menu:
Potatoes Store inside a cool, dark cabinet.
Red Cabbage Store in the fridge.
Napa Cabbage Store in the fridge.
Yellow Onion Store at room temperature.
Garlic Store at room temp on the stem.
Delicata Squash Store at room temperature.
Brussels Sprouts Store stalk inside a grocery bag or remove sprouts and store inside a sealed bag in the fridge.
Butterkin Squash Store at room temperature.

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This is our final CSA delivery of the year
Join NOW for our 2024 season!
 35-week total season: April 16 through December 15
 20-week summer share: June 4 through October 20
All returning members will receive a special 2% discount off their 2023 membership!
****Make sure to use the coupon code "2023member" at checkout***
 In addition, we have a **5% Early Bird Discount if you pay in-full by March 15th.**

Gift Certificates are Available
 Shop local and spread the gift of fresh food with a 4-week sampler CSA membership!
Full Samplers \$118.75 / Medium Samplers \$86.45 (Prices good through March 15th)
~Any month of their choice during our 2024 season
 Just send us an email request and we can easily send you back a redeemable gift certificate to print at home or send through the mail.
 -We can also create a gift certificate for our 35-week total season, 20-week summer share, or any dollar amount off of our 2024 season.

Happy Holidays!
 Now is when we begin to look back at how this season has gone to plan for next year. For example, we were excited to get great feedback on our new broccolini and pointed cabbage. We were disappointed to have that late frost cost us what was looking to become an amazing strawberry harvest. We also want to hear your thoughts to help make 2024 even better. Keep an eye on your email inboxes for a 2023 member survey to help provide us with direct feedback on what you would like to see change or stay the same next season. Thank you for choosing to support local agriculture and organic sustainable farming practices by becoming a member of our CSA this season. Happy Holidays from all of us here at the farm! We look forward to hearing from you all again next season after we get some rest this winter. Our greenhouse team will be back at it seeding by the end of January.

Isla's Ideas
 Tis the season to be jolly, fa-la-la-la-la, la-la-la-la! Christmas is getting closer and I'm so excited! I love all of the decorating and cookie making, it's just the best time of the year. Every year, with my Nana, we make cookies. This year, I'm choosing peanut butter pinwheels. My brother always chooses peanut blossoms (the one with the Hershey kisses on top) and my sister always chooses snickerdoodles. This year I'm going to catch Santa. I've never tried this before but it's going to be a challenge, and a fun one too. I'm setting several traps and have many different back-up plans so if one doesn't work out I have a bunch left to do. I just want to know who he is and what he looks like. Don't forget to put out treats for Santa and his reindeer! What are some of YOUR favorite holiday traditions?

Check out our website:
Weekly CSA Menu - Posted every Monday morning!
Virtual Farm Cookbook - Search by veggie item! Hundreds of recipes shared by us and other members.

Roasted Brussel Sprouts and Butterkin with Cranberries, Pecans, Maple Syrup

- 4 cups Brussels sprouts (halved)
- 1 butterkin (peeled, seeded, and cut into ½" cubes)
- 1 tsp salt
- 3 Tbsp olive oil
- 1/2 cup dried cranberries (soaked in a bowl with 1 cup water, for an hour, and then drained)
- 1 cup pecan halves
- 1/4 cup maple syrup

Peel the butterkin while whole with a vegetable peeler, then cut in half, remove seeds, and cut into cubes. In a large bowl, toss the butterkin cubes and Brussels sprout halves with salt and oil. Lay out onto one or 2 baking sheets, lined with parchment sheet. Bake at 375 for 45 minutes to 1 hour until lightly caramelized(browning). Meanwhile, toast the pecans on lowest flame temp in a cast iron skillet for about 5-10 minutes, stirring often. Allow to cool. Remove butterkin and Brussels sprouts from baking sheets to a large bowl, toss with the pecans and drained cranberries; then drizzle the bowl mix with maple syrup. Toss well until everything is well blended. Serve or allow to cool and refrigerate for later; this recipe works well to prepare ahead and reheat.

Stuffed Delicata Squash with Chicken Sausage-Mushroom Stuffing Makes 6 servings

- 3 small delicata squash (halved and seeded)
- Olive oil spray
- 1/4 tsp kosher salt
- 14 oz. sweet Italian chicken sausage
- 3/4 cup onion (chopped)
- 3/4 cup celery (chopped)
- 4 oz. fresh shiitake mushrooms (chopped)
- 1 sprig fresh thyme
- 6 Tbsp parmesan cheese (shredded)
- Parsley (chopped for garnish)

Spray the cut sides of the delicata with oil and sprinkle with salt. Place face down on a large baking sheet. Bake until tender and browned on the edges at 425 degrees, about 20 to 25 minutes. Meanwhile, in a large sauté pan cook sausage on medium heat, breaking up the meat into small pieces as it cooks until the sausage is cooked through and is browned. Add the oil, onion, and celery; cook until celery is soft, about 8 to 10 minutes. Add the mushrooms and thyme to the pan, more salt and pepper if needed and cook, stirring, 5 minutes, then cook covered for 2 minutes, or until the mushrooms are soft and cooked through. Divide this between the squash, top with parmesan cheese and bake for 10 minutes.

Unstuffed Cabbage Role Skillet Makes 6 to 8 Servings

- 1 1/2 to 2 lbs. lean ground beef or turkey
- 1 Tbsp oil
- 1 large onion (chopped)
- 1 clove garlic (minced)
- 1 small cabbage (chopped)
- 2 cans (14.5 oz. each) diced tomatoes
- 1 can (8 oz.) tomato sauce
- 1 tsp ground black pepper
- 1 tsp sea salt

In a large skillet, heat olive oil over medium heat. Add the ground beef and onion and cook, stirring, until ground beef is no longer pink, and onion is tender. Add the garlic and continue cooking for 1 minute. Add the chopped cabbage, tomatoes, tomato sauce, pepper, and salt. Bring to a boil. Cover and simmer for 20 to 30 minutes, or until cabbage is tender.