

9/1/08

## Wise Acre Farm

Mary Fahey

530.383.4625

email: [mary@wiseacrefarm.com](mailto:mary@wiseacrefarm.com)

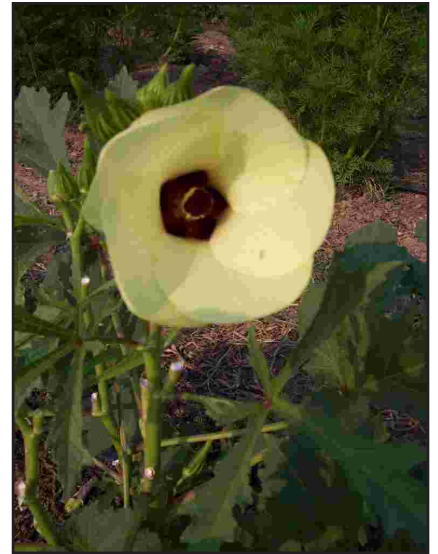
For more information, and recipes, visit our website:

[www.wiseacrefarm.com](http://www.wiseacrefarm.com)

**Please save your box & jars - I will pick them up next week.**

### This week on the farm:

We had a lot of heat and wind in Arbuckle last week. Those weather conditions make it difficult to get any work done out in the field. I spent early mornings and evenings doing the harvesting each day. Luckily we got a break in the heat for the weekend and I took advantage of the nice weather to get some work done out in the field - pulling weeds, planting more winter crops, and pulling out some of the spent summer crops.



*Okra blooming*

### Here's what's in your box this week:

Summer Squash

Lemon Cucumbers

Tomatoes

Butternut Squash

Cucumbers

Scallions

Bell Peppers

Basil

Chile Peppers:

Fresh cut flowers

*Jalepeños (small & fat - hot)*

*Seranos (long & thin - hot)*

*Rellenos (large - mild flavor)*

### BUTTERNUT SQUASH SOUP

- 2 tablespoons butter
- 1 small onion, chopped
- 1 stalk celery, chopped
- 1 medium carrot, chopped
- 2 medium potatoes, cubed
- 1 medium butternut squash - peeled, seeded, and cubed
- 1 (32 fluid ounce) container chicken stock
- salt and freshly ground black pepper to taste

### DIRECTIONS

1. Melt the butter in a large pot, and cook the onion, celery, carrot, potatoes, and squash 5 minutes, or until lightly browned. Pour in enough of the chicken stock to cover vegetables. Bring to a boil. Reduce heat to low, cover pot, and simmer 40 minutes, or until all vegetables are tender.
2. Transfer the soup to a blender, and blend until smooth. Return to pot, and mix in any remaining stock to attain desired consistency. Season with salt and pepper.