Welcome to week 3! The Fall season is almost half way through and it is going by so quickly. We have so many wonderful items in the box this week to make some wonderful autumn treats. Button, button, who’s got the button? Find your favorite button today to celebrate National Button Day!

What's in the Box?
Tri Colored Carrots, Monroe Family Organics, Alma
Kennebec Potatoes, Peckham Farms, Lansing
Sage, Hunter Park GardenHouse, Lansing
Ida Red Apples, Phillips Orchard, St. Johns
Garlic, Peckham Farms, Lansing
Red Onion, Monroe Family Organics, Alma
Baby Pac Choi, Ten Hens Farms, Bath
lil pump-ke-mon pumpkin, Tomac Pumpkin, Chesaning

Producer Spotlight:
The Hunter Park GardenHouse (a project of Allen Neighborhood Center) is a hub for year-round farm & garden education, where neighbors volunteer to grow food, flowers, and community, and youth develop job and life skills in service to the neighborhood. Since 2008, the Hunter Park GardenHouse has empowered neighbors to grow, prepare, and eat healthy food to better their health and become better connected with the community. The GardenHouse is open 6 days a week, and offer a wide assortment of programs.

Crop Profile: Pac Choi
A staple in Asian stir fries and soups, pac choi has a mild mustard flavor with background sweetness. The texture of both leaves and stalks is crisp. This member of the cabbage family has a number of different names, including bok choy, horse's ear, Chinese celery cabbage and white mustard cabbage. Its structure looks like a squat celery, with either white or very pale green short, chunky stalks and glossy, deep green leaves. If very young it can be eaten raw in salads, but is best when briefly cooked.

Veggie Box Add-Ons
Bread, Stone Circle Bakehouse, Holt
Eggs, Grazing Fields, Charlotte
Cheese/Chevre, Hickory Knoll Farms Creamery, Onondaga
Coffee/Cold Brew, Rust Belt Roastery, Lansing
Sweet Treats, Teff-riffic, Lansing
Meat Variety, Heffron Farms, Belding
Chicken, Trillium Wood Farm, Eagle
Pork, Grazing Fields, Charlotte
Beef, Schneider Farms, Westphalia

Add-On Schedule
Bread, Sweet Treats & Meat Variety: weekly
Eggs, Cheese, Chevre, Coffee (Bi-Weekly), Cold Brew, Chicken, Pork, Beef:
11/16, 11/30, 12/14
Dry Beans, Pie, Coffee(Monthly): 12/7

Delivery & Pickup for next week (Thanksgiving week) is on Tuesday, November 21 12pm-6pm
**Scalloped Potato Gratin**

1 1/2 cups heavy cream  
3 bay leaves  
2 sprigs fresh thyme, plus more to finish  
2 garlic cloves, chopped  
1/2 teaspoon freshly grated nutmeg  
Salt and freshly ground black pepper  
Unsalted butter  
2 pounds kennebek potatoes, cut into 1/8" slices  
Salt and freshly ground black pepper  
1/2 cup grated Parmesan, plus more for broiling  
Preheat the oven to 400 degrees F. In a saucepan, heat up the cream with the bay leaves, thyme, garlic, nutmeg and some salt and pepper. While the cream is heating up, butter a casserole dish.  
Remove the bay leaves and thyme. Pour the heated cream into a large bowl with the potato slices. Mix gently to coat the potatoes. Dust the Parmesan over the potatoes. Season the mix with a little bit of salt and pepper. Mix to gently incorporate. Spoon a little bit of the cream into the bottom of the casserole dish. Then spoon the potatoes in. Level out the potatoes for uniform cooking time. Pour the remaining cream at the bottom of the bowl over the top. Top with some Parmesan and fresh thyme leaves. Cover the dish with aluminum foil, but pull back one corner for the steam to escape. Bake for 40 minutes or until a knife cuts through. Remove foil, add parmesan and brown under the broiler.

<table>
<thead>
<tr>
<th>TART APPLE CRISP</th>
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<tbody>
<tr>
<td>5 1/2 c. ida red apples, sliced</td>
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<tr>
<td>1/4 c. water</td>
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<tr>
<td>1/2 c. white sugar</td>
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<tr>
<td>1/2 c. brown sugar, packed</td>
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<tr>
<td>1/2 tsp. nutmeg</td>
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<tr>
<td>1/2 tsp. cinnamon</td>
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<tr>
<td>1/4 tsp. salt</td>
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<tr>
<td>3/4 c. flour</td>
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<tr>
<td>1/2 c. butter</td>
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<td>Put sliced apples in shallow 2 quart baking dish. Add water. Combine dry ingredients and cut in butter with pastry blender. Spoon evenly over apples. Cover and bake 30 minutes at 350 degrees, then uncover and bake 30 minutes longer.</td>
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**Sesame Sauteed Pak Choi**

2-3 pak choi  
1 tbsp olive oil  
1 tbsp toasted sesame oil  
1 large garlic clove, chopped  
1 chili pepper, if desired  
1 tbsp Thai fish sauce (optional)

Cut a thick slice from the pak choi root to separate the leaves. Rinse and drain.  
Heat the olive oil in a large wok (or saute pan) over a medium heat and add 1 tbsp sesame oil, the garlic, chili, fish sauce (if using) and pak choi. Toss until coated and cover pan with lid. Reduce the heat and cook for 3-6 minutes, tossing occasionally, just until the leaves have wilted (the stalks should be tender-crisp). Add the rest of the sesame oil and salt. Toss the leaves and serve immediately. Sprinkle with sesame seeds if desired.

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**Sugared Sage**

*from marthastewart.com*

1 large egg white  
4 to 6 small sage sprigs  
Superfine sugar, for sprinkling  
Beat egg white with 1/2 teaspoon water. Lightly brush sage sprigs with egg-white mixture just to moisten, tapping off excess. Sprinkle with superfine sugar to coat completely. Let dry on parchment that has been coated with a thin layer of superfine sugar. Use in a delicious gin or vodka martini or try it with a dessert, be adventurous!