



**MYSTERY
THURSDAY**

GLOBE
Nov. 25th, 2008

Musquê du Provence Pumpkin

Watermelon Radishes (impress your guests by cutting these up and serving like chips)

Russet Potatoes

Orange Carrots

Yellow Carrots

Baby Carrots

Red Carrots

Mustard Greens

Purple Plum Radishes

Escarole (for salad or cooking)

Sunchokes (see recipe page for more info)

Curly (retro!) Parsley (tabouleh)

Italian Parsley

Sack o' Beets (could be red, gold, and or Chioggia)

Recipes A-Z on our website

Andy's piece on the latest stimilus package and cows/bulls/buffalo.

Sign up for upcoming boxes if you know you'll want them! Aziza 12/11; Piccino 12/23; Piccino again 1/8;

No Paper Newsletter this time! Print this if you want a paper version. Thank you.

Fridge Management!: Top the carrots first (they store better that way) and toss the greens. Yes, they're edible, but you're not *that* hungry, are you!? The bigger question is: are they palatable? If you're still looking for extra space cook the mustard greens with the radish greens *tonight* with a bit of garlic or onion. Then you have a snack that's impossibly healthy, something to mix into your soup, add to a warm sandwich, stir fry, etc. The radish greens from both kinds of radishes make excellent cooking greens, very closely related to mustard greens, but they don't hang out long. (take a look at the greens on the radishes at the supermarket. Enough said.)

The **pumpkin** in your box is an excellent French heirloom cooking pumpkin: think pie, soup, bread, etc. My favorite pie recipe is on our website. In case you don't have pumpkin pie duties this week, here's an alternate dessert that will demand respect!

LAURA'S GLAZED PUMPKIN GINGER BARS

Adapted from *Recipes from a Kitchen Garden* by Shepherd/Raboff

1 3/4 cup unbleached flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt 1 tsp. cinnamon
1/2 tsp. ground ginger
1/2 tsp. nutmeg
1/2 tsp. allspice
1/2 cup butter, at room temperature
1 cup lightly packed dark brown sugar
1 egg
1 tsp. vanilla extract
1 cup cooked, pureed pumpkin
1/2 cup chopped walnuts or pecans
1/2 cup chopped candied ginger
GLAZE: 1 cup sifted confectioners' sugar
2 tsp. grated lemon zest
3 to 4 tbsp. lemon juice

Preheat oven to 350°F. Grease a 10x15-inch baking pan. Sift together flour, baking powder, baking soda, salt, cinnamon, ground ginger, nutmeg, and allspice. Set aside.

In a large mixing bowl, beat butter until creamy then add brown sugar, beating until fluffy. Add egg, vanilla, and pumpkin, beating well. Add dry ingredients, mixing until batter is smooth. Stir in nuts and candied ginger. Spoon batter into prepared pan. Bake for 15 to 18 minutes or until cake pulls away from sides of pan.

Combine confectioners' sugar with lemon zest. Add lemon juice gradually to confectioners' sugar, adding just enough to give the proper consistency for spreading. Spread on the warm bars. When cool, cut into diamonds or squares and store covered for a day to let flavors blend before serving. Makes 4 dozen.

Julia's tabouleh Cook up some cracked wheat or couscous Dress the cooled, cooked grain with olive oil & lemon juice. Stir in chopped tomatoes or sundried tomatoes, finely chopped onion or green onions, and piles of washed, chopped parsley. I like my tabouleh to be vibrant green. Throw in some chopped fresh mint if available. Season with S & P. official recipe on our website....