

October 8th & 9th, 2024

# THE BOUNTY BUGLE

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## WHAT'S IN YOUR LOCAL BOUNTY

Dill | Big Mesa Farm, Comptche

Lettuce | Black Dog Farm, Willits

Apples | Irene's Garden, Laytonville

Kale | Golden Rule Gardens, Willits

Microgreens | Mendo Grass, Ukiah

Hakurei "Tokyo" Turnips | Folk Life Farm, Covelo

## BOX ONLY

Kabocha Squash | Oak Valley Farm, Upper Lake

# IMPORTANT UPDATES ON BACK!

# KEEP SUPPORTING YOUR FARMERS

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# KABOCHA SQUASH AND TURNIP SOUP

WITH ONIONS AND DILL OIL

## Ingredients:

- 11 small kabocha squash, peeled and cubed
- 4 hakurei turnips, quartered
- 1 onion, chopped
- 2 tbsp olive oil
- 4 cups vegetable broth
- 1 bunch dill, chopped (for dill oil)
- 400g pasta (your choice)
- 1/4 cup olive oil (for dill oil)
- Salt and pepper to taste

## Directions:

- In a large pot, heat olive oil and sauté the chopped onion until translucent.
- Add the kabocha squash and hakurei turnips to the pot, then pour in the vegetable broth. Bring to a boil, reduce heat, and simmer for 20-25 minutes, or until the vegetables are tender.
- While the soup is simmering, prepare the dill oil: Blend the dill with olive oil until smooth. Strain through a fine mesh sieve to get a smooth, vibrant green oil.
- Once the vegetables are tender, blend the soup with an immersion blender until smooth. Season with salt and pepper.
- Serve the soup in bowls, drizzling with dill oil for a fresh, herbaceous finish.

# ENJOYING LOCAL BOUNTY? TELL YOUR NEIGHBORS

## *Important!*

### HOLIDAY CLOSURE & SERVICE UPDATES

#### Closure Dates to Remember:

- November 25th – 29th
- December 20th – January 17th

#### Subscriptions-Only, December 23rd – March 7th:

- Sign up for a Local Bounty Box subscription (or other subscription products) **by December 20th** to continue receiving items during our reduced service period (January 21st – March 7th).
- No changes to subscriptions can be made during this time, so please plan accordingly!

Thank you for your understanding and support during these seasonal adjustments!



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