

## Menu Planning for October

If you're planning your menu for October, there are a few holidays to consider.

### Plan Ahead for October:

Full Moon – October 18<sup>th</sup>, called the *Hunter's Moon* 

- October 1<sup>st</sup> World Vegetarian Day
- October 5<sup>th</sup> Do something nice day.
- October 14<sup>th</sup> Columbus Day observed
- October 14<sup>th</sup> National Dessert Day

- October 14<sup>th</sup> Canadian Thanksgiving
- October 21<sup>st</sup> National Pumpkin Cheesecake Day
- October 22<sup>nd</sup> National Nut Day
- October 31<sup>st</sup> Halloween

### Plan ahead for November:

Full Moon – November 17th, called 'Beaver Moon' or Frosty MoonNational Apple Month, Good Nutrition Month,•National Diabetes Month•

- November 1<sup>st</sup> All Saint's Day
- November 2<sup>nd</sup> Cookie Monster's birthday
- November 3<sup>rd</sup> Daylight Savings Ends
- November 3<sup>rd</sup> National Sandwich Day

- November 8<sup>th</sup> Election Day
- November 11<sup>th</sup> Veteran's Day
- November 15<sup>th</sup> Sadie Hawkins Day
- November 18<sup>th</sup> Great American Smoke-out
- November 24<sup>th</sup> THANKSGIVING Day

- Hanukkah starts on sunset, November 27<sup>th</sup> and continues for eight days until December 5<sup>th</sup>.

# Last of the Fall fruit – first of the hard winter vegetables....

This is the month that farms shift into a flurry of activity to ensure that the final harvests are secure for the on-coming winter, while still reveling in late autumn sunshine and flavors. Early October is usually a reminder of why we love summer, providing long days of warmth while keeping the nights cool and comfortable. Often this sunny disposition shifts about mid-month and we receive the first frost or truly cool morning. In the mid-West, the mountains and throughout New England, the trees shift in color and have lost a majority of their leaves by Halloween. This marks the next part of farming, the winter squashes, the hardy greens – the end of fragile and delicate berries, herbs and lettuces and a transfer of growing energies into the earth, roots start to take hold and the cruciferous vegetables really excel in their growth and production.

Beets, turnips, rutabaga, spinach, kale, Brussels sprouts, broccoli and cauliflower all do well in this transitional period and the winter squashes are 'cured' in the fields by the cold evenings. This is when culinary thoughts turn to pickling and 'putting up' the harvest abundance to enjoy throughout the winter. Shelling beans are dried and preserved for hearty soups and stews later in the winter, fruit are jarred and preserved. Years ago, some of the fall slaughter was prepared through confit and laid down in layers of fat and salt to be kept in an aseptic environment.

The beauty of this time too is that we can still enjoy the season's gifts of apples and late harvest peaches, with the addition of persimmons and pears. We have access to some of the best and most delicious ripe fruit that seems to psychologically offset all the 'hard' vegetables that are growing and being stored for the cold months to come.



The following items *should* be available for the month of October. Remember that availability projections are based on annual history and sometimes the weather patterns and other acts of the universe can change access to quality produce. The items noted in **BOLD** should be the best values for the month of October.

#### Apples

Apples, Crab Artichokes – Fall crop Asparagus - Peru Beans – Cranberry Beans – Dragon Beans - Romano Beans - Shelling Beets Berries, Huckleberry Berries, Raspberry Berries, Strawberry Broccoli Broccoli Rabe Broccolini **Brussels Sprouts** Cabbage Cactus Leaves **Cactus Pears** Carrot Carrot Baby w/ Tops Cauliflower Celery **Celery Root Chayote Squash** Cherimoya Citrus, Grapefruit Citrus, Lemons Citrus, Limes Citrus, Oranges, Navel Citrus, Tangerines – new crop Corn - Indian Cranberries Cucumber Cucumber, English Dates Dragonfruit (CA) Endive, Belgian Escarole Feijoa

Fennel Figs – Black Mission Figs – Brown Turkey Garlic Ginger Gooseberries, Caped Grapes Greens, hardy Horseradish Jicama Kale Kiwifruit **Kiwifruit**, Baby Kohlrabi (Green & Purple) Leeks Lettuce - Baby (all) Lettuce - Spring Mix Lychee (China) Mango - Brazil Melon - Cantaloupe Melon - Honeydew Mushroom – Black Trumpet Mushroom – Chanterelle Mushroom – Hedgehog Mushroom – Lobster Mushroom – Lobster Mushroom - Porcini Onions **Onions - Pearl Ornamental Gourds** Papava Papaya – Mexican Parsnips Passionfruit Pears - Asian Pears – Bartlett Pears - Winter Peppers, Bell – Red Persimmons Pineapple

Pomegranate **Potatoes - Fingerlings** Potatoes – Red **Potatoes - Russet Potatoes - Sweet** Potatoes - White Potatoes – Yukon, Purple Pumpkin - Mini **Pumpkins** Quince Radicchio Radishes Shallots Spinach Spinach - Baby Squash (Hard) Starfruit (Taiwan) Sugar Snap Peas Tamarillos Tomatillos **Tomatoes - Heirloom** Turnips