Planning for October:

Full Moon – October 16th, called the *Hunter's Moon*

- October 1st World Vegetarian Day
- October 3rd and 4th Rosh Hashanah
- October 5th Do something nice Day
- October 10th Columbus Day observed
- October 12th Yom Kippur

- October 14th National Dessert Day
- October 21st National Pumpkin Cheesecake Day
- October 22nd National Nut Day
- October 31st Halloween

Plan ahead for November:

Full Moon – November 14th, called 'Beaver Moon' or Frosty Moon National Apple Month, Good Nutrition Month,

National Diabetes Month

- November 1st All Saint's Day
- November 2nd Cookie Monster's birthday
- November 3rd National Sandwich Day
- November 6th Daylight Savings Ends

- November 8th Presidential Election Day
- November 11th Veteran's Day
- November 15th Sadie Hawkins Day
- November 26th THANKSGIVING Day

<u>Last of the Fall fruit – first of the hard winter vegetables....</u>

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 and root vegetables 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, fruits 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 and preserved through the entire winter.

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.

App	les

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
Cardone

Carrot Baby w/ Tops

Cauliflower
Celery
Celery Root
Chayote Squash
Cherimoya
Citrus, Grapefruit

Citrus, Lemons Citrus, Limes

Citrus, Oranges, Navel

Citrus, Tangerines – new crop

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Corn - Indian
Cranberries

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

Onions

Onions - Pearl
Ornamental Gourds

Mushroom - Porcini

Papaya

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