

The Dreyer Flyer

A veritable cornucopia of inFARMation from the last farm in Union County, New Jersey.



Thanksgiving Dinner Event!
This year, no more paper plates and plastic utensils, silverware, flatware and even wine pairing
11/14 6.30(Sharp pllllease 😊) -8.30
To reserve a space at the greenhouse table call
908.276.1290
This will be a fun filled night to remember

The Harvest Week 24

It's Fall 'Yall

Small

Acorn Squash
Broccoli
Apples
Brussel Sprouts
Yams
Spice

Note: This everything season is amazing on, well EVERYTHING..but most especially, meat, bread, potatoes but it works really well on squash too...just sprinkle on AFTER you roast if you are roasting your squash plain!

Medium

Acorn Squash
Broccoli
Apples
Brussel Sprouts
Yams
Barley

BAM

Acorn Squash
Brussel Sprouts
Walnuts
Quinoa

Market Box

Griggstown Maple Turkey
Brussel Sprouts
Yams
Cauliflower
Bacon
Maple Syrup
Acorn Squash

Farm Friends! *If you have not already noticed, we work with Nuts.com. We really love this place. Not only do they offer a high-quality product, they are also a family run business. Ya gotta love that!*

About Nuts.com (A Cranford Company!) *In 1929, on the brink of the Depression, our father and grandfather "Poppy" Sol took a bold step. 22 years old, he had already worked fulltime for 10 years to support his family. Yet he was ambitious and wanted to live the American Dream and make the lives of everyone around him better. So, donning his best of suits and an assured smile on his face, Sol walked away from the bank with a loan to start his own business, the Newark Nut Company. The rest is history. **Let us tell you all about it:***

Our Story *As mentioned above, the vision and determination of our Poppy Sol is what launched the Newark Nut Company.*

He began selling premium bulk nuts and dried fruit at the popular Mulberry Street open-air market. Sol quickly developed a reputation for providing the very finest and freshest nuts available. Sol believed in choosing only the highest quality super colossal nuts from the world's best growers. He would then roast the nuts to perfection for a fresh, delicious flavor.



Cousins Jeff (left) and David in about 1984. Uncle Sandy on the left and Kenny on the right in 1954. Now, 90 years later, my cousin David and I represent the third generation of our family business. Although much has changed, our basic philosophy has not, and we continue the family tradition of providing the same superb quality and service as in the past. Our customers, some in their 80's and 90's, still rave about the splendid quality and luscious flavor of the products that have made our company famous throughout the years. A visit to the shop today will make your mouth water as the aroma of the freshly roasted peanuts and corn kernels popping tempt your taste buds. We love when customers come to our new location in Cranford to pick up orders and say hello. However, please keep in mind it is a warehouse location and you are unable to walk around and shop.

Vegetarian (or not) whole grain Stuffed Squash

TheSpruceEats.com

- 1 cup pearl barley or quinoa
- 1/2 cup [chopped onion](#)
- 1/2 cup chopped celery
- 1 cup shredded carrot
- 1/4 cup butter, olive oil or vegan margarine (divided)
- 3 cups vegetable broth
- 1/2 tsp. [thyme](#)
- 2 medium acorn squash (halved and with seeds removed)
- salt (to taste)
- Maple Turkey from Griggstown (if you are a Market Box or if you want to pick some up it is delicious!)

Steps to Make It

NOTE: *If you are using the Maple Turkey Brown it first, then add to this recipe with or without the grain it is delicious and works either way...you will be able to stuff all 3 squash...you can even stuff a yam with any leftover*

In a large saucepan over medium heat, saute barley, onion, celery, and carrot in 2 tablespoons butter until barley is lightly browned. Add vegetable broth and thyme. Bring to boil. Reduce heat, cover and simmer 45 minutes or until barley is tender and liquid is absorbed.

In the meantime, place squash halves in a greased baking dish, cut-side down. Bake at 400 F for 30 minutes or until squash is tender. Remove squash from oven and turn, cut-side up. Sprinkle lightly with salt.

Spoon equal portions of cooked barley mixture into centers of squash. Drizzle with 2 tablespoons melted butter, olive oil or vegan margarine. Return filled squash halves to the oven. Bake at 350 F for 20 minutes longer.

Brussels Sprout Salad

Spendwithpennies.com

Ingredients

- 1.5 lbs fresh Brussels sprouts
- 1 apple *granny smith (you can use your Jonagold!)*
- 1 teaspoon lemon juice
- 1/3 cup dried cranberries
- 1/3 cup pomegranate arils
- 1/4 cup chopped walnuts
- 2 oz feta cheese *crumbled-try the Fulper Farms Feta-it's awesome!*

Dressing

1/3 cup olive oil
3 tablespoons cider vinegar
1 tablespoon fresh lemon juice
2 tablespoons honey
1 1/2 teaspoons dijon mustard
1/2 teaspoon garlic powder
salt and pepper to taste

Instructions

Combine all dressing ingredients in a small jar and shake well to combine.

Shred Brussels sprouts, rinse well and dry.

Chop apple and toss with lemon juice to prevent browning.

Combine all remaining salad ingredients in a large salad bowl. Toss with dressing and serve.

What did the tree say to autumn?
leaf me alone.

What did one autumn leaf say to another?
I'm falling for you.

Why did summer catch autumn?
Because autumn is fall.

How do you fix a broken pumpkin?
With a pumpkin patch

Maple Glazed Brussel Sprouts with Yams & COTTAGE BACON

- 2 Lbs Yams cut into 1 inch cubes (about 2 large sweet potatoes)
- 1 1/2 Lbs Brussels Sprouts trimmed and halved *
- 1 1/2 Cups Onion roughly chopped
- 3 Tbsp Olive Oil
- 3 Tbsp Finding Home Maple Syrup
- Salt and Pepper
- 4 Pcs Cottage Bacon

Preheat your oven to 400 degrees and rub two large rimmed baking sheets with Olive oil. Additionally, cover another rimmed baking sheet with tinfoil and lay a wire rack on top of it.

Place the cubed sweet potatoes, halved Brussels Sprouts and chopped onion in a very large bowl and toss with the Olive oil and maple syrup. Really make sure to mix well so all the vegetables are coated.

Divide the veggies between the two oiled baking sheets, spreading out in a single layer, and trying not to overcrowd the veggies. Sprinkle with salt and pepper.

Place the bacon on top the wire rack. Place all the sheets in the baking tray (you'll need to put one of the trays on the bottom rack of the oven) and bake for 15 minutes. After 15 minutes, stir around the veggies and swap the tray from the bottom rack with one of the top racks, for even cooking. Bake an additional 10-15 minutes until the veggies are fork tender and the bacon is crispy. Transfer all the veggies into a large bowl and crumble the bacon over top.