

S m i t h ' s N u r s e r y , I n c .

Doorstep Market

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In the Box:

Butternut Squash, Apple Butter – Smith's Nursery – Benson, NC

Peaches – Johnson's Peaches – Candor, NC

Shiitake Mushrooms, New Potatoes, Kale – Ford's Produce, Product of NC

Sweet Potatoes – Andrew Honeycutt - Honeycutt Farms, Johnston County, NC

Bread – Yellow Dog Bread Company – Matthew and Tanya Andrews – Raleigh, NC

Cookies – Amy Judd – Angier, NC

Apples – Apple Haven Orchard – Eddie Lyda – Hendersonville, NC

Cucumber, Squash & Zucchini – Smitty's Farm – Burgaw, NC



From the Farm

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Doorstep Market Day!

We hope to see you at the First Annual Doorstep Market Day on Sunday, September 26 from 1pm to 5pm. We are holding the event on Sunday because, well, we all have to sell at farmers markets on Saturday. The Doorstep Market Day will be a time to tour our farm and meet farmer Myron Smith and the Smith's Nursery staff. You will also be able to meet several of the other farmers and producers who help supply our Doorstep Market boxes. We will have a Pig Pickin' with local BBQ and seasonal produce. The pumpkin patch is open; you can take a hay ride and be one of the first to pick a pumpkin from our field. Agents from the Johnston County Cooperative Extension office will be available to discuss farming in Johnston County and demonstrate the value of eating healthy, local produce. The Doorstep Market Day is free for all of our Doorstep Market members and anyone interested in learning more (including the BBQ). If you are interested in coming, please let us know ASAP. Email doorstepmarket@upickberries.com, call us at 919-934-

1700 or leave a comment on Facebook. See you soon!

Butternut Squash Puree - *The Pioneer Woman Cooks*

Ingredients

1 whole Butternut Squash
2 Tablespoons (to 4 Tablespoons) Maple Syrup or honey
1/2 sticks Butter
1 dash Salt

Preparation Instructions

Start by slicing one butternut squash clean in half. Scrape out the seed and membranes with a spoon. Place both halves, face down, on a baking sheet and pour a little water into the pan, about a cup. Bake in a 350-degree oven for about 30 minutes or until the squash is fork tender. Remove from the oven. Cut 1/2 stick of butter into pieces and throw into a mixing bowl. With a spoon, begin scraping out the flesh of the squash from the skin and place in the bowl on top of the butter. Don't miss a scrap of it! Add 2 to 4 tablespoons of pure maple syrup. With a potato masher, mash the squash until the large chunks are gone. Add a dash of salt. Place this mixture into your blender or food processor and give it a whirl until it's pureed.

**for more Pioneer Woman recipes, go to <http://thepioneerwoman.com>



Mississippi Sweet Potato Pie

Ingredients

4 ounces butter, softened
2 cups cooked and mashed sweet potatoes
2 cups granulated sugar
1 small can (5 ounces, about 1/2 cup plus 2 tablespoons) evaporated milk
1 teaspoon vanilla
3 eggs, beaten
1 1/2 teaspoons cinnamon
2 prepared pie shells, unbaked

Preparation:

Mix butter, potatoes, sugar and evaporated milk until well blended. Add vanilla, eggs, and cinnamon; mix well. Pour into the prepared pie shells. Bake in a 350° oven for about 1 hour, until set. Makes 2 pies



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