

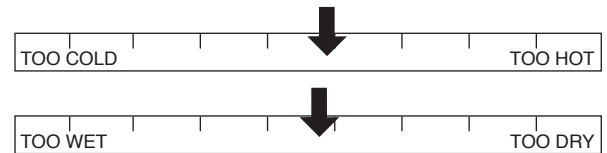


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Carrots	Yes	Plastic	
Cauliflower	Yes	Plastic	
Celeriac	Yes	Plastic	
Chard	Yes	Plastic	Rainbow
Garlic	No	No	
Leeks	Yes	Plastic	
Onions	No	No	Yellow and red
Herbs	Yes	Plastic	Parsley and thyme
Peppers	Yes	Plastic	Carmen
Potatoes	No	Paper	Yukon gold
Salad Mix	Yes	Plastic	
Shallots	No	No	
Spinach	Yes	Plastic	
Winter Squash	No	No	Delicata, acorn or heart of gold

Farm Report 10/16/08

Rainfall0.2"
 High Temperature 71°
 Low Temperature 37°
 Next share delivery Thursday, October 30
 Farmer Complaint Indicators™:



New to the box this week is the ugliest vegetable we grow. Celeriac, or celery root, is an interesting vegetable which smells and tastes very much like the celery grown for it's stems. We use it very much in place of stem celery, in soups and stews. The roots are large this year so we'll only burden you with one at a time. Simply peel away the coarse outer skin and slice or cube the tender white center. Don't be afraid to use a little at a time, even the cut half will keep quite well in a plastic bag.

First Winter Share

Welcome to the first winter share delivery of 2008. The boxes are chock full of a nice variety of early/late fall crops. This is the time of year to cook. The weather has cooled down and soups and roasted vegetables are the taste of the season.

The winter share has less variety than the summer share, but until we get some real cold weather it'll be like a continuation of the summer share. You can count on carrots, celeriac, onions, garlic, leeks, potatoes, beets (although not this week), and squash to appear in every winter share along with other items. Most of what comes in the winter share stores quite well. Potatoes, garlic, onions and squash should stay out of the fridge, but everything else belongs in the crisper drawer.

The nice thing this week is that we haven't had enough cold weather to set back some of the greens. Therefore we have a nice late bunch of chard in the box, along with spinach and salad mix. This will be it on the chard for the year, but hopefully we'll continue to have more spinach and maybe some arugula for the next winter share.

The late season leeks start to show up for the first winter share. Some of these have also gotten quite large and are one of the more beautiful veggies.

There is one last cauliflower this week as we say goodbye to broccoli and cauliflower for the year.

Each winter share box will feature 5 pounds of our fabulous carrots. We'll try and give you some ideas on how to keep up, but I encourage you to eat them raw.

We have a couple more Carmen peppers as the weather stays mild. It's amazing there's still any out there.

We should have enough parsley and thyme for the next share or two, and maybe a little sage later on.

Farm News

With the final summer season shares past things start to wind down a bit on the farm. Next week will be the first week we haven't had to pick, pack and deliver shares for four months. It's like having two extra whole days in the work week and is a great opportunity to catch up on harvesting and end of season clean up. Hopefully it doesn't rain all week.

This past week we've still been busy harvesting. We had the last day of running the carrot/beet harvester on Monday and finished up with another 1300 lbs. of carrots and 810 lbs. of beets. Next week we can move on to some of the other harvesting like celeriac, turnips, rutabagas and cabbage. We're still having a bit of a storage space crisis in the cooler, so some of it may have to wait.

Most of Tuesday was spent getting ready for this week's shares with cleaning onions, shallots and garlic, harvesting spinach and salad mix and figuring out how many winter shares are at each pickup site and who's getting them.

Below is a reminder calendar of when the winter share deliveries are, also noted on the calendar is that if you ordered a turkey they will be delivered frozen with the next winter share delivery on Thursday, October 30th. Last year we had thawed them and delivered them with the winter share the week of Thanksgiving, which proved to be a logistical nightmare for us. So make enough room in your freezer for your turkey in the next week or two. I'll also be sending out turkey invoices via email in the next couple of days.

S	M	T	W	Th	F	S
OCT	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30 TD	31	
NOV						1
2	3	4	5	6	7	8
9	10	11	12	13 CH	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						
DEC	1	2	3	4	5	6
7	8	9	10	11 CH	12	13

■ = Winter share delivery dates
 CH= Chicken share delivery day
 TD= Turkey delivery day

The fall colors have lingered nicely on the hills around the farm. It's such a beautiful time of year and it hasn't been so cold and unpleasant that you fail to notice how beautiful it is. The change of seasons is in the air more than ever this week and I'm starting to feel the pressure to start cutting some firewood.

Pureed Carrot Soup with Nutmeg *cooksillustrated.com*

- 2 tablespoons unsalted butter , or the same amount of vegetable or olive oil
- 1 medium onion , 3 medium shallots, or 1 medium leek (white and light green parts only), chopped
- 2 tablespoons dry sherry or white wine
- 1 1/2 pounds carrots (about 8 medium), peeled, halved lengthwise, and sliced thin (about 4 cups)
- 2 cups low-sodium chicken broth or low-sodium vegetable broth
- 1 teaspoon table salt
- ground white pepper
- pinch ground nutmeg
- 1 - 1 1/4 cups whole milk
- 2 teaspoons minced fresh parsley

Heat butter or oil in large saucepan over medium-high heat. Add onion; sauté until golden, about 5 minutes. Add sherry and carrots; stir constantly and cook until sherry evaporates, about 30 seconds.

Add broth, salt, pepper to taste, and nutmeg to saucepan; bring to boil. Reduce heat to simmer; cover and cook until carrots are tender, about 20 minutes.

Ladle carrot mixture into blender. Add 1 cup milk; blend until very smooth. Return soup to saucepan; cook over low heat until warmed through. If soup is too thick, stir in additional milk to thin consistency. Adjust seasonings. (Soup can be refrigerated for 3 days and reheated just before serving.)

Ladle soup into individual bowls. Garnish with minced herb and serve immediately.

Leek and Potato Soup *allrecipes.com*

- 1 cup butter
- 2 leeks, sliced
- salt and pepper to taste
- 1 quart chicken broth
- 1 tablespoon cornstarch
- 4 cups Yukon Gold potatoes, peeled and diced
- 2 cups heavy cream or half and half

In a large pot over medium heat, melt butter. Cook leeks in butter with salt and pepper until tender, stirring frequently, about 15 minutes.

Stir cornstarch into broth and pour broth into pot. Add the potatoes and bring to a boil. Season with salt and pepper. Pour in the cream, reduce heat and simmer at least 30 minutes, until potatoes are tender. Season with salt and pepper before serving.