

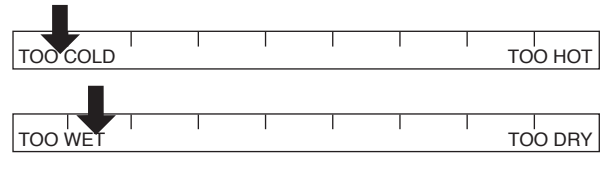


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Beets	Yes	Plastic	Red, no tops
Cabbage	Yes	Plastic	Green savoy
Carrots	Yes	Plastic	
Cauliflower	Yes	Plastic	
Celeriac	Yes	Plastic	
Garlic	No	No	
Herbs	Yes	Plastic	Thyme and sage
Leeks	Yes	Plastic	
Onions	No	No	Red and yellow
Potatoes	No	Paper	French fingerling and red gold
Radishes	Yes	Plastic	Black spanish
Rutabagas	Yes	Plastic	
Shallots	No	No	
Winter Squash	No	No	Butternut and delicata

## Farm Report 10/15/09

Snowfall! . . . . . 3.0"  
 High Temperature . . . . . 55°  
 Low Temperature . . . . . 26°  
 Next share delivery . . . . . Thursday, October 29  
 Farmer Complaint Indicators™:



It's useful to review your notes on which root crop is which with the winter shares. Someday I'll have a blog about which is which but for now the dark purple ones are beets, the gnarly ones about the size of a baseball are celeriac, smooth white ones are turnips, and ones with a purple shoulder and yellow flesh are rutabagas. The black spanish radish is the only black one.

The beets are young and tender and would be great just roasted, peeled and cubed into a roasted beet salad. The celeriac are quite small and few this year, probably just one in each share, we switched varieties this year and this new one was a major disappointment. Our preferred way of using it is as a winter replacement for celery in soups, stews and winter vegetable pot pies.

The rutabagas are much nicer than the waxed creepy ones we all grew up with. Use them roasted, mashed or in soups and stews. A friend of ours just eats them raw like carrots.

The black radish is just eaten raw in thin slices with some coarse salt and maybe a little olive oil.

The cabbage in the box is a nice head of green savoy. The savoy cabbages are more tender and delicious. We like to chop it into thin strips and sauté.

We had a major malfunction of the potato digger yesterday so we had to hand dig potatoes in the mud. So instead of getting a lot of one variety you're getting some of two varieties. The larger ones are red gold, my favorite new potato this year. The smaller longer ones are French fingerling. They are a fabulous potato any way you prepare them, although we have been having some problems with them not keeping well so please transfer them to a dark place with good air circulation

## Winter Shares

Welcome to the first winter share of the 2009 season. The winter share has larger amounts of many of the same things we see in the regular season shares, as well as some different root crops and storage crops that don't always make it into the summer shares. There's not quite as much variety in the winter shares since things have mostly stopped growing by now, but we try and keep it interesting with different varieties and a few surprises.

The winter shares are very dependent on the weather and this week's weather hampered some of the things I had planned for this week's box. The leafy greens got froze out pretty badly this weekend and then got a topping of 3 inches of snow, so they were in no condition to harvest yesterday. Hopefully we'll get some nicer weather and they'll recover for the next box.

That means that this box is heavy on the roots, although even some of those had some weather issues. We should've had more carrots than we did but they're in a cold muddy field that has to dry out a bit before we can harvest more of them.

when you get home. If you keep them in plastic they may rot and, trust me, of all the rotten vegetables, potatoes are the worst.

The squash this week is butternut and delicata. I've been eating so many of the fabulous delicata that I haven't even tried a butternut this year. I'd roast the delicatas and save the butternut for a soup.

**Farm News**

People always wonder why I call this the 'winter' share rather than the 'fall' share. I like the distinction that comes with having a winter share and a summer share, but sometimes we also have winter-like weather during the share. Usually that winter weather holds off until the very end, but this year it started at the beginning. We have had the coldest crappy weather for the last week that I can remember having in October. It has really made a mess of things around the farm. If you look close you can still find a couple piles of snow around the barn.

Normally this would be a very busy week getting storage crops harvested at the farm, but instead Jesse and Tricia spent most of the week huddled around a heater in the summer kitchen cleaning onions, while I got caught up on boring paperwork at my desk.

Just a reminder that the winter share is every-other-week. Below is a calendar of the winter share dates. Please note that the last delivery is on the Tuesday before Thanksgiving, November 24th. Please mark these dates on your calendar. We'll continue sending out the newsletter the morning of the share deliveries to help remind you as well.

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

One easy and delicious way to use up root crops this time of year is by roasting them together. A recipe from *Bon Appetit* follows, but you don't really need a recipe for a root roast. The main thing to keep in mind is getting all the pieces the same size so that they'll

cook evenly and be done at the same time, this recipe calls for 1-inch pieces, but I usually like them a little smaller. You also don't need the exact ingredients at all with something like this, experiment! This one sounds a little garlic heavy, especially since our cloves tend to be a bit larger than normal.

**Roasted Root Vegetables with Thyme**

Bon Appétit | December 2001

- Nonstick vegetable oil spray
- 1 pound fingerling potatoes, unpeeled, scrubbed, cut into 1-inch pieces
- 1 pound celery root (celeriac), peeled, cut into 1-inch pieces
- 1 pound rutabagas, peeled, cut into 1-inch pieces
- 1 pound carrots, peeled, cut into 1-inch pieces
- 1 pound parsnips, peeled, cut into 1-inch pieces
- 2 onions, cut into 1-inch pieces
- 2 leeks (white and pale green parts only), cut into 1-inch-thick rounds
- 2 tablespoons chopped fresh thyme
- 1/2 cup olive oil
- 10 garlic cloves, peeled

Position 1 rack in bottom third of oven and 1 rack in center of oven and preheat to 400°F. Spray 2 heavy large baking sheets with nonstick spray. Combine all remaining ingredients except garlic in very large bowl; toss to coat. Season generously with salt and pepper. Divide vegetable mixture between prepared sheets. Place 1 sheet on each oven rack. Roast 30 minutes, stirring occasionally. Reverse positions of baking sheets. Add 5 garlic cloves to each baking sheet.

Continue to roast until all vegetables are tender and brown in spots, stirring and turning vegetables occasionally, about 45 minutes longer. (Can be prepared 4 hours ahead. Let stand on baking sheets at room temperature. Rewarm in 450°F oven until heated through, about 15 minutes.) Transfer roasted vegetables to large bowl and then serve.

**Sauteed Savoy Cabbage**

- 2 lbs. fresh wrinkly-skinned Savoy Cabbage
- 2 cloves garlic
- 1/4 cup extra virgin olive oil
- salt and pepper to taste

Peel away the outer leaves of the cabbage and discard them. Core the cabbage and slice the rest into thin 1/4" strips. Heat the garlic cloves in the oil in a large nonstick pan.

When the oil is hot add the cabbage and salt. Mix often until the cabbage is thoroughly cooked. Salt and pepper to taste. If the cabbage gets to dry while cooking just add a little water to keep it from sticking. Note that the volume will reduce by 60 or 70% when cooked.