

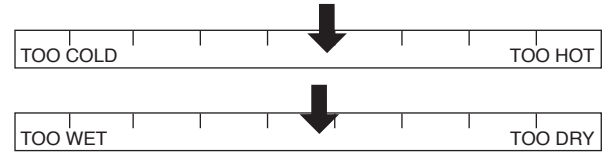


What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	
Broccoli	Yes	Plastic	
Carrots	Yes	Plastic	
Cauliflower	Yes	Plastic	Nice.
Celeriac	Yes	Plastic	with top!
Chard	Yes	Plastic	Rainbow
Garlic	No	No	
Leeks	Yes	Plastic	
Onions	No	No	Yellows and a red
Parsley	Yes	Plastic	Italian
Peppers	Yes	Plastic	Cayenne
Potatoes	No	Paper	Russets
Radishes	Yes	Plastic	Cheriette
Shallots	No	No	
Winter Squash	No	No	Pie pumpkin and delicata

Farm Report 10/14/10

Rainfall 0.00"
 High Temperature 79°
 Low Temperature 44°
 Farmer Complaint Indicators™:



so I don't recommend putting peanut butter on the stalks. It does give very nice flavors to soups and stews though, but you may want to remove the leaves and stems before serving because they are quite coarse.

To use the bulb, simply cut the top and bottom off flat and set it on a cutting board, then slice away the bumpy sides in strips, so that you end up with a nice white core. I find this method easier than trying to peel it. We then use the bulb in any savory recipes that call for celery, like soups, stews and pot pies. The classic use is in a mustard/mayo roumelade or pureed with potatoes. Don't be afraid of it, it really is a fabulous vegetable, but if you need to work up some gumption that's fine, the root will keep in a plastic bag in your crisper drawer until March. O.k. on to the rest of the box.

Lovely arugula and radishes give us a little spring in the middle of autumn.

The cauliflower has really kicked into gear in the last week, everyone will have 2 nice sized heads in their box. It will keep fine in your fridge for a couple of weeks in a plastic bag. The broccoli has been producing nice as well, moving on to the latest planting we have of it.

We managed to eke out another bunch of beautiful rainbow chard while the weather stayed mild.

A good-sized bag of delicious carrots is in the box. You'll get one just like it in each winter share box.

The potatoes this week are the first russets we've delivered this year. They didn't size up as much as I'd have liked, but will make excellent oven fries, mini baked potatoes or tasty mashed potatoes.

Welcome to the Winter Share!

It hardly seems like mid-October outside, but the calendar doesn't lie, it's time for the first of the 4 winter share deliveries. The lovely warm dry weather we've been having has made for an abundance of veggies for the boxes. The winter share is loaded with storage crops usually, and early on we still have many fresh crops coming in from the fields. 98% of you who opt for the winter share also have a summer share with us, so we'll try to not bore you with what you already know.

Let's start with what's new to the box. We usually save all of the celeriac for the winter shares, and this year is no exception. Celeriac (suh-larry-ack), also known as celery root, is closely related to the celery grown for it's stalks, but is not actually the root of that plant. One book I have describes it as "...a pitted and whorled planet with snaggly rootlets, imbued with herbaceous pungency." If you ask for *céléri* in France you get celeriac, not the *céléri-branche* which is what the common celery is known as there. Since the tops were so nice I thought I'd send a green-top one in for fun. This way you can see how much like celery the plant part is. It's quite a bit tougher than regular celery however,

There's some fresh hot cayenne peppers in the bag with this week's onions and shallots. These are the last of the fresh peppers for this year, but we'll have dried cayennes in each winter share.

A nice bunch of leeks, parsley and a couple of heads of garlic will be another common sight in the winter share boxes.

We ended up with enough pie pumpkins after the pumpkin day that we could fit one in each winter share this week. These are excellent cooking pumpkins, bake them like you would any squash and purée them to make your own genuine pumpkin pie. Pumpkin is quite a bit wetter than squash, so if we're making real pumpkin pie we usually drain it in a mesh colander or cheesecloth for a couple of hours. Bake the whole thing at once and freeze any purée you don't use in a zip-loc. There's a couple of delicata in the box as well. We're finding that some of the squash are not keeping very well this year, probably due to the overabundance of moisture we received all season. Keep an eye on them and use them up if you start to notice a bad spot. The pumpkin should be used in the next few days.

Farm News

We are having the most fabulous October weather this year. Last year we had 3 inches of snow this week. The leaves are well past their peak now and the view of the valleys is fading to mostly browns now. With a beautiful blue sky it is still very pretty. The low intensity and angle of the sunlight makes all the colors look saturated and lush.

The main push this week and continuing into next week is getting the storage crops in from the field. It's been a bit of a crunch around here because we simply don't have enough walk-in cooler space to store everything this time of year. We finished up with the carrot harvesting on Monday with another 3000 pounds and so that really didn't leave us any space in the cold cooler for the veggies we were harvesting today. Temporarily we had to turn the warm cooler into a cold cooler. As we get these first winter shares out the door that will free up some space as will selling some of the extra carrots. We should have enough space then to continue harvesting the rest of the potatoes and beets, as well as maybe getting a start on the rutabagas and parsnips. The dry warm weather has made it such a pleasure to harvest and wash these crops this year. Getting soaking wet when it's 68° out is infinitely more enjoyable than 44°.

With the start of the winter share I wanted to reiterate the dates of the winter share deliveries this year. Generally the winter share is every-other-week on Thursdays beginning with this week, the only exception is with the last delivery the week of Thanksgiving, we deliver on the Tuesday before Thanksgiving. Therefore the dates of the four deliveries are as follows:

Thursday, October 14

Thursday, October 28

Thursday, November 11

Tuesday, November 23

Potato and Celery Root Purée *Bon Appétit* | October 1995

- 1 large celery root (celeriac), peeled, cut into 1-inch pieces
- 1 1/4 pounds russet potatoes, peeled, cut into 1-inch pieces
- Salt
- 1/4 cup whipping cream
- 2 tablespoons (1/4 stick) butter
- Celery salt

Place celery root and potatoes in large saucepan. Cover with water; salt lightly. Boil until very tender, about 15 minutes. Drain vegetables, reserving 1/4 cup liquid. Return vegetables to same saucepan. Add cream and butter and mash until almost smooth. Season with celery salt and pepper. (Can be prepared 1 day ahead. Cover puree and cooking liquid separately and refrigerate. Stir puree over medium heat until heated through, adding reserved cooking liquid if mixture is dry.)

Leek and Swiss Chard Tart *Bon Appétit* | October 1999

- 1 sheet frozen puff pastry (half of 17.3-ounce package), thawed
- 2 tablespoons butter
- 3 large leeks (white and pale green parts only), coarsely chopped
- 1 teaspoon dried thyme
- 1/2 bunch Swiss chard, ribs removed, leaves chopped (about 2 1/2 cups)
- 1 1/4 cups whipping cream
- 3 large eggs
- 2 large egg yolks
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- Pinch of ground nutmeg

Roll out pastry on floured work surface to 12-inch square. Transfer to 9-inch-diameter glass pie dish. Trim overhang to 1 inch. Fold under; crimp edges. Cover; chill. Melt butter in large nonstick skillet over medium-low heat. Add leeks and thyme. Sprinkle with salt and pepper. Cover; cook until leeks are very tender but not brown, stirring often, about 10 minutes. Add chard; sauté until wilted, about 2 minutes. Remove from heat; cool.

Position rack in bottom third of oven; preheat to 425°F. Whisk cream and next 5 ingredients in large bowl. Mix in cooled leek mixture. Pour filling into crust. Bake tart 15 minutes. Reduce heat to 350°F and bake until filling is puffed and just set in center, about 15 minutes longer. Transfer to rack; cool 10 minutes.