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This Week's Box

Potatoes
Carrots
Onions
Buttercup squash
Spinach
Peppers
Acorn squash
Kohlrabi
Rutabaga
Radishes
Bunching Onions
(Scallions)
Lettuce

Rutabaga tips

Bake 1 inch chunks of rutabaga—brushed with butter or oil—for 40-50 minutes or nestled alongside roasting meats.

Store rutabaga on your counter for up to 1 week. Or refrigerate in plastic bag or hydrator drawer for up to 1 month.

Farm Happenings

It was so nice to see so many of you at our first annual pot luck. Thanks for coming!

Wow! What a YUMMY pot luck that was! I've had several phone calls and e-mails from people asking for recipes. So, if you could— **please e-mail me your recipe for the potluck dish you brought.** It would make a lot of people happy!

Whether you brought a soup, main dish, hot veggie, salad or dessert— your

recipe is wanted.. I'll compile the recipes and share them with everyone in the next week or two. What a talented group of culinary artists we have among us!

Cold weather is coming. There's talk of it getting down to 27 degrees this weekend. We've picked all the squash and are working on getting all the potatoes dug up. Our tractor is on loan from Mike's dad and we have to return it this weekend. We use it in the

summer and he uses it in fall, winter and early Spring. It puts a little rush on our fieldwork this week, but it's time for it to get done anyway. By the end of this week, the north field will be ready for Winter.

We've got young, sweet lettuce this week. If it doesn't get too cold, we should have plenty for the duration of the season.

Really Big Rutabaga

We've been waiting to harvest the rutabaga until after a frost, as this is said to improve the flavor. For all the trouble this summer's weather has been for some of our crops, it must've been just what the rutabagas ordered— they're

Huge!

You may recall from an earlier newsletter— that turnips and rutabagas can be interchanged in recipes. So if you enjoyed something with turnips, try it with rutabaga.

How to cook Rutabagas
Bring 1 inch of water to a

boil. Add 4 c. sliced rutabagas and 1/2 tsp. salt. Return to boil; reduce heat and simmer, covered, 10-20 minutes or until fork tender.

(For maximum nutrition, do not peel the rutabaga.)

Kohlrabi Radish Salad

We had green kohlrabi earlier this summer, now we have a sampling of the purple. Isn't it beautiful? My grandma's favorite way to eat kohlrabi is raw.

Here's a salad that uses them in the raw form.

1 1/2 c. grated, raw kohlrabi
1/2 cup sliced radishes
1/3 cup olive or vegetable oil

1/2 T. Lemon juice
1 T. vinegar
1 tsp. sugar
1/8 tsp. salt
Dash of pepper

Combine kohlrabi and radishes. Whisk together remaining ingredients. Pour over salad, toss and serve.

Kids Corner

Did you know...

Sheep's wool is used in the toes of ballet shoes to cushion the toe when standing on it.

The hide from one steer can make 20 footballs!

Pureed Butternut Squash Soup with Ginger By: Ruth Happe (This Old Store in Star Prairie)

**Ruth says it's like velvet!

2 T. butter or olive oil
1 medium leek chopped (White and light green parts only)
2 T. Dry white wine
1 butternut squash (though any will do) peeled and cubed into 1/2 inch cubes to make 5 cups.
2 cups low-sodium chicken or vegetable broth
1 tsp. salt
Ground white pepper— to taste
1 tsp. ground ginger
3/4 to 1 cup whole milk
2 tsp. minced fresh chives or parsley

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

Add stock, salt, pepper to taste and ginger to saucepan; bring to a boil. Reduce heat to simmer; cover and cook until squash is tender, about 15 minutes.

Ladle squash mixture into a blender. Add 3/4 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 chives or parsley.