

Week 16 October 6, 2011

Lettuce
Buttercup Squash
Butternut Squash
Onions
Celeriac
Carrots
Garlic
Spinach
Acorn Squash
Baby Beets
Broccoli

Happy October!

What a beautiful week! We've been enjoying getting our end of the season chores done in the beautiful weather with the fall colors calling us out each day. Mike has been mowing different crops down and tilling others as we prepare for winter. Machinery is being tucked in for the year and the greenhouse has been battered down well.

We had hoped to have some fall cabbage to give, but it was one of the items that were not a success this year. (I know, some of you are cheering!) One of the interesting things about joining a CSA is you take the risks as well as get the rewards. It was a great year for potatoes and squash- not so much for the cabbage. Our Brussels sprouts also didn't make a good showing this year. L But the carrots were amazing and so were the cucumbers . It all seems to even out in the end.

We say goodbye to our "B" week ½ share members. Thanks for being with us! We look forward to being your farmers next year.

The stewing hens are ready. If you ordered some, please pick up here at the farm. If you are still wanting some- call or e-mail me and I'll see what we can do.

For Sale:

Maple Syrup \$15 quart
\$8 pint

Squash \$3 each
Stewing Hens \$6 each

NOT For Sale:

Eggs L

We butchered our Rhode Island Reds (note the stewing hens).

Our Barred Rock chickens are not laying... They should have been a few weeks ago. We're not sure what is up with them. We expect them to start laying soon, so though the CSA season may be coming to an end, please check in with us throughout fall and winter for eggs.

Free: POTATOES!!

We know we've sent lots of potatoes this year. We know that some of you have your fill. But if you have not and you are interested in getting a good winter supply of potatoes, we have them! You may come to the farm and get as many as you'd like. We have red russets and white Kennebecs. These have been picked, but not washed. You will need to bring bags or containers for them and you will need to come to the farm for them. Let us know when you'd like to come!

Pie Pumpkins

Pie pumpkins can be baked like squash. Cut in half, scoop out seeds and bake cut-side down in a pan. Add ½ inch of water to the pan. Bake at 350 until the pumpkin is soft. Cool.

At this point you can scoop out the pumpkin to freeze or bake with right away. You may want to first puree it in a blender or food processor.

Pie pumpkins are smaller and sweeter than pumpkin from larger, jack-o-lantern pumpkins.

Maple Pumpkin Cookies

1 cup butter, softened 1 tsp. vanilla extract
¾ cup brown sugar 2 ¼ cup flour
¼ cup honey 2 tsp. cinnamon
1 egg, beaten 1 ½ tsp. baking powder
1 cup pumpkin puree 1 ¼ tsp. baking soda
¾ cup chopped walnuts

Preheat oven to 350. Combine all ingredients. Bake on cookie sheets until golden brown on the edges and firm in the middle, 12-15 minutes. Cool 10 minutes on cookie sheets then remove and continue to cool on racks. When completely cooled, frost with walnut frosting.

Frosting:

3 cups powdered sugar 1 tsp. vanilla
3 Tbsp. butter, softened 4 T. maple syrup
¼ cup finely chopped walnuts

Mix all ingredients except the nuts. Frost cookies and sprinkle with chopped walnuts.

Celeriac

I wrote about Celeriac in an earlier newsletter. As a reminder: Cut off the dirty, tangled roots on the bottom with 1 clean cut. Peel the outer layer off and rinse. Now the celeriac can be cut into chunks, slices or grated according to your need. I only use celeriac when making chicken soup. I throw a few chunks into the pot and let it simmer. Yum! It gives the soup amazing flavor.

Celeriac Carrot Slaw

1 large or 2 small celeriac bulbs ¼ tsp. salt
2 large carrots 2 tsp. Dijon mustard
2 cloves garlic, minced 1/3 cup olive oil
2 Tbsp. red wine vinegar 1 Tbsp. sour cream
pinch of black pepper

Peel celeriac with a sharp knife. Grate celeriac and carrots. Mix minced garlic, vinegar, salt and mustard in small bowl. Whisk in olive oil until smooth and thickened. Stir in sour cream and pepper. Add more salt if necessary. Pour over grated vegetables and toss gently. Allow to marinate 30 minutes. Serve.

Have a great week with great food!
Jody, Mike, Claudia, Malcolm and Jonas