

Week 20
B Week

Volume 2, Issue 20

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**TUESDAY
SHARES**

Winter Squash- Acorn, Butternut, Trombicino (butternut with a very long neck), and/or Pie Pumpkin.

Potatoes- Red and White

Jerusalem Artichokes

Peppers

Kale

Celery

Onions

Garlic

Leeks

Herb: Sage and Rosemary
and Horseradish Root

A little bit of this!

A few things are starting and a few things are ending. There isn't enough for everyone, so I might have thrown it in your bag!

Farmer's Field Notes

I remember thinking how long 20 weeks sounded at the beginning of the season, during the middle of the season, and even just a few weeks ago. Now, looking back, I wonder where those 20 weeks went. It is amazing how our perspective changes in the blink of an eye. Amazing how 50 degrees is shorts weather in the Spring but long-underwear weather in the Fall. I have said it before, I love all of the seasons and when each one comes to an end, I mourn their passing but rejoice in the birth of another. Winter is fast approaching and the blan-

ket of white gives me, and the Earth, a chance to recharge for the next growing. During the winter, I am able to focus on planning for next year's CSA as well as facilitating some work-shops. Each year, there are lessons to learn, challenges to overcome, and successes to celebrate. I hope that when you look back on the season, you are pleased with the bounty of the Earth. (don't forget to tell me what you think of this past season by filling out your surveys). I hope that you had as much fun eating the veggies as I had growing them. I hope you

tried new foods, discovered new recipes, and learned to be creative with what's in season. You should feel very good about yourself for supporting sustainable, local food. Your share membership helps keep our food systems alive and well. I am so grateful to each of you for trusting me to grow for you. I know you will miss the fresh deliveries over the winter, but I hope you will greet next Spring with enthusiasm and gusto by signing up for the 2016 season! Until then...THANK YOU!!

Dayna

Scalloped Potatoes

- 3 tablespoons butter
 - 1 small white or yellow onion, peeled and thinly sliced
 - 4 large garlic cloves, minced
 - 3 tablespoons all-purpose flour
 - 1 cup chicken or vegetable stock
 - 2 cups milk
 - 1 teaspoon Kosher salt
 - 1/2 teaspoon black pepper
 - 2 tsp fresh thyme leaves, divided
 - 4 pounds Yukon Gold Potatoes, sliced into 1/8-inch rounds (and peeled beforehand, if desired)
 - 1 1/2 cups grated sharp cheddar cheese, divided
 - 1/2 cup freshly-grated Parmesan cheese
- Preheat oven to 400 degrees F.

Melt butter in a large pan over medium-high heat. Add onion, and saute for 4-5 minutes until soft and translucent. Add garlic and saute for an additional 1-2 minutes until fragrant. Stir in the flour until it is evenly combined and saute for an additional 1-minute. Pour in the stock, and whisk until combined. Add in the milk, salt, pepper, and 1 teaspoon thyme, and whisk until combined. Continue cooking for an additional 1-2 minutes until the sauce comes to a simmer (not a boil) and thickens. Then remove from heat and set aside.

Meanwhile, grease a 9 x 13-inch baking pan with cooking spray. Then spread half of the sliced potatoes in an even layer on the bottom of the pan. Top evenly with half of the cream sauce, the sprinkle evenly with 1 cup of the shredded cheddar cheese, and all of the Parmesan cheese. Top evenly with the remaining sliced potatoes, the remaining half of the cream sauce, and the remaining 1/2 cup of cheddar cheese.

Cover the pan with aluminum foil and bake for 30 minutes. Then remove the foil and bake uncovered for 25-30 minutes, or until the sauce is bubbly and the potatoes are cooked through.

Remove and sprinkle with the remaining 1 teaspoon thyme. Serve warm..

Taken From: <http://www.gimmesomeoven.com/scalloped-potatoes-recipe/>

Pumpkins are Winter Squash and you can use either interchangeably in most recipes. As the Cinderella coaches bake, natural oils surface and they turn glossy and bright. The pumpkins in your share this week have been cured, meaning they should keep for a month or more in a cool, dark place. You can use it as a fall decoration if you have to, but the sweetness of pie pumpkins should really be enjoyed by your taste buds if at all possible. After all, it isn't Fall until you've cooked a pumpkin!!!

1 Pie Pumpkin
Pinch of ground coriander, nutmeg, cinnamon, allspice, or garam masala or big pinch of dried savory, sage, or thyme, crumbled to powder
Pinch Salt and Peppers
1 tsp. butter or nut oil
1 Tbsp. orange juice
1 tsp. maple syrup or honey

Baked Pumpkin

Set oven to 350 degrees to 375 degrees. Cut a square (or 5-6 sided) cap around pumpkin stem. Pry out the cap. With melon ball cutter or spoon, scoop out and scrape interior to remove all seeds and fibers. Trim fibers from cap.

Sprinkle spice (or herbs), salt, and pepper inside and tap to distribute. Add butter, juice, and honey. Set cap back in opening, but do not press in fully (or it may slip inside). Place in baking dish.

Bake until creamy-soft inside, about 30 minutes for small squash, 45 minutes for larger ones. Let stand 15 minutes.

Bake while you roast some meat or vegetables, or both! Or, for an all veggie meal, serve with braised greens and toasty baked grains.

Adapted from Vegetables from Amaranth to Zucchini by Elizabeth Schneider

Butternut Squash Soup

2 lbs roasted butternut squash
1 tbsp coconut oil
5 cups bone broth (or chicken broth)
1 tsp salt (more or less to taste)
1/8 tsp pepper
1/2 tsp cinnamon
1/8 tsp nutmeg
1/4 tsp garlic powder
1 tbsp maple syrup
4 tbsp chicken fat or butter

Cut the butternut squash lengthwise, coat inside with coconut oil, place inside-up on a pan and roast in a 400 degree oven for 30 minutes or until soft. Scoop out and set aside.

Heat bone broth in a large pot until boiling. Add butternut squash.

Add all of the other ingredients.

With an immersion blender, blend soup until it is smooth.

If the soup is not thick enough for your liking, add arrowroot powder by the 1/2 tsp until it thickens, blending well between additions to ensure that you don't use too much.

Adapted from: <http://www.oursmallhours.com/butternut-squash-soup/>

Braised Leeks

6 medium leeks
1/2 c. olive oil
1Tbsp dry white wine
2Tbsp Pomegranate juice
Sprigs of Rosemary or Thyme, chopped
Pomegranate Seeds for Garnish (optional)

Preheat oven to 375. Cut leeks down the middle and arrange in baking pan cut side down.

Mix the olive oil, wine, juice, and herbs in a small bowl and drizzle over leeks. Braise, covered, in the oven for 30-40 minutes. Uncover and continue baking about 10 minutes until leeks are browned and caramelized.

Garnish with pomegranate seeds if desired.