

# CSA Newsletter



**Week 20:**  
**10/16/18 & 10/18/18**

## Box contents

### **Small share:**

1 butternut squash  
2 ½ lb. sweet potatoes  
3 bell/frying peppers  
2 onions  
1 bunch parsley  
1 red cabbage  
1 rutabaga  
1 celeriac  
1 bunch beets (if didn't get 2 weeks ago)  
1 head broccoli

### **Regular share additional items:**

1 pie pumpkin  
1 bunch Hakurei  
turnips  
1 lb. green tomatoes  
1 jalapeño

## Farm News

We say this every year but it's hard to believe that it's the last week of the regular CSA season. Overall it has been a productive one, but it was certainly not without tough moments. Cooler temps early that delayed crops a bit and the massive amounts of rain in the late season were the biggest environmental challenges we faced this year. Being pregnant and exhausted during the busiest time of year was an added personal challenge. But with hard work, a great worker crew, growing a diversity of crops, and having the support of our CSA members, we've made it through another season proud of the healthy produce we've grown and grateful for the growing community around our farm. For supporting our family, local food, and our efforts to care for this beautiful land – we sincerely thank you. We so enjoyed having many of you down to the farm this past weekend for the cider and pumpkin event. If you're not quite ready to say goodbye to the CSA for the year, we do still have some space available for the extended 2 weeks and storage share – see the email for details. We always appreciate feedback from new and returning members on your CSA experience and any things we can improve on in future seasons. So if you have a moment, please fill out this brief end-of-season survey:

<https://www.surveymonkey.com/r/3FKG9JD>.

Thanks again. We wish you a happy and healthy winter and we hope to see you back next year!

Your farmers, Scott & Chelsea

## Recipes & Storage Tips

### **Celeriac Sweet Potato Soup**

*1 T. olive oil* *1 onion, diced*  
*2 tsp. salt, divided* *1 clove garlic, minced*  
*1 ¼ lb. sweet potato, peeled & cut into 1-in. chunks*  
*1 celeriac, peeled and cut into small pieces + 1 stalk, diced*  
*1 apple, peeled/cored, and cut into 1-in. chunks*  
*4 cups vegetable broth* *½ cup dry white wine*  
*¼ tsp. ground white pepper*  
*½ cup heavy whipping cream (optional)*  
*Pepitas or thyme leaves for garnish (optional)*  
Add olive oil to a pot over medium heat. Add onion, celeriac stalk, and ½ tsp. salt. Cook ~ 5 min., until softened. Add garlic & cook for 1 min. Add sweet potato, celeriac, apple, broth, wine, and remaining salt and pepper. Bring to a boil. Reduce heat to a simmer, cover & cook for ~25 minutes until sweet potato & celeriac have softened. Blend with an immersion blender (or in batches in a blender) until smooth. Stir in cream and add garnish if using.

### **Mashed Root Vegetables with Bacon Vinaigrette**

*½ cup apple cider vinegar* *2 T. mustard seeds*  
*4 lb. mixed root vegetables (such as rutabagas, celeriac, turnips, and sweet potatoes), peeled, cut into 1" cubes* *½ lb. bacon, diced*  
*1 onion, diced* *1 T. brown sugar*  
*Salt and pepper, to taste* *2 T. parsley, chopped*  
In a pot, bring vinegar, mustard seeds, and ¼ cup water to a simmer. Cook 20-25 min. Drain; set aside seeds & cooking liquid. Steam root veggies in a steamer basket in 1" water (adding more as needed) until tender but not mushy (~45 min.). Meanwhile, cook bacon in a skillet over med-low heat for 4 min. Increase to med-high heat, add onion, and cook, stirring, for 10 min. Add mustard seeds & cook 1 min. Turn off heat; stir in brown sugar, seed cooking liquid, and salt & pepper. Drain veggies, return to pot, and coarsely mash. Stir in vinaigrette; season with salt and pepper, and stir in parsley.

**Tips:** *Celeriac:* Store unwashed in the hydrator drawer of the fridge for 1 month, or in a root cellar for several months. Stalks/foilage can be eaten too.