



The Weekly Weeder

A weekly publication for CSA members

DECEMBER 17, 2008—LAST WINTER BOX #4

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Box Contents & Tips

**This is your last
Winter Share Delivery.
THANK YOU!!**

Carrots: They'll last for months in the crisper drawer when stored in a plastic bag to maintain humidity.

Celery Root (Celeriac): They'll last for months in the crisper drawer when stored in a plastic bag to maintain humidity

Garlic: Store on the countertop or in a cool area. Keep out of the refrigerator.

Onions, Cipollini- Red Marble and/or Gold Coin: Keep on the countertop or in a 50/60-degree space in the mesh bag.

Potatoes, Red:

Radish, Beauty Heart:

Rutabaga:

Turnips: Give your holiday guests something to talk about! Use those creative, organic minds of yours with a colorful and tasty vegetable plate with the Beauty Heart Radish, Carrots, sliced Rutabaga and Turnips. While rutabaga and turnips aren't often part of vegetable plates, they are SO sweet—perfect with your favorite dip!



News from the Farm

COLD, COLD, COLD! With temperatures as low as they are and hardly any snow remaining, it feels good to look around the farm and see things tucked in for the winter. The extension cords are in all the right places for ease of plugging in the tractor, plugging in the delivery truck, and keeping our water tanks defrosted for the cattle. The thick mulch on top of our garlic was especially assuring during this last weekend's warm up when the ground softened during the rainstorm, then froze as the temperatures dove to sub-zero. And we're feeling great tonight after a good days work bagging up our remaining onions, and emptying more bins of root crops. Our cooler inventory is just where we'd like to be at this time of the season, with about 1 more month of supply remaining. We like to be sold out of our crops by the time the greenhouse starts up the first weeks of February.

Planning for the 2009 CSA season is underway. We'll soon have sign-up information posted on our website, and we'll mail each of you a copy of our updated brochure after printing. We hope you've enjoyed the supply of vegetables we've provided. While a different growing season would have given us parsnips, lots more winter squash, beets and cabbage, we're thankful for what we were able to produce during an unusual growing season. (It's hard to remember, but snow melt came late this last spring, followed by 2 months of cold, wet weather. Squash on our farm wasn't planted until June 11—the latest in our 10-year history. But alas, all a farmer can do is adjust to the whims of nature.)

We're now securing pick-up sites for 2009 with the goal of having all sites based out of members' homes. For more careful tracking of who picks up their boxes and who doesn't. If you're interested in becoming a pick-up site, and saving some money on next years share- contact us soon so we can discuss where sites are needed.

So what do we do in January? We're already excited about the next growing season and are talking with perspective employees who will join our team. Additionally, lots of computer time spent on field plans, seed orders, website updates, CSA membership mailing, annual organic certification updates, tax preparation, annual Farm Service Agency updates, meetings with produce buyers and chefs, travel to see friends, and of course final preparation for baby #2. And, if we're lucky, we'll have more snowmen decorating the yard!

We have greatly appreciated your support of our family farm and hope you'll join us in spring 2009. Thank you!!!

Wishing you joy and memorable meals
during your holiday festivities.

Peace,
Cate, Mat and Paul

Recipes! Recipes! Recipes!

Roasted Winter Root Vegetables

INGREDIENTS:

2 pounds rutabaga, peeled and cut into 2x1/2 inch pieces
2 pounds celeriac, peeled and cut into 2x1/2 inch pieces
2 pounds carrots, peeled and cut into 2x1/2 inch pieces
1/2 teaspoon salt
3/4 cups vegetable oil
1/8 cup dried basil
salt and ground black pepper to taste
1/2 cups chopped fresh parsley

DIRECTIONS:

1. Place the rutabaga in a pan and cover with water. Add 1/4 teaspoon of salt. Bring to a boil, reduce heat to medium, cover, and simmer until tender and easily pierced with a fork, about 5 minutes. Drain well, and cool completely. Repeat steps to cook the celeriac and carrots.
2. Place completely cooled vegetables in resealable freezer bags. Refrigerate for 1 to 2 days, or freeze up to 1 month. To thaw the vegetables, refrigerate overnight and drain.
3. Preheat oven to 425 degrees
4. Pour the vegetable oil into a rimmed baking dish. Place the vegetables into a large mixing bowl and toss with the basil, salt, and pepper. Place the pan in preheated oven to heat for 5 minutes. Add the vegetables and toss to coat with the oil.
5. Roast vegetables in preheated oven, turning every 10 minutes, until tender and golden brown, about 30 minutes. Sprinkle with parsley

Turnip Puff from About.com:Southern Food

Ingredients:

- * 2 cups cooked, mashed turnips, cooled
- * 1 cup bread crumbs
- * 1/2 cup melted butter or margarine
- * 1 teaspoon sugar
- * 1/2 teaspoon salt
- * 1/4 teaspoon pepper
- * 2 eggs, separated

Preparation:

Combine turnips, bread crumbs, margarine, sugar, salt, pepper, and beaten egg yolks. Beat egg whites until stiff peaks form; fold into turnip mixture. Spoon turnip mixture into a buttered 1-quart casserole. Bake turnip puff at 350° for 40 minutes.

Carrot and Raisin Muffins from carrotrecipes.net

3 medium eggs.
1 1/2 cups of all-purpose flour.
1 1/2 cups of shredded carrots.
1 cup of powdered sugar.
3/4 cup of granulated sugar.
1/2 cup of raisins.
1/2 cup of milk, plus 2 tablespoons of milk.
1/2 cup of melted butter, plus 1 tablespoon of melted butter.
1/4 cup of cream cheese, softened.
2 teaspoons of cinnamon.
1 1/2 teaspoons of baking powder.
1/2 teaspoon of baking soda.
1/2 teaspoon of salt.
1/2 teaspoon of vanilla.

Instructions for Carrot and Raisin Muffins:

Preheat your oven to 400°F (200°C).

Combine the all-purpose flour, cinnamon, baking powder, baking soda and salt.

Beat together the eggs and the granulated sugar.

Add the shredded carrots, raisins, 1/2 cup of milk, and 1/2 cup of melted butter; mix thoroughly.

Add the flour mixture and stir until the dry ingredients have moistened. Spoon the batter into twelve greased muffin cups.

Bake for 20 minutes.

Mix together cream cheese and 1 tablespoon of butter.

Stir in the powdered sugar, 2 tablespoons of milk, and vanilla, then drizzle over top of the cooked muffins.

Rutabaga Casserole with Carrots About.com:Southern Food

Ingredients:

1 large rutabaga, peeled and cubed
4 medium carrots, shredded
2 tablespoons butter
1 egg
2 tablespoons brown sugar
1 teaspoon salt
dash pepper
1 cup evaporated milk
1 cup cooked rice

Preparation:

Cook rutabaga, covered, in boiling salted water until tender, about 25 minutes. Drain well. Cook carrots in boiling salted water for about 5 minute, until just tender.

Transfer cooked rutabaga to a mixing bowl. With an electric hand-held mixer, beat rutabaga with butter, egg, brown sugar, salt, and pepper until smooth and fluffy. Stir in milk; stir in rice and carrots. Spoon into a buttered 10x6 or 8-inch square baking dish. Bake at 350° for 35 to 40 minutes.