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Box #20
Even Week
7 November 2018
****LAST BOX****

Contents
Garlic
Brussels Sprout Greens
Brussels Sprout Stalk
Celeriac
Leeks
Lettuce: Red Leaf
Potatoes : Mixed Varieties
Winter Squash: Stripetti Spaghetti

New Stuff: celeriac
Choice Box: ???

Celeriac, or celery root, is an old-fashioned storage crop, and very popular in Europe. It has excellent celery flavor, and can be used in any dish you would put celery into: potato salad, soups, casseroles, etc. To use, cut off the top with its leaves and stems and save the good-looking ones for flavoring salads, soups and stews. The stems and leaves are strong tasting, so use them sparingly. Then, cut off the knobby skin and enjoy the rest, cooked or raw. To store celeriac, put it into a plastic bag, then into your crisper drawer in the fridge. It should keep for a few weeks, possibly longer.
Celeriac is low in calories (20 in 1 cup), high in dietary fiber, vitamins C & B_6, magnesium, potassium, manganese and phosphorous.
Our celeriac is on the small side because it was planted late: it really needs a long time in the ground to grow, but it will get as large as 4" in diameter.

Celeriac Carrot Slaw
In a large bowl, put:
2 Tbsp. sherry vinegar (red wine or lemon juice also works)
¼ tsp. salt
1 Tbsp. brown mustard
1-2 cloves garlic, minced
Whisk in gradually: 1/3 cup olive oil
-until smooth and thick.
Add: 1 Tbsp. sour cream
freshly-ground pepper
Add to dressing:
1 celeriac bulb, peeled and grated
2 large carrots, scrubbed and grated
-You should have 4+ cups of vegetables altogether. Feel free to add some cabbage, etc. to make up the difference if you're short. Toss with dressing, then let sit for 30 minutes at room temperature so flavors can meld. Enjoy.
Two of our Worker Shares, Timm and Kris, suggested we leave the good greens on our Brussels sprout plants to save some work. Chuck and I thought that was a dandy idea, so that's how we harvested them. The net bag keeps the leaves close to the stalk so it can go into the box easier. Remember that the thick greens take about 30 minutes to cook. If you haven't tried roasting Brussels sprouts yet, now would be a good time.
Thankfully, the weather has not been cold enough to kill our last lettuce plants, so you get them. Looking at the weather predictions for the next week, we see the lettuce wouldn't have survived temperatures that cold.
The potatoes in your net bags are a mixture of ours and the ones we bought from Igl Farms. All of them are certified organic. Generally speaking, the larger, dirtier tubers are Igl's, and the smaller, cleaner ones ours. You will get quite a mixture of types: red-skinned with white flesh, beige with yellow flesh, fingerlings with yellow flesh, etc. All of the potatoes will need another washing before you cook them.
Late Note: a few Family Shares will only get Igl red potatoes.
I know there are not butternut squash in this week's box, but I want to share this recipe with you because my family absolutely loves it, and Thanksgiving is coming up.

Hasselback Butternut Squash
Place a rack in the upper third of your oven and preheat to 425 degrees F.
Peel a 3-lb. butternut squash, removing both the beige skin and the tough, white inner skin. Cut the squash in half, scoop out the seeds and brush with olive oil.
Place the halves, cut sides down, on a baking dish large enough to hold them comfortably and roast for 20 minutes, or until the squash is just beginning to soften.
Remove from oven and let cool slightly. Transfer the halves to a cutting board and make crosswise slices about 1/8" apart. Cut almost all the way thru but not quite.
Slide a large, metal spatula underneath each half and put back in the baking dish. Sprinkle with salt and pepper. Insert a bay leaf here and there between the slices to flavor the squash and return to oven to continue baking for another 30 minutes.
While the squash is on its 2nd bake, make the sauce:
In a small saucepan, put:

¼ cup maple syrup
3 Tbsp. butter
2 Tbsp. apple cider vinegar

-bring to a simmer and cook until mixture thickens, about 6-8 minutes.

After the squash has baked for that other 30 minutes, pour the glaze over the top and return to oven. Baste with the glaze every 10 minutes until the squash is soft all the way thru. You're aiming for a nice, brown coating.

Remove from oven and let cool slightly before serving. This can be made ahead and warmed up in the oven 20 minutes prior to serving.

Field Notes

With the prospect of the weather turning rainy and cold, Chuck and I started digging potatoes on Friday, and finished Saturday. We gleaned 14 5-gallon buckets of very muddy potatoes, enough to give everyone a decent amount in this final box.

Sunday it rained all day, on and off, leaving the ground muddy with puddles in the wheel tracks.

Monday found a large crew outdoors harvesting everything we need for this final box. The weather was predicted to be wet again on Tuesday (which it was), and folks were kind enough to change their schedules to accommodate it.

Wednesday's weather is going to be cold and cloudy, with the temperature dropping to around 24 degrees out here at the farm. We recommend you pick your boxes up as soon as possible after work to prevent the contents freezing.

Another note to bring those wax boxes back to your pickup site so we can pick them up. We plan to drive around before Thanksgiving. Please bring a container with you today so you can unload that box and leave it at your site. If you do take it home, please drop it back at your pickup site within a week.

As you have heard us often express, this season has been quite a growing challenge. Our 2, main obstacles were the rainyweather and the lack of sufficient labor to accomplish all the work we like to get done. The weather is not something we can control, so we just have to roll with it's punches. The labor problem is far more serious.

When you take on the responsibility of a 235-member CSA with a 20-week distribution schedule, you try your damnedest to produce a box every week for 20 weeks for all your members. We worked hard and brainstormed many, many times on how we could accomplish this feat with the small number of workers on hand. Lucky for us, they were fearless and selfless and helped out whenever they could. This is the ONLY reason we were able to produce 20, reasonably full, boxes of vegetables this season. Chuck and I are profoundly grateful to our Field Workers: Jeanne, Matt W., Lauren, Destyni, Wendi, Don, Peter, Matt S. and Paula, and our Worker Shares: Kris, Timm, Gary, Leah, Patti, Renee, Cas, Leanna, Sarah and Kate.

Altho this sounds like quite a list of personnel, all of these folks were part-time, working 1 day a week for 4 hours, or an 8-hour day a few days per week. Our only full-time Field Worker was Matt W., but Matt went back to school in August.

Sadly, Chuck and I have every reason to expect this extreme labor shortage will continue for the next few years. We are reluctant to continue with a CSA program of this size when we don't know if we can find enough people to do all the work it requires. Plus, we are getting older ourselves, and these 12-hour days are wearing us down.

This means we will be looking at our CSA program with a view towards making some serious cuts to it. We're not sure yet exactly what that means, but we will likely eliminate our smaller pickup sites, reducing the routes to 1 instead of 2. It also means a price increase, or fewer weeks of service. All options are "on the table" as they say. Chuck and I are aware that many of these decisions will be very hard to make.

Our goal is to consider our options and make our decisions by the middle of January 2019. We will email everyone as soon as we have a plan in place.

Whatever happens in 2019, Chuck and I are profoundly grateful to each and every one of you for letting us be your farmer this season. We have had fewer distribution problems this year than we've ever had, many compliments on our produce, and much understanding from you all. **Thank you!**

Chuck and I wish you and yours

Happy Holidays!!

Terry & Chuck

HAVE A LOVELY WINTER!