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Box #18
Even Box
25 October 2023

Contents
Parsley
Brussels Sprout Stalk
Cabbage: Green
Carrots: Orange
Garlic
Peppers: Green/Red Carmen, Green FlavorBurst, Jalapeño
Some Family Only: Bagged Picnic or Shishitos
Potatoes: Red Norland and/or Superior
Rutabagas
Tomatillos
Winter Squash: Butternut

New Stuff: rutabagas
Choice Box: Kale, peppers, ??

Rutabagas are a relative of turnips but taste sweeter. Since they first appeared in Sweden in the 17th century, rutabagas are often called "Swedes". They are high in carbohydrates, vitamins A, C, calcium and some minerals and antioxidants. For maximum nutrition, do not peel them. Rutabagas can be used in any dish you would put potatoes, carrots or turnips in, like pot roast, soups or stews. They store well unwashed, or in a plastic bag in your crisper drawer.

Mashed Rutabagas with Bacon
Put into a pot of salted water:
4 cups peeled rutabagas, chopped into ¼" pieces
-Bring to a boil, then simmer until very tender, about 15 minutes.
While rutabagas are cooking, heat a small skillet over medium heat.
Add: **4 oz. bacon, sliced into ¼" slivers**
-Cook until the bacon starts to crisp.
Add: **2 Tbsp. garlic, minced**
-Saute 1-2 minutes until the garlic just starts to turn color.
Add to skillet: **2 Tbsp. melted butter**
-Turn off heat. Strain rutabagas when very tender, and put into a mixer bowl. Add bacon mixture, salt and freshly ground pepper to taste, and beat until rutabagas are creamy. You can also mash them with a potato masher. Add milk or cream if rutabagas are too thick, but they hold enough water so they probably won't need it. Serve at once.

The cabbage is small. These were planted late in the season, so didn't have enough time or moisture to get very big. I'm thankful enough of them matured so we could give them to everyone this time.

We covered our tomatillos and they weathered their brushes with frost like real champs.

Avocado-Tomatillo Salsa Verde
Put the following ingredients into a blender or food processor:
½ medium avocado
1 romaine lettuce leaf, torn into pieces
1 serrano chile, finely chopped (a Jalapeño will do)
¼ medium white onion
1 garlic clove, peeled
1 pound tomatillos (about 8), husks removed, rinsed, quartered
½ cup (packed) cilantro leaves with tender stems
Kosher salt
Blend until everything is smooth, season with Kosher salt to your own taste.
Salsa can be made 2 days ahead. Cover and chill. Try with fish or pork.
Chuck has been carefully covering the butternut squash patch during the colder nights so it would have a chance to mature. Over the last week, he's been harvesting those that ripened.

Curried Winter Squash Soup *Serves 4-6*
In a large saucepan, over medium heat, put:
2 Tbsp. butter
1 onion, diced
-Sauté until the onion is transparent.
Add: **2 cloves garlic, minced**
2 tsp. ginger root, peeled and minced
1 Tbsp. curry powder
½ tsp. salt
-Sauté another few minutes, stirring often, to cook the garlic and ginger root and toast the spices.
Add: **4 cups chicken or vegetable broth**
1, 2 lb. winter squash, peeled, seeds removed, cut into ½" dice (butternut pref.)
2 ripe pears, peeled, cored, cut into 1" pieces
-Bring the soup to a simmer, cover and cook until the squash is very soft. Remove from heat and puree contents with a hand blender, or in batches in a regular blender, being careful not to burn yourself. Return pureed soup to pot.
Add: **½ cup heavy cream**
Serve with a little swirl of sour cream and a sprinkling of chopped cilantro or parsley or chives if you have it.

The pears are not absolutely necessary, but they add another layer of flavor to this lovely soup. You can substitute apples for the pears, which will take it in another direction.

Field Notes

We've been very lucky to have this stretch of warmer weather. I can't remember a single season where we were picking peppers in late October.
And, finally, enough rain to slake any plant's thirst. I reckon next year it'll come a bit earlier . . .

We've had a very challenging year with a drought, equipment problems and fewer Field Workers. The drought affected many crops, especially the onions, which were small, so there were far fewer for your boxes.
Because tractors kept breaking down, Chuck couldn't get land ready for planting when the plants needed to get into the ground, and many crops were late: melons, tomatoes, winter squash.
And with one, full-time Field Worker, we didn't have the help to weed, pick or even plant some crops.
But we had our successes too. Beets were abundant as were carrots—and what good carrots! The 2nd picking of sweet corn astonished us, thanks to Chuck and his electric fence adjustments. The pepper harvest is amazing. Garlic came up on schedule and many bulbs were huge.
And on the labor front, several Worker Shares changed their schedules to work more hours at our farm. Thank you to Cindy, Sandy, Brenda, Leah, Jennifer and Roger for giving us extra time in the field, in the barn and at the farmer's market. To all our Worker Shares who worked hard during their shifts, plus a little extra, thank you. To our pickup site managers who did such a good job we had very few problems to solve, well done. To our partial-season Field Workers Greg, Destiny and Abby, many thanks. And to Kris, our Head Field Worker, who is a godsend in so many ways I can't possibly count them, THANK YOU!!

Chuck and I have one more delivery to plan and carry out: the Winter Storage Box. Now that the last CSA box is ready to go and our last farmer's market is over, we can take stock of what's in the cooler, in the greenhouse and out in the field. From that, we'll put together a list of items you can purchase. Our plan is to deliver this Wednesday, Nov. 15th—before Thanksgiving. All the site managers are making their space available for pickup. Keep your eye on your Inboxes because we'll be emailing you with details within a week.

And now we come to you, our CSA members.
We had the highest percentage of renewing members this year than we've had in a long time. Yes! Thank you for understanding our problems, encouraging our efforts, and enjoying our produce. This program wouldn't exist without your support. You are the best!

Take care, stay safe and healthy, and have a Wonderful Winter!!

Terry & Chuck

Happy Holidays