



### Box contents

#### Small share:

1-2 celeriac bulbs  
 1 rutabaga  
 1 acorn squash  
 1 delicata squash  
 1 bunch chives  
 1 bunch collard greens (Tues.) or kale (Thurs.)  
 1 green bell pepper  
 2 Thai chili peppers  
 1 head garlic  
 1 ½ # Magic Molly purple potatoes  
 (Next up...sweet potatoes, winter squash, broccoli)

|  |
|--|
| <b>Regular share<br/>                 additional items:</b><br>Tomato medley<br>1 spaghetti squash |
|--|

### Farm News

As we approach the end of the regular 20-week season we have been busy harvesting and storing crops for winter, taking inventory of what's still growing in the field, and looking forward to some time to rest up with a cozy blanket and good book by the fire (though we'll need to cut some firewood first...). With that in mind, we have too many **announcements** to fit in the newsletter, so we'll include the highlights here, but **please see the body of this week's email for details!** Fall farm event: Our end of season fall gathering will be on Saturday, October 17 from 2-5pm. We plan to have some hot cider and pumpkin snacks, will do a farm tour for those interested, and will have some carving pumpkins for you to take home. Please RSVP to Chelsea. Extra peppers: We have extra peppers (bell, cayenne, and Thai) out at the pick-up sites this week. Feel free to grab some extras. Extended CSA & Storage Shares: After taking stock of what we have stored and still in the field, we have determined that we're able to offer a two-week extended CSA season as well as storage shares. The extended season (weeks 21 and 22) will be the same format and weekly price (though we'll offer just one size – the small share). The storage share will be one delivery on 11/10. Honey: Remember the honey from our farm that we put in the boxes a while back? If you'd like to order more, we can get some from our beekeeper and deliver it to the normal pick-up sites on 10/20 and 10/22.

### Recipes & Storage Tips

#### Celeriac Risotto with Pesto

*4 cups vegetable or chicken broth    3 T. butter*  
*2 cups celeriac, peeled & sliced*  
*1 ½ cups leeks, sliced    1 ½ cups Arborio rice*  
*½ cup white wine    Salt and pepper, to taste*  
*1 cup Parmesan cheese, shredded & divided*  
*Pesto (premade, or celeriac leaves + ¼ c. olive oil)*  
 Heat broth in a pan while preparing veggies. Melt butter in another pan; add celeriac & leeks. Cover & cook, stirring frequently until tender but not brown (~5 min.). Mix in rice & stir for 1 min. Add wine & let boil, stirring until it is absorbed. Add ½ cup of the hot broth and stir until absorbed. Keep adding broth a bit at a time until it is absorbed and risotto is creamy (~25 min.). Remove from heat and mix in ¾ cup of cheese. Add salt and pepper, stir in pesto, and sprinkle remaining cheese on top.

#### Roasted Acorn Squash

*1 acorn squash    ¼ cup dark brown sugar    Sea salt*  
*2 tablespoons cold butter, cut into small chunks*  
 Preheat oven to 400°F. Pour a very small amount of water to cover the bottom of a 9 x 13" pan. Slice the acorn squash in half and scoop out seeds. In each half, add 1 T. butter & 2 T. brown sugar. Sprinkle sea salt around the sides. Roast for 45-60 minutes, until squash is very tender and brown sugar has caramelized. Remove from oven, add additional sea salt to taste, and serve.

**Tips:** *Celeriac:* Store (unwashed) in the hydrator drawer or plastic bag in the fridge for 1 month, or in a root cellar for several months. Slice stalk off at root crown; scrub to clean or peel with a knife. Try in soups, boiled with potatoes, or raw with a dip or salad. Enjoy the concentrated celery flavor (stalks and foliage can be eaten too). *Rutabaga:* A larger and sweeter relative of the turnip, it stores at room temperature for a week, refrigerated in the hydrator drawer or plastic bag for a month or longer in a root cellar. Grate raw into salads/slaws. Steam 1-in. chunks for 30-35 min., mash and serve with salt, pepper, and butter (or mash with other veggies such as carrots and potatoes). Bake 1-in chunks brushed with butter or oil for 40-50 min., or roast w/ meats.