



### Box contents

#### Small share:

1 head broccoli  
 1 bunch turnips (Tues.) OR 1 rutabaga (Thurs.)  
 1 bag mixed carrots  
 (purple & orange)  
 2 leeks  
 2 lb. sweet potatoes  
 1 head Chesnok Red  
 garlic  
 2 sm. green bell  
 peppers  
 1 bunch thyme  
 1 bunch kale  
 1 or 2 sm. butternut squash (small shares only)  
 (Next up... Yukon Gold potatoes, leeks, garlic,  
 sweet potatoes, carrots, cauliflower? Cabbage?  
 Lettuce?)

#### Regular share additional items:

2 celeriacs  
 1 or 2 sm. pie  
 pumpkins  
 2 yellow onions  
 3 tomatoes

### Farm News

Next week is the last of our regular 20-week CSA season. To celebrate the end of another great season, we'll be hosting a **fall farm event this Saturday, October 15 from 2-5pm**. We will plan to have some hot cider and seasonal snacks, and will lead a farm tour for those interested (remember to wear comfortable shoes if you'd like to explore). Please email Chelsea to RSVP if you can make it. Thanks – we're looking forward to it!

We managed to dodge a frost last week so we're still enjoying some late peppers. After taking stock of what we have harvested and what's still growing in the field, we have determined that once again we'll be able to offer a couple end of season additions. First, we'll be offering a **one-week extended CSA** (week 21 on 10/25 or 10/27). This will be at the same time/place as usual for all the pick-up sites. We'll also be offering a one-time **storage share** (delivered on Thurs. 11/3). This is a great opportunity to stock up on veggies for the off-season that, when properly stored, can last through the winter. Please **see the body of this week's email for the details** on price, logistics, and what we plan to put in these bonus boxes, and let us know if you have any questions.

### Recipes & Storage Tips

#### Celery Root Hash

*1 large or 2 small celeriacs*      *1 lb. sweet potatoes*  
*2 thyme sprigs*      *1 bay leaf*  
*1 cup chicken broth*      *3 T. olive oil*  
*¼ tsp. cayenne pepper*      *1 onion, sliced*  
*1 garlic clove, sliced*      *Salt & pepper, to taste*  
*5 cooked bacon slices, crumbed*      *Chives for garnish*

Peel celeriac and sweet potatoes, and cut into ¾" pieces. Cook with thyme, bay leaf, broth, olive oil, & cayenne in a large skillet over medium-high heat. Toss occasionally, until veggies begin to soften and liquid evaporates (15-20 min.). Add onion & garlic, and season with salt and pepper. Toss frequently and scrape up browned bits, and cook until veggies are tender (~30 min.). Remove thyme and bay leaf, and toss in bacon. Top with chives, and serve.

#### Butternut Squash Soup

*1 cup. chopped onion, leek, and/or garlic*  
*4 T. butter*      *3 cups water*  
*6 cups butternut squash, peeled and cubed*  
*4 cubes chicken bouillon*      *½ tsp. dried marjoram*  
*¼ tsp. ground black pepper*  
*1/8 tsp. ground cayenne pepper*  
*1 (8oz) package cream cheese*

In a large saucepan, sauté onions/leeks/garlic in butter until tender. Add squash, water, bouillon, marjoram, black pepper & cayenne pepper. Bring to boil; cook 20 min., or until squash is tender. Puree squash and cream cheese with an immersion blender until smooth. Heat through, but do not allow to boil.

**Tips:** *Sweet potato:* Store in a cool, dry place for several weeks. Great baked, steamed, or mashed. *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). *Winter squash:* Stores at room temperature for a month, or in a cool (50-55°F), dry place for several months. Try roasted, cubed, [pureed](#), in soups, etc. See our [winter squash page](#) for more tips and recipes.