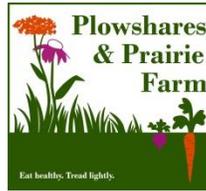


# CSA Newsletter



**Week 19:  
10/10/17 & 10/12/17**

## Box contents

### Small share:

1 pie pumpkin  
Tomato medley  
2 colored bell peppers  
1 cayenne pepper  
1 head broccoli  
2 lb. sweet potatoes  
1 shallot  
1 red onion  
1 bunch parsley  
1 rutabaga (Tues.) OR Brussels sprouts (Thurs.)  
(next week switch)  
1 celeriac  
(Next up...spaghetti squash, carrots, garlic, onions, cauliflower, cabbage, potatoes)

### Regular share additional items:

Extra tomatoes  
Extra red onion  
Extra pepper

## Farm News

After this week's delivery there is just one week left in our regular 20-week CSA season. Every year, toward the end of the season we assess how much is still growing in the field and determine whether we can offer any end-of-season add-ons. Despite some early summer losses with too much moisture, the rest of the season has been very productive and we're happy to be able to offer two weeks of an extended CSA and a storage share as options for those of you who would like to keep the fresh producing coming a little longer! The CSA boxes will be one size, \$25 per week, and will include goodies like cauliflower, broccoli, carrots, spinach, leeks, sweet potatoes, squash, and more. The storage share is \$100 and will include a larger amount of storage crops like potatoes, sweet potatoes, squash, cabbage, carrots, leeks, onions, garlic, and more. Please **see the body of this week's email for the details**, and contact Chelsea for any questions or to confirm add-ons (1 or 2 extended weeks, and/or the storage share).

We're excited to host many of you at the farm for our fall cider event on this Saturday (Oct. 14) from 2-5pm. Please email Chelsea to RSVP if you can make it. We suggest wearing layers and comfortable shoes, but note there is plenty to see and eat in the barn if the weather isn't ideal. Hope to see you then!

## Recipes & Storage Tips

### Whisky Pumpkin Pie

*Pastry to line a 10-in. pie plate*

*2 cups cooked, [mashed](#) pumpkin*

*1 cup sugar*

*4 eggs, separated*

*1/2 tsp. cinnamon*

*1/2 cup butter, melted*

*1/2 cup whiskey*

*1/3 cup whipping cream*

*1 T. cornstarch*

Preheat oven to 375°F. Line a 10-in. pie plate with the pastry and put plate on a baking sheet. Beat together pumpkin, sugar, egg yolks, and cinnamon in a bowl. Stir in butter, whiskey and cream. Beat egg whites until stiff, then sprinkle with cornstarch. Stir 1/4 of egg whites into pumpkin mixture to lighten it, then fold in remaining whites until no white streaks remain. Pour into pie plate. Bake for 1 hour, until center is firm to the touch.

**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 & sweeter relative of the turnip, stores at room temp. for a week, or refrigerated or in a root cellar for 1+ months. Grate raw into salads/slaws. Steam 1-in. chunks for 30-35 min., mash and serve with salt, pepper, & butter (or mash with other veggies such as carrots and potatoes). Bake 1-in chunks brushed with oil for 40-50 min., or roast w/ meats. *Sweet potato:* Store in a cool, dry place for several weeks. Great baked, steamed, or mashed. *Brussels sprouts:* Store refrigerated in a plastic bag for up to a week. Cut off the tough bottom of the sprout stem and remove any damaged outer leaves. Brussels sprouts can be boiled or steamed for 5-8 minutes, and then tossed with olive oil, lemon juice, and salt and pepper. They are great additions to salads, soups and stews, and sautés. Try [with bacon, apples, and onions](#). *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.