

In This Week's Box

- Winter squash, large Butternut
- Winter squash, butternut or Fairy
- Red cabbage
- Turnips, Purple Top
- Celery
- Onions, yellow & white
- Garlic & shallots
- Beets, red
- Potatoes: Igl Farms Satina



A DAY IN THE LIFE

Things were looking pretty bleak after the heavy rainfalls in late summer, but your many thoughtful and kind emails helped us to persevere during this trying year, the most trying and the most disappointing in our 24 years as farmers. We are not alone in this year's struggles. Unfortunately quite a few of our farming friends are rethinking their chosen career of farming.

In conversations with acquaintances and friends we are often asked if there is insurance for crop losses. Two years ago the USDA started a pilot program of offering crop insurance for diversified farms (i.e. vegetable farms as opposed to corn and soybean farms). I don't know the details except I heard that there was no organic premium for reimbursement so no one was using it. I tell everyone that our community of CSA members, is our insurance policy.

FIELD NOTES

Thank you to our worker share crew

and our employees Heather and Becky for putting in extra hours to finish harvesting and most importantly washing the vegetables in this week's final CSA box of the season. We do not have an enclosed heated packing shed nor do we have buried water lines so it was of utmost importance to finish those tasks by last week Wednesday before the snow and below normal freezing temperatures arrived.

They also mulched the garlic before the wet straw bales froze into blocks.

That the fields dried out enough for David to mow the cover crop on our early field was a bonus. From past experience we learned that if we let the oats winter kill they form a mat which does not let the field dry out in Spring.

David also took down all of our solar electric fences that protected our crops from the deer during the summer.

He did leave up the fence around the strawberry field as strawberry leaves are high up on the list of a deer's favorite foods, especially in winter.

Things that we did not get done were removing the irrigation lines and drip tape from the fields and taking the dead plants out of the hoopouses, but if this wacko weather continues we will probably have a warm December.

BOX NOTES

We hope that you enjoy Pinehold's Thanksgiving box. From mashed potatoes, braised red cabbage and apples, stuffing filled with celery, onions and garlic, a squash pie or roasted squash, or roasted root vegetables, we wish you a wonderful food holiday.

This week's potato variety is Satina, similar to the Yukon Gold, but better in our opinion. Since it is not a very dry potato we have found that using a ricer instead of a potato masher works the best for making mashed potatoes.

For probably the past 15 years we

have been purchasing the potatoes for our final CSA boxes from the Igl Family Farm in Antigo. We have known Brian for almost as many years as we have been farming. We even had the privilege of attending his wedding. A nice article that talks about the Igl family can be found at www.agupdate.com/agriview. Choose Crops and then scroll down to October 29.

The celery in the box is a bonus. I went to a vegetable conference in Madison last winter and one of the sessions was about alternative crops to grow in a hoop house and one of the crops was celery. It was harvested last Tuesday and although some leaves had started to turn yellow, maybe because we waited until fall to harvest it, the crop was a great success. What isn't used in your turkey or stuffing can be chopped up and frozen for use throughout the winter. The leaves are especially useful for making stock.

We are very fortunate that although most of our kale and all of our cauliflower and romanesco plants died, enough of the green, savoy and red cabbages survived for our CSA boxes. Red cabbage and apples is one of the dishes that I look forward to at Thanksgiving (even though at my family's Thanksgiving it came out of a jar and never mind that the cranberries came out of a can).

It was a great winter squash year and we were able to send out five different varieties of squash, ending with everyone's favorite, the versatile butternut. A little known fact is that the pie filling sold in cans in the store is actually butternut squash puree and not pumpkin.

The smaller bag contains garlic and a few shallots. Shallots might be considered a "gourmet" allium as chefs use a lot of them. The flavor is stronger than onions and a little goes a long way.

PROVENÇAL WINTER SQUASH GRATIN

from *Vegetarian Cooking for Everyone*, Deborah Madison

2 to 2 1/2 lbs. butternut squash
5 garlic cloves, finely chopped
1/2 cup chopped parsley
Salt and freshly milled pepper
3 Tbs. flour
Extra virgin olive oil

Preheat oven to 325 degrees and oil a shallow baking dish. Peel the squash and cut into even-sized cubes from 1/2 to 1 inch.



Toss it with the garlic, parsley, salt and pepper. Add flour and toss again until the pieces are coated.

BRAISED APPLE AND CABBAGE

from *Outpost Natural Foods*

2 garlic cloves, smashed
3 Tbs. unsalted butter
2 lbs. red cabbage, cored and cut into 1 1/2-inch pieces
1 apple, cored and cut into 1/2-inch pieces
1/2 cup apple cider
2 whole allspice, crushed (optional)
1 1/2 Tbs. apple cider vinegar

Cook garlic in butter in a heavy skillet over medium heat, stirring, 1 minute. Add cabbage, apple, cider, allspice, 1 tsp. salt, and 1/2 tsp. pepper and cook, covered, stirring occasionally, until cabbage is tender — 15 to 18 minutes.

Add vinegar and cook, uncovered, stirring occasionally, until liquid has evaporated, 2 to 3 minutes. Season with salt and pepper to taste.



BUTTERED TURNIPS WITH MIXED HERBS

from *Vegetarian Cooking for Everyone*, Deborah Madison

1 to 1 1/2 lbs. turnips, peeled
Salt and pepper
2 Tbs. butter or sunflower oil
1 Tbs. chopped parsley
2 tsp. chopped tarragon or thyme
2 Tbs. snipped chives
1 garlic clove, minced
1/2 cup fresh bread crumbs browned in 1 Tbs. butter or oil.

Dice the turnips into 1/2 inch cubes and boil in salted water until tender but firm, about 12 minutes. Melt butter in a wide skillet. When foamy, add the turnips and saute over medium-high heat, stirring frequently, until golden. Toss with the herbs and garlic, taste for salt and season with pepper. Remove to a serving dish and top with browned bread crumbs.

CELERY SOUP

from Cameryne Roberts, co-owner of Lulu's

1 chopped head of celery, including leaves but save some for the garnish
1 chopped large potato
1 chopped medium onion
1 stick of unsalted butter
Salt
3 cups of vegetable stock
1/2 cup half and half or heavy cream
Optional: 1/4 cup dill
Garnishes: celery leaves, chopped, julienned or whole
flaky sea salt
olive oil

Combine celery, potato, onion and butter in a saucepan and cook until onion is soft. Season with salt to taste.

Add stock and simmer until potatoes are tender. Don't over cook. You want the fresh taste of the celery.

Add the half and half or cream and stir until just warmed through. Puree in batches in the blender with the dill until smooth and even in color. Strain then if you like. Garnish and serve. Season with pepper.