



WINTER GREEN FARM

Box note #17 for the week of October 1, 2013

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VEGGIE STORAGE AND PREPARATION TIPS:

CELERIAC: Celeriac will store for up to a month in your refrigerator in a plastic bag. When ready to use, slice off the green stalks at the root crown. Then soak the root in warm water to loosen the earth between the roots and scrub well with a brush. Peel the skin off the roots before preparing (top and peeled portions are a tasty addition to soup stocks). We usually cut off the tops in the field but as Jabrila was harvesting them today she was so impressed by their delicious flavor and crispness, so she left them on for you to use!

Try celeriac raw, grated into salads or in any recipe that calls for celery. Celeriac can also be boiled or steamed. Peel, slice, and boil for 5-10 minutes or boil whole for 20-30 minutes. Mash and top with butter (tastes incredible with mashed potatoes!).

TURNIPS: Cut beet and turnip greens from their roots: store roots separately. Keep dry, unwashed greens in a sealed plastic bag in your fridge. Thicker greens will keep up to two weeks; tender ones should be eaten within a week.

To store turnips, radishes, and beets, place them unwashed in a plastic bag in the crisper bin of your fridge. Due to high water content, turnips and radishes may deteriorate quickly, but most should keep for a week. Beets should keep for up to two weeks.

This Week's Harvest (subject to variation)

Yellow onions

Savoy cabbage

Collards

Turnips

Lettuce

Celeriac

Chard

Red Kuri squash

Leeks

Cauliflower (some sites)

Spicy Skillet Turnip Greens Recipe

From addapinch.com
Prep Time: 5 minutes
Cook Time: 20 minutes

Ingredients

- 1 tablespoon olive oil
- 1 medium onion, cut into wedges
- 1 pound turnip greens, cleaned and chopped
- 1/4 cup water
- Pinch brown sugar
- 1/8 teaspoon red pepper flakes (adjust to preference)



Instructions

1. Drizzle olive oil into skillet over medium heat.
2. Add onion and cook until just tender, about 3 minutes. Then add 1/2 of turnip greens. Allow to cook down and add the remainder of the greens.
3. Add water, brown sugar and red pepper flakes. Adjust the amount of red pepper to your personal taste.

Mashed Potatoes and Celeriac

From marthastewart.com

- 1 pound potatoes, peeled and sliced 1 1/2 inches thick
- 1 pound celeriac, peeled and sliced 1 1/2 inches thick
- Coarse salt
- 1/2 cup sour cream
- 2 tablespoons unsalted butter
- 1/4 teaspoon freshly ground nutmeg
- Freshly ground pepper

1. Place potatoes and celeriac in a medium saucepan, and fill with enough cold water to cover by about 2 inches. Bring to a boil over high heat; add salt generously. Reduce heat to a simmer, and cook until vegetables are tender when pierced with a paring knife, 20 to 25 minutes. Drain in a colander.

2. Pass potatoes and celeriac through a ricer or food mill into a serving bowl. Add sour cream and butter, and stir until combined. Stir in nutmeg, and season with salt and pepper. Serve immediately.

News From the Field

All of a sudden it feels like we have skipped fall and woke up to November weather! The crew really braved the elements today to bring you your vegetables! They had to bring a truck and a tractor down to the field this morning in case the truck couldn't handle the muddy farm road. Jabrila commented that the storm almost gave the day an element of excitement and challenge, maybe even some adventure to the harvest routine. It's great to know that everyone stayed positive and looked on the bright side on a day like this, and they were all rewarded with some sunny breaks this afternoon to dry out the soggy boots and raingear.

Farm owner Wali Via gave me some very interesting weather information to share with all of you. We have been keeping records here at Winter Green since 1991 and this September we measured 8.08" of rainfall. Our previous record for September was 4.3"! The crazy thing is that we

also beat our record for October in September and we were $\frac{3}{4}$ " shy of our average rainfall for November. The impact this has on the farm is not only muddy fields to tromp through during harvest, but we haven't been able to get all of our cover crop seed in the ground and fall tillage completed. We also haven't been able to do our first burdock root harvest yet, so we are all hoping for a respite in this winter weather!

The box is now full of the autumn harvest, as we say goodbye to our beloved tomatoes, peppers and eggplants. Some of you might still see them in your boxes, but for the most part the rain and cold weather has steered us in the direction of the cool weather crops. We had a bumper crop of tomatoes this year and we were able to give you much more than we had planned, so we are very excited about that! That is one of the many benefits to belonging to a CSA. When we have abundance, we get to share it with all of you! This year has been

full of them, and we hope you all feel connected to this amazing season we have had. Straight

The farm's Harvest Celebration is coming up! It will be held **Saturday, October 19th From Noon to 4pm.** This is the time to come out to the farm, jump on the hay wagon and get your pumpkins! We will also start the day with a potluck lunch, and have activities for the kids like face painting, cider pressing, and more! We hope to see many of you there, rain or shine!

We also want to let you know that we still have our organic grass-fed beef available. We also have late season shares available so if you are interested in either of these opportunities, please call the farm and talk to Linda!

We hope you all stay dry and warm this week!

Classic Celery Root Remoulade

By Emeril Lagasse found on foodnetwork.com

1 medium celery root (celeriac), 12 to 16 ounces
1 1/4 teaspoons salt
2 to 3 teaspoons lemon juice
1/4 cup Dijon mustard
3 tablespoons hot water
1/2 cup olive oil
2 tablespoons red wine vinegar
Freshly ground white pepper
2 tablespoons finely chopped mixed soft herbs, such as parsley, chives, thyme, marjoram
1 teaspoon minced gherkins
1 teaspoon minced drained capers

1. Working quickly, peel the celery root and cut into chunks. Grate finely in a food processor fitted with the shredding blade and immediately toss with the salt and lemon juice. Set aside.
2. Place the mustard in a mixing bowl and, while whisking, slowly drizzle in the hot water. When the water is completely incorporated, drizzle in the oil, little by little, until completely incorporated. Add the vinegar, little by little, to form a smooth emulsion and season with white pepper. Stir in the herbs, gherkins, and capers. Add the dressing to the celeriac, to taste. Serve immediately or allow to sit, refrigerated, in a nonreactive airtight container, for 2 hours and up to 2 days.