



Winter Green Community Farm

October 20th

2006

This Week's Harvest

(Subject to variations)

Celeriac

Kale

Winter Squash

Pie Pumpkin

Asian Greens

Carrots

Onions

Green Onions

Celeriac

Celeriac will store for up to a month in your refrigerator unwashed 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.) 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!). *Celeriac* can be peeled, chopped, and added to soup or stew or baked (in its skin, then peeled when cool) at 350 degrees for one hour, alone, or with other vegetables in a root bake. Add celeriac to any stir-fry, a gratin dish, or finely chopped in stuffing. Serve steamed and cubed celeriac tossed with a warm balsamic vinaigrette and parsley.

Celeriac and Butternut Squash Soup

3 T butter	1 garlic clove	1 LG tomato, chopped	Saute onions, apple, celeriac, garlic, sage & thyme in butter. Puree this mix combined w/pureed squash. Heat the squash mix w/tomatoes, stock, lentils, & salt on Med. heat. Serves 6-8
1 onion, chopped	4 fresh sage leaves, minced	2-4 C stock	
1 apple, peeled & chopped	1 fresh sprig thyme	1/2 C lentils, cooked	
1 small celeriac, peeled & chopped	1 qt. pureed squash	salt, to taste	

from One United Harvest cookbook

Hearty Celeriac Bisque

1 celeriac, peeled & cubed (about 1 lb.)	3 T olive oil	Place celeriac & potatoes in cold water w/a few drops of lemon juice. Trim leeks and slice into 1/2" rounds. Pour olive oil into LG saucepan. Add leeks & garlic. Cook until leeks are soft & garlic is golden, about 5 min. Add stock, celeriac, potatoes, & carrots. Bring to boil. Cover, lower heat & simmer until potatoes are tender, about 30 min. Puree in batches in processor. Strain through sieve. Place puree back in pan. Simmer, adding enough cream or 1/2 & 1/2 to obtain proper thickness. Season w/freshly ground pepper. Serves 4. <i>from One United Harvest</i>
2 LG potatoes, peeled & cubed	2 garlic cloves, minced.	
lemon juice	5 C stock	
1/2 C carrots, chopped	1/3 C whipping cream or half & half	
2 leeks, sliced 1/2" rds.	fresh ground pepper	

Celeriac Risotto

1 celeriac, peeled & chopped	1 C Arborio or other short-grained rice	In LG pan, sauté veggies in olive oil til soft & translucent, 5-7 min. Bring stock to boil & keep hot. Add rice to veggie pan & stir well to coat in oil. Add half the wine, turn up heat, stir til absorbed, then pour in the rest. Add the salt. Reduce heat & add stock in small amounts as it is absorbed, constantly scraping bottom of pan, about 20 min. When rice is tender, not mushy, & sauce is creamy, add cheese. Season to taste & top w/chives. <i>from The Farmer's Market cookbook</i>
3 LG garlic cloves, finely chopped	5 C stock	
1/2 med. onion, finely chopped	2 glasses white wine	
3 T olive oil plus a bit	1 tsp salt	
	4-5 T grated cheese	
	2 T chive, finely chopped	

News from the Field

*This is our last Regular Season Delivery!
Thanks for a great season!!*

Hello Community Farm members!

It's almost impossible to believe that it is almost the end of October and the last week of the regular season deliveries! The time has certainly flown by and we look back on what was, for the most part, a wonderful season. Despite many obstacles, our crops flourished, and although we didn't have the bumper crops of years past, we were happy with the outcome of almost all of the harvests. We thought it might be touch and go as far as meeting our promised quotas, but we easily filled and surpassed numbers on some veggies, while coming very close on others. For those of you who have signed up for the extended season, you still have much to look forward to!

We would like to take the time thank you all for choosing to take part in our Community Farm. Your belief and faith in us gives us the encouragement and strength to arise everyday and head out to the fields to do this glorious work. We appreciate your compliments and enthusiasm when all goes well, and your patience and tolerance when difficulties arise. We take pride in doing the best we can for you and hope you appreciate those efforts with every bite you take of the fruits of our labor.

Just because your food boxes are ending, doesn't mean your involvement with the farm has to. We have what is called a Core Group, which we encourage any of you to be part of. It's a group of members who are interested in being more involved in the process of continually assessing and directing the vision of the Community Farm. We meet once or twice a year, usually in the off season, and discuss everything from delivery schedules, to share prices, to what actually goes in the box. By participating in the Core Group, you meet other members, the farmers who grow your food, and have a deeper awareness of the process of such a program. If you're interested in becoming a Core Group member, please contact the farm.

You are also welcome to sign up for the 2007 season now if you like, or feel free to contact me throughout the winter months. We can reserve your share, and contact you in the spring with any changes in costs or delivery options. We reached our lofty goal of 425 members easily this season, had an extensive waiting list, and we anticipate next season may fill up quickly. It's never too early to get on board!

Our potato harvest was so abundant this year that we were able to give you all an extra five pounds! We have a surplus of potatoes that we consider "seconds", not quite the quality we like to provide to members and market customers. We will have those potatoes available FREE to members attending the Harvest Celebration this weekend. Make sure to bring some bags with you.

Since this is the last delivery, please be sure to round up any stray harvest boxes that may have inadvertently found their way to your homes. We will go to all of the drop sites again next week to retrieve the boxes and site paraphernalia, so you still have a bit of time to get those stowaways back to their source. We certainly appreciate all of your efforts. The more boxes returned, the fewer we need to replace next season.

If you were interested in purchasing some of our berry spreads, and didn't get around to it, it's not too late! We would be happy to deliver any orders to our Late Season drop sites. We still have both the strawberry and blueberry available. They make great holiday gifts.

This week we are featuring Celeriac as our vegetable of the week. Celeriac is descended from wild celery and has a crisp, clean flavor. It can be used in turkey stuffing instead of regular celery and has a

good amount of Vitamin C. If you would like to learn more about Celeriac or view additional recipes, look at our online box note archive.

Our feature farmer this week is Elijah Brandenberger. This delightful young man is originally from Deer Creek, a very small town just outside of Oklahoma City, OK. He has been traveling around the United States, and landed in Oregon last year. After covering over 39 states in his travels, he ranks Oregon in his top three! He needed a job, met one of our farmers, and has become a valuable asset to Winter Green Farm. He has spent much of his time this season harvesting vegetables for either the Community Farm or Farmer's Markets, but he is a jack-of-all-trades and can easily handle any task thrown his way. He will be leaving us at the end of the season to tour with the "Wide Spread Panic" band. We would love to see his smiling face and bright disposition again next year!



Linda: Do you feel that working on an organic farm has changed you?
Elijah: Yes, totally! I'm much more aware of what I put into my body and more conscious about food as a whole.

Linda: What do you wish you had done more of on the farm?

Elijah: Well, I didn't get to drive a tractor!! I did get to work on some of the vehicles, and would have enjoyed doing more of that.

Linda: Where would you go, if you could go anywhere?

Elijah: I would love to go to Spain. I was fortunate to get to know a foreign exchange student in high school who was very funny. I'm sure Spain is where it's at!

Linda: If you could be any animal, what would you choose?

Elijah: I think I would like to be a fish...some kind of traveling fish. Not like Nemo, or a salmon that dies every year, but maybe an ocean fish that could travel long distances and explore.

Linda: What have you missed, while being far from home?

Elijah: I miss my Granny. I love to hear all of her stories, and learn all sorts of stuff that I would otherwise not be able to hear or learn.

Linda: If you could have a super power, what would it be?

Elijah: I would like to know the Jedi mind trick...that would just about cover everything!

Linda: What was your favorite thing to harvest?

Elijah: I would have to say broccoli or cauliflower. I got to use a big knife and there was always the danger of taking off a finger...I like to live on the edge!

Thanks to all of you for helping to make this season a wonderful one!

Hope to see you all at the Harvest Celebration this weekend!

Hope to see you all again next season!

Enjoy your veggies!

Linda and all of the Winter Green Farmers

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