



My Minnesota Farmer CSA

My basket this week may include

- ❖ **Pumpkins** – We harvested the pumpkins in the rain and it was worth it. We got enough for everyone to get a pumpkin. The full shares will get larger pumpkins and the half shares will get smaller pumpkins. These pumpkins are great for pies, breads, custards or even just carving.
- ❖ **Celeriac** – Here is another new crop this season. Celeriac is a funny looking ball on the bottom of the plant that looks like celery. That funny looking ball is edible. I know it may be new to some people so I am attaching a website link with a bunch of ideas and recipes helping you figure out what to do with it.
<http://sixburnersue.com/cooking-fresh-eating-green/2010/02/ten-yes-10-things-to-do-with-celery-root/>
- ❖ **Gourds** – Here is the first thing we have sent out this season that isn't edible. Gourds are a decoration to make your home more festive during the fall. Put them with your pumpkins and squash until you use the food items. They are a great fall decoration.
- ❖ **Butternut Squash** – Here is my favorite squash again. Hope you love it too. This is such a naturally sweet and easy to prepare squash. Enjoy my favorite fall food!
- ❖ **Red Onions** – Red onions are a beautiful addition to any meal. These are great for storage. Put them in a cool place if you are planning on keeping them for a while. These are wonderful in a fresh lettuce salad!
- ❖ **White Onions** – We are sending out two kinds of onions this week. These won't last quite as long as the red onions. If you aren't going to use them soon you can cut them into cubes and put them in the freezer. Then they will be ready to use whenever you are ready to use them.
- ❖ **Cabbage** – Cabbage is delicious and also great for storage. You can put it in the fridge and it will last for a good week or two. Have you tried cooked cabbage with a bit of salt and butter. It is delicious!
- ❖ **Cucumbers** – The tunnel has saved the cucumbers from the frost. We have had to add a little bit of heat to the tunnel on the cold nights but we figure if we can keep the cucumbers going just a little bit longer it is worth it. We will try and get as many in boxes as we can. Enjoy!
- ❖ **Peppers** – The majority of the peppers we are sending out now are more like saladette peppers. Through the first frost we covered the peppers but when we saw it was supposed to get colder we harvested everything on the plants of a decent size. Enjoy these cute peppers. They are the last ones of the year from us!
- ❖ **Tomatillos and Tomatoes** – We will put in extra things as we have them available.

Looking for More Produce?

Thank you for the wonderful season! This is the last week of regular season. Are you going to miss your weekly boxes? If you aren't signed up for extended season you can still do that online if you want that last box. You can also add chicken, eggs or anything else you are going to miss. These can be delivered this week or the week of extended season.

Thanksgiving shares are available online now. We are now on a waiting list for **turkeys**. We have about 10 available but we are putting you on a waiting list until we find out who want broad breasted and who would like heritage birds. Once we have that figured out we can give an update of how many fresh birds we will have for Thanksgiving.

We still have preserved and fresh boxes of **produce** available to be delivered on Tuesday November 25th. These are both listed online in the Thanksgiving Turkey store 2014.

<https://www.farmigo.com/account/myminnesotafarmercs/fallwinter2014> Here is the link to the Thanksgiving Store. There is also hamburger, chicken and eggs available there.

I have all the shares set up for **the 2015 season**. I will send out the link for signing up once I get that from my computer administrators. You get a 4% discount on your share for signing up before January 1st. If you missed out on turkey, pork, eggs or beef this year signing up early will secure your spot.

Extended Season Box

Squash
Peppers
Onions
Garlic
Gourds
Tomatoes as available
Cucumbers
Celery or Celeriac
Potatoes
Peas or Pea Shoots
Lettuce

Yukon Gold and Celery Root Gratin

Ingredients

½ teaspoon unsalted butter
¾ cup fresh breadcrumbs
1 tablespoon extra-virgin olive oil
1½ teaspoons chopped fresh thyme
¼ cup finely grated Parmigiano Reggiano
Kosher salt
¾ cup heavy cream
½ cup plus 2 tablespoons low-sodium chicken broth
1 teaspoon Dijon mustard
½ pound Yukon Gold potatoes (about 2 large or 3 medium), peeled
½ pound (8 ounces, about ¾ of a large peeled root) celery root, trimmed and thoroughly peeled
Freshly ground black pepper
¾ cup grated Gruyère or Swiss cheese

Directions

1. Preheat the oven to 350 ° F. Rub a 5- or 6-cup shallow gratin dish (or a 9.5 inch round pie plate) with the butter.
2. In a small bowl, combine the breadcrumbs with the olive oil, a big pinch of salt, ½ teaspoon of the chopped thyme, and 2 tablespoons of the Parmigiano.
3. In a liquid measure, combine the cream, broth, and mustard.
4. Cut the potatoes in half lengthwise and turn the halves cut side down on a cutting board. With a sharp knife, slice the halves across as thinly as you can (between 1/16 and 1/8 inch is ideal) so that you have thin half-moon pieces. Cut the celery root into quarters, and slice it as thinly as the potato.
5. Put the potatoes and celery root in the mixing bowl. Add ¾ teaspoon salt, several grinds of fresh pepper, the gruyere or Swiss cheese, the remaining Parmigiano, the remaining 1 teaspoon thyme, and the cream mixture. Mix well. Using your hands, lift the potatoes out of the bowl and transfer them to the gratin dish, arranging them as evenly as possible. Pour and scrape the liquids and anything remaining in the bowl into the gratin dish and distribute everything evenly, adjusting the potatoes as necessary to get an even top. Using your palms, press down on the potatoes to bring the liquids up and around them as much as possible. (It won't necessarily completely cover them.) Cover the top evenly with the breadcrumb mixture.
6. Bake until the potatoes are tender when pierced with a fork (check the middle of the dish as well as the sides), the breadcrumbs are brown, and the juices around the edges of the gratin have bubbled down and formed a dark brown rim around the edge, 55 to 65 minutes. Let cool for about 15 minutes before serving.

Hope you enjoyed your regular season.

The extended season continues one additional week
October 20th through 25th.