



My basket this week may include

- ❖ **Pumpkins** (Full Shares) – We harvested the last of the pumpkins. We hope we have enough for everyone. Full shares got them last week and half shares will hopefully all get them this week. If we don't have enough pumpkins for half shares we will put in a squash of some sort instead.
- ❖ **Squash** (Full Shares) – We will be putting acorn squash into full shares. If we run short on that we will substitute a butternut or a kabucha.
- ❖ **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/>
- ❖ **Parsley** – This is a great herb for garlic roasted potatoes.
- ❖ **Broccoli (Full Shares)** – Wow this is a great fall treat for us. Hope you enjoy it too! This is great steamed, boiled, sauted or roasted. Enjoy this fall treat!
- ❖ **Red or Yellow 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!
- ❖ **Farm Fresh Eggs** – We don't typically put eggs into the CSA shares. If you don't use them share them with a friend. It is a great way to get wonderful protein and omega 3's into your diet. Enjoy this change in your last box!
- ❖ **Romaine** – The romaine didn't grow quite as fast as we expected it to so it is a bit smaller. We will put a couple heads into a bag so you have a good amount to have a salad. You can hard boil some of the eggs and put them on your salad also. Delicious!
- ❖ **Cucumbers** – We have harvested the last couple cucumbers and hopefully will have one for everyone this week. Because we knew the frost was coming we picked all the cukes, even the tiny ones. You will get a taste of tender young cucumbers.
- ❖ **Peppers** – These are still amazingly awesome. You will get a couple extra peppers this week because we clear harvested the field peppers and they are all sizes. I will send out some sweet, some green, some jalapenos and some anaheims as they are available. If there are too many for you to use before they get soft, chop them and stick them in the freezer for use this winter.
- ❖ **Tomatoes** – We have enough tomatoes left for one for everyone. Enjoy your last taste of Sumer!

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 eggs, pork, granola, beef** or anything else you are going to miss. These can be delivered this week or the week of extended season. We would love to get you a **fresh Thanksgiving turkey**. The turkeys are raised on grass and sunshine and are amazingly moist. They are \$3.25 a lb and you can put a deposit down for us to hold a bird for you. We now have **hamburger and 1/12th mixed shares of beef** available. Either can be ordered on our website or shoot me an email and I will get you signed up. The **Chicken necks and backs** are great for making stock. Stay healthy this winter with some good bone broth. These are 5 lbs and only \$4 a bag. <https://csa.farmigo.com/join/myminnesotafarmercsa/summer2016> Here is the link to the Thanksgiving Store. There is also hamburger, beef, pork and eggs available there.

I am working on getting the last details together before going live with the 2017 season. I will send out an email when we are ready for that. As a bonus this year we will be sending out our first real harvest of honey as a free gift to anyone who puts a deposit down on 2017. We have honey or honey comb!

Extended Season Box

Squash
Peppers
Onions
Garlic
Gourds
Tomatoes as available
Cucumbers
Celery
Potatoes
Romaine Lettuce
Dried Herbs

Hope you enjoyed your regular season.

The extended season continues one additional week
October 22nd through 27th.

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.