

BUSH PRAIRIE FARM NEWS 10/20/14

From the Farm

The weather does not indicate the end of this farm season—not even a frost yet, BUT, the vegetables are really at their sad end. We thank you for your participation in community supported agriculture—this year is one we won't forget—the favorable weather pattern really put our production over the top. With that, we have given you extra garlic and onions plus a new addition of leeks. Our dream is preserve this soil for future generations and we have some work ahead to facilitate this. We plan to sell the development rights to the Thurston County Futures program when we find a match to make their offer whole. This transaction will define what can be done on the property (farming). That said, we have a little challenge ahead as the City of Tumwater has just informed us that we are in the urban growth area and will be annexed into the city within the year. We are hopeful to work with the city to continue our plans for farming this land. As for the immediate future, we will send you a survey to see how we can improve our CSA. Please return all of your boxes to the bench at the gate. For those we deliver to, please put your boxes out and we will pick them up on Oct. 27. Enjoy this last box and we wish you a restful winter. Until next season.....Kathleen & Mark

What's in the Box?

Bok Choy	Elephant garlic	Tomatillos
Tatsoi	Sage	Potatoes
Lettuce	Sweet peppers	Leeks
Main & Cherry tomatoes	Hot peppers	Swiss chard
Carnival Squash	Green onions	Assorted cabbage
Winter squash variety	Dry onions	
Garlic	Broccoli	

Creamy Potato-Leek Soup

Most ingredients are in your box this week. Lite subscribers—half the recipe.

2 Tbsp. butter

2Tbsp. olive oil

4 large leeks, trimmed, split lengthwise and chopped

2 garlic cloves, chopped

Salt and pepper

3 c. chicken broth or vegetable broth

½ cup white wine

2 lbs. potatoes, peeled and diced

1 cup light cream half and half, or whole milk

Melt the butter with the oil in a large heavy saucepan over medium low heat. Add the leeks and garlic, season with salt and pepper, cover, and cook over low heat, stirring occasionally until the leeks are very tender but not browned—15 to 20 minutes. Add the broth, wine, and potatoes, and simmer until the potatoes are tender, about 30 minutes. Let cool briefly. Ladle about half the soup into a blender and puree until smooth. Return the puree to the pot. Add the cream. Taste and adjust the seasoning, then reheat until hot enough to serve. *Taken from Recipes from the Root Cellar by Andrea Chesman.*

Please return any extra boxes you have.

Thanks you and have a wonderful late fall & winter!