

BUSH PRAIRIE FARM NEWS

10/14/2019

From the Farm

Well, this is good-bye for another season and thank you for subscribing to Bush Prairie Farm. We acknowledge your choice to buy locally grown food. We are grateful for your commitment to picking a box of vegetables up every week; storing the vegetables; and preparing them. We are winding down – gathering up agribond; hauling in hoses and irrigation timers; cleaning up the metal building; and clearing beds of quack grass. Our after season ‘business’ trip this year is to Hawaii—we evaluate the season and determine what next year will look like.

The farm is part of the Evergreen’s Alumni Weekend Field Trip with a tour scheduled for next Sunday. Dr. Ulrike Krottscheck, archeology professor, will share her dig results from the farm and Ray Gleason, arborist and TESC alum will share information about the 174 year old butternut tree planted by the original settlers, George and Isabella Bush. For this event, we have put together a poster with pictures of our nine TESC sustainable farming interns, starting in 2011. If you are interested, check out TESC’s website and look for ‘Evergreen Field Trip: An Exploration of South Sound History’.

The potatoes and onions may not store very long, but the squash if kept in a dry, warm-ish place like the garage should keep for another eight weeks or so. Please return your box(es) when convenient and look for our end-of-year customer survey in your email.

What’s in the Box?

Liberty Apples	Garlic	Variety of Winter Squash
Tatsoi	Fingerling Potatoes	
Bok Choy	Yellow/Red Onions	
Lettuce	Hot Peppers	
Red Napa	Leeks	

Hot Peppers

Wow! These lasted through last week’s hard frost

Mad Hatter, Hot Sunset, Jalapeno, Hot Portugal, Kung Pou, Jalapeno, , Peter Red

Potato Leek Soup

Serves 6. You could half the recipe.

2 Tbsp. butter
2 Tbsp. olive oil
4 large leeks, trimmed, split lengthwise and chopped
2 garlic cloves, chopped
Salt and black pepper
3 c. chicken or vegetable broth
½ c. white wine (or substitute more broth)
2 lbs. potatoes—(we did not peel, but your preference)
1 c. light cream, half-and-half, or whole milk

Melt the butter with the oil in a large, heavy saucepan (we used our cast iron dutch oven) over medium-low heat. Add the leeks and garlic, season with salt and pepper,, cover, and ocok over low heat, stirring occasionally until the leeks are very tender but not browned, 15-20 minutes. (The trick is LOW heat – we found out the hard way!) Add broth, wine, and potatoes, and simmer until the potatoes are tender, about a30 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 seasoning, then reheat until hot enough to serve.

From: Recipes from the Root Cellar by Andrea Chesman

Thank you for sharing our joy in producing delicious, nutritious vegetables!!