



Weekly Newsletter

Volume 11 Issue 16

Sept. 13, 2021

In the Box

Lettuce
Green Beans
Parsley
Chard
Bok Choy
Red Tatsoi
Sweet Peppers
Hot Peppers*
Napa Cabbage
Cherry & Main Tomatoes
German Butterball Potato
Garlic
Cucumbers
Summer Squash
Yellow & Red Onions
Acorn & Butternut Squash
Tomatoes
Corn

*Biggie chili, griller hybrid, garden salsa, mad hatter (mild); Jalapeno, Burning Bush (med.); Lemon Drop, Red Ember, Chenzo (hot)

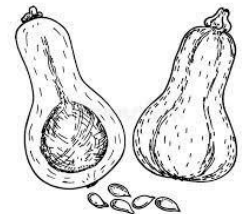
Around the Farm

W i n d i n g d o w n....We can see the summer crops fading, but are amazed with continuing to stuff your box full. Thank you winter squash and a long corn season! And for some reason, the cucumbers are making a second effort—you are getting a mix of regular and pickling cucumbers. We are going to try planting another round of bok choy and tatsoi to see if we can extend through the last two weeks of the season. We definitely have our system of harvesting for the boxes down. We each have our own lane---Kathleen prepares the dry onions and garlic, weighs and packages beans and potatoes, harvests broccoli, cabbage, lettuce, tatsoi, and bok choy. Mark takes on the tomatoes, tomatillos, eggplant, summer squash, potatoes, peppers, kale, chard, herbs, and green onions. We do some harvesting two days before the boxes go out and we harvest some more and fill the boxes the day before. Chard, kale, and herb bouquets are stored in tubs of water until the minute we put the boxes out. Packing the boxes is a great joy—it is our touch with each of you.



Easy Roasted Butternut Squash

This squash became our favorite last season. Here's an easy recipe that is simply delicious. First, peel the squash using a vegetable peeler going from top to bottom. Then cut the squash in half lengthwise. Scoop out the seeds. Cut the squash into 1 inch cubes. Coat with oil, salt, and pepper. Spread on an oiled cookie sheet so cubes are separated from each other. Roast at 400 degrees for 25 to 30 minutes until squash is golden brown and tender. Try adding additional herbs such as rosemary or thyme or cinnamon at the beginning of the roasting period. And/or sprinkle with chopped parsley from the box this week.



Recipe Corner

What do you do with leeks? That is the question most asked this past week. We say—make potato leek soup—it is a GREAT comfort food. We could all use a little comfort given the trying and changing world we live in.

P. S. The leeks are brought to you this week by Tim Stampfli who dug and cleaned 80 leeks for the boxes!

Creamy Potato-Leek Soup (serves 6—could cut recipe in half)

2 Tbsp. butter

2 Tbsp. olive oil

4 large leeks, trimmed, split lengthwise, and chopped

2 garlic cloves, hopped

Salt and fresh ground black pepper

3 c. chicken broth or vegetable broth

½ c. white wine

2 lbs. Potatoes, peeled and diced

1 c light cream, half-and-half, or whole milk

Melt the butter with the oil in a large heavy saucepan overmedium-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 for the Root Cellar by Andrea Chesman.

Thank you for returning your empty box on next week's delivery day.

