



CSA Newsletter
Week Seventeen
09 October 2013

Labor of Love

With the due date for our baby on Sunday October 6, we were not sure what to expect this week for harvest. Sunday came and went, so we dug in on Monday and started harvesting. With Megan mostly on the sidelines this week, although sometimes I think she works harder from the sidelines than I do when I am in a full court vegetable press, we wrapped up most of the harvest Tuesday night. The rest was harvested and delivered by our work share member Jabez and my mom Phyllis.

The newsletter is a bit brief this week due to the light laboring that is going on in the background. For some half-share members, this will be the last box of the season. However, stay tuned next week for possible baby updates. New in the box this week are the Scarlett Turnips, quite tasty, as well as the return of fall leeks. Only one recipe this week, but you can't go wrong with a bowl of spinach topped with kohlrabi, turnips, and carrots for an outside lunch in this warm October weather.

Enjoy this week's harvest.

Your Farmers,
Adam and Megan
 (and soon to be baby)

In Your Box This Week:

	Where does it go?	
	Fridge?	Plastic Bag?
CARROTS	yes	yes
No tops and in a plastic bag. No need to peel these carrots. Great raw or cooked.		
ONIONS	countertop	no
Red and Yellow onions. We also put in several smaller onions that did not size up but are still good. These are perfect for roasting with potatoes.		
GARLIC	Countertop	no
SCARLETT TURNIPS	yes	yes
You can eat these fresh on a spinach salad or cooked. Greens can also be sautéed.		
LEEKS	yes	yes
Remember to wash these well after cutting as dirt gets stuck between the layers.		
KOHLRABI	yes	yes
This is from the newest planting of kohlrabi, and it is starting to sweeten up. Peel and eat raw or cooked.		
SATINA POTATOES	countertop	Out of direct light
Similar to a Yukon Gold potato. Great for all forms of cooking. From Threshing Table Farm in Star Prairie.		
SPINACH	Yes	yes
Remember to wash again before eating. Great raw or cooked.		
WINTER SQUASH	Countertop	no
One green acorn squash and one Thelma Sanders acorn. Try the Stuffed Squash recipe from last year.		
CAULIFLOWER	Yes	yes
Great cut up and roasted, eaten raw, added to curries, etc.		
BROCCOLI	Yes	yes
A nice big head.		

BROCCOLI AND CAULIFLOWER GRATIN

FROM Food and Wine Magazine

- 2 cups broccoli florets
- 4 cups cauliflower florets
- 1/4 cup extra-virgin olive oil
- 2 large garlic cloves, minced
- 1/8 teaspoon crushed red pepper
- 1/2 pound sharp Cheddar cheese, coarsely shredded (2 cups)
- 1/4 cup pitted oil-cured green or black olives, coarsely chopped
- 1 cup coarse plain dry bread crumbs
- Salt and freshly ground pepper

Preheat the oven to 400°. Butter a 2-inch-deep 2-quart baking dish. Bring a large saucepan of salted water to a boil, add the broccoli and cauliflower and cook until crisp-tender, 3 minutes. Drain thoroughly.

In a large skillet, heat 2 tablespoons of the oil over moderate heat. Add the garlic and crushed red pepper and cook just until fragrant. Off the heat, add the broccoli and cauliflower and toss. Toss half of the cheese and the olives with the vegetables. Transfer to the baking dish and sprinkle with the remaining cheese.

In a small bowl, toss the crumbs with the remaining 2 tablespoons of olive oil; season with salt and pepper. Sprinkle the crumbs over the cheese. Bake in the upper third of the oven for about 12 minutes, or until the cheese is bubbling and the crumbs are golden. Serve hot.