



The Garden Herald

Greenmoore Gardens CSA

Share #26: November 15th

NEWSLETTER AVAILABLE ONLINE! @ WWW.GREENMOOREGARDENS.COM

Spinach	Celeriac	Full/Bi:
Salad Mix	Lettuce	Beets
Potatoes	Turnips	

News from the Fields

The farm has been busy with the beginnings of the construction of a new propagation greenhouse, so that we can start more plants indoors next season. It seems that if we start more crops like spinach and beets in pots, it will cut down greatly on the weed pressure we face every spring when planting seeds directly in the ground. We'll try planting early corn in pots as well, in hopes for a better corn crop next season. We've also plowed a whole bunch of new ground to assure adequate planting space for our crops and cover crops next season. We're looking into equipment and tools that can make things work a little more efficiently. It's been a very nice dry spell, and we're thankful for that. We're also hoping to get at least the frame of a new high tunnel up before the winter really sets in. We'll see how that goes with the weather. We've also been reading your responses to the online survey, and will be formulating a list of resolutions based on them for next year. It's always such an exciting time to think about the fixes, improvements, and additions for the coming season!

--Sunil

Veggie Notes

Potatoes - These potatoes are from our friends Bethany and Micah at Plowshare Produce.

Salad Mix - These are from the high tunnel. We don't usually wash the salad greens so they store longer in your bags...so give them a good rinse before indulging!

Turnips - About this time of year, the turnips are abundant. I like to chop them into quarter inch cubes, and chop up some cabbage, radishes, and the like with them. Then I add a healthy portion of salt, lemon juice, and roasted cumin or some other spices along with a touch of sugar and chili powder, and it makes for a great salad.

Celeriac - Celery root is a typical winter vegetable that has a good celery flavor. It does great in a roast or a soup. You can also mash them in with potatoes to add a little bit of a celery zing.

Spinach - The spinach is finally here! Growing it indoors makes a very big difference in the quality. This is mature spinach which would be great chopped into a salad, or cooked down for some dip or creamed spinach perhaps?

Lettuce - These are small heads of lettuce from the high tunnel.

Full and Bi-weekly

Beets - A few beets were left in the field for you to enjoy this week.

Herb Shares - Winter Savory, Sage, Lemon Thyme, Oregano

Celeriac Apple Potato Soup

1 celeriac root (peeled and chopped)
2-3 medium sized potatoes (peeled and chopped)
1 large apple (peeled and chopped)
½ onion, diced
1 quart chicken broth
1 Tablespoon butter
1 Tablespoon oil
½ teaspoon dried Thyme
Salt and pepper to taste

Blending

Saute onions in butter and oil under medium heat for a few minutes until browned and translucent. Add the celeriac and potatoes. Saute for about 8-10 minutes until they are cooked. Add broth and apples. Bring to a boil and then simmer for 30 minutes. Blend with an immersion blender or, if using a blender, blend in batches in the blender. Garnish with toppings of your choice and serve!

Garnishes

You can cook some bacon, pancetta, or prosciutto in a pan and crumble a small amount on top of the soup. Another variation by Gordon Ramsey adds a splash of lemon for tartness and crumbled stilton. You can also consider chopped chives, croutons, or blue cheese. There's really a lot of room for creativity here. You can easily make this soup vegan by omitting the butter and the bacon. You can also thicken it up by adding a bit of heavy cream to the soup.

Savory Spinach Pancakes

10 oz. (more or less) fresh spinach leaves, washed, steam-wilted and finely chopped
4 eggs + ¼ Cup milk
¼ Cup flour
Salt and pepper to taste
1 Tablespoon butter

Optional additions: bit of nutmeg, grated parmesan, feta cheese, minced onion, diced tomato, diced cooked bacon...

Combine ingredients into a batter (if too thick add a little more milk; too thin, a little more flour) and cook on a hot buttered griddle until nicely browned. Serve topped with an optional dollop of sour cream!

Mashed Celeriac

Recipe from cookthink

Celeriac, also known as "celery root" and "turnip-rooted celery," is a root vegetable related to ordinary stalk celery. Try mashed celeriac instead of potatoes next to your favorite roast; it provides a similar comforting, fluffy warmth with a subtly different flavor.

2 pounds celeriac (celery root), peeled and chopped
salt and pepper
¼ cup heavy cream
1 tablespoon unsalted butter
1 tablespoon chopped fresh tarragon

1. Peel the celeriac with a vegetable peeler. (You can also cut off the top and bottom of the celeriac, rest it on a flat side for stability, and slice down with a paring knife around its contour.)

2. Chop the celeriac then combine it in a medium saucepan with just enough water to cover. Add a generous sprinkling of salt and pepper and bring to a boil over medium-high heat. Reduce the heat and gently simmer until the celeriac is tender when a knife is inserted through the center, about 30 minutes.

3. Drain whatever water is left in the pan, and then mash the celeriac with a potato masher. Stir in the cream and butter, then sprinkle with the tarragon and more salt and pepper to taste.