



The Garden Herald

Greenmoore Gardens CSA

Share #27: November 22nd

NEWSLETTER AVAILABLE ONLINE! @ WWW.GREENMOOREGARDENS.COM

Spinach	Sweet Potatoes	Onions	Full/Bi
Salad Mix	Parsnips		Carrots
Potatoes	Winter Squash		

News from the Fields

Today's share has been made with Thanksgiving in mind as this is your last share before the big feasting day. We tried to give you some goodies for your meal this week so you can enjoy them with your friends and family in the spirit of thanks. For many farmers, the 2011 season has been one of tough times and uncertain harvests. With the flooding in September many farmers were forced to close, and with the droughts, many corn fields went dry. And we all add more stress to the common pool of worry we as a society create in these hard times of political stalemate, bad economy, and expensive food. It's so easy to feel the effects of all the plants that did not grow this season, and the roots that rotted in the ground. But we are approaching the time of giving thanks for all that has come to pass this year. The good and the bad of this year both merit great humility and thanks. The new buds on the trees and bushes, and the dried seed heads in the field, assure us of the potential for new fresh growth and vigor in the year to come! Of course this talk about gratitude wouldn't be complete without showing the greatest thanks to the sun and rain, grass and grain, and to ourselves and our food community, being together, sharing food, and making a strong food community in tough times! With Great Gratitude and Thanks... -- Sunil

Veggie Notes

Sweet Potatoes - The tuber of thanksgiving. Make a casserole, a pie, or a roast for the big day!

Potatoes - These potatoes are from local farms in the area, supplied by Tuscarora Organic Growers' Cooperative (TOG).

Salad Mix - These are from the high tunnel. We don't usually wash the salad greens so they keep better in your bags. So give them a good rinse before indulging! The best way to get it clean is to fill a bowl with water and allow them to float while the dirt sinks.

Parsnips - One thing we found out about parsnips this year, is that super-wet soil doesn't make them rot, but hard soil and rocks, does make some of them stubby and skinny. Parsnips need to be cooked to enjoy them. My favorite way to eat parsnips is in a pureed or mashed form. Just roast in the oven, boil, or steam until tender and mash with potatoes, sweet potatoes, celeriac, and turnips.

Onions - We're out of our own onions, so have brought some from other local growers through TOG.

Spinach - This may be the last spinach for the summer shares, so enjoy it! This is mature spinach which would be great chopped into a salad, or cooked down for some dip or creamed spinach perhaps?

Winter Squash - The possibilities are endless with butternuts. Some of you may be getting our home-grown, and most will be getting a squash from TOG.

Full and Bi-weekly

Carrots - Sadly, our carrots didn't hold up in storage very well. This is the last of them!

Herb Shares - Sage, Thyme, Winter savory, and Rosemary

Praline Butternut Squash and Sweet Potato Casserole

- 1 butternut squash
- 3 large sweet potatoes
- ½ cup granulated sugar
- ⅛ teaspoon of allspice
- ⅛ teaspoon of cinnamon
- 2 tablespoons of pure vanilla extract
- 3 large eggs, *beaten*
- Approximately ½ cup of heavy cream
- Praline Topping, *recipe below*

Preheat oven to 400 ° F to roast the squash and sweet potatoes.

Slice the butternut squash in half, scoop out the seeds and fibers and rinse. Place the squash on a jellyroll pan and drizzle with olive oil, turn over and cook cut side down. Rinse and scrub sweet potatoes, prick with a knife and place on baking sheet. Bake at 400 ° F for about one hour, or until tender. Sometimes the sweet potatoes will take longer to cook; insert a knife to test and leave in the oven longer if needed. Remove and let cool.

When you are ready to make the casserole, preheat the oven to 350 ° F.

Butter or spray a 1 ½ to 2 quart casserole dish with non-stick cooking spray. Scoop the flesh out of the squash and the sweet potatoes into a mixing bowl with a flat paddle attachment. Mix on medium speed until smooth; add in the sugar, allspice, cinnamon, vanilla extract and eggs. Blend well and add just enough cream to moisten as needed. Mixture should be fairly thick. Spread evenly in casserole dish. Combine the butter, brown sugar, flour and pecans and sprinkle over the squash/sweet potato mixture. Bake at 350 ° F for about 45 minutes to 1 hour. Allow to sit for 5 minutes before serving. If you miss your marshmallows, sprinkle the top with a few miniature marshmallows and return the casserole to the oven just until melted and lightly browned.

Praline Topping:

5 tablespoons of unsalted butter, melted
 ½ cup packed light brown sugar
 5 tablespoons of all purpose flour
 ½ cup finely chopped pecans
 Whole pecan halves for garnish, *optional*

Melt the butter. Meanwhile mix the brown sugar, flour and pecans in a small bowl. Pour the butter into the brown sugar mixture and stir with a fork until well mixed. Sprinkle the pecan mixture all over the top of the casserole. Double this to cover the doubled casserole.

Potato-Mushroom Pie

- 2 tablespoons unsalted butter, plus more for dish
- 1 medium onion, cut into ½-inch dice
- 2 pounds assorted wild mushrooms, such as chanterelle, oyster, or black trumpet, coarsely chopped
- ¼ cup dry white wine, such as Sauvignon Blanc
- 1 ½ teaspoons coarse salt
- Freshly ground pepper
- 1 cup finely grated Gruyere cheese (about 4 ounces)
- 1 cup finely grated Parmesan cheese, about 3 ½ ounces
- 2 pounds Yukon Gold potatoes, peeled and cut into ⅝-inch-thick rounds
- 1 tablespoon finely chopped thyme leaves
- ¾ cup whole milk
- ½ cup heavy cream

1. Preheat oven to 350 °. Butter a 13 x 9-inch baking dish; set aside. Melt butter in a large skillet over medium heat. Add onion; cook, stirring occasionally, until softened, about 5 minutes. Add half of the mushrooms; cook until they are slightly softened. Add remaining mushrooms; cook, stirring occasionally, until mushrooms have released their juices and most of the liquid has evaporated, 8 to 10 minutes. Add wine; cook, stirring occasionally, until liquid has evaporated, 3 to 5 minutes. Remove from heat. Season with salt and pepper.
2. Combine cheeses in a small bowl; set aside. Cover bottom of prepared dish with potato slices, slightly overlapping them. Sprinkle with half of the thyme and a pinch each of salt and pepper. Sprinkle with ⅓ of the cheese and half of the mushroom mixture. Repeat layering process, using all but 2 tablespoons cheese. Arrange remaining potato slices, slightly overlapping, around the edge of the dish. Stir together milk and cream in a bowl, and pour over top. At this point, dish can be refrigerated, covered, up to 1 day; let stand at room temperature 30 minutes before baking.
3. Cover loosely with foil, and bake until bubbling, about 1 hour. Remove foil, and sprinkle with reserved cheese. Bake until top is golden, 20 to 30 minutes more. Transfer dish to a wire rack; let cool 10 minutes before serving.