

# THE GARDEN HERALD

Week 28 – Friday, November  
16th



# GREENMOORE GARDENS

## Veggie Notes

- |                       |                 |
|-----------------------|-----------------|
| * Cabbage or Kohlrabi | * Garlic        |
| * Asian Greens        | * Daikon Radish |
| * Broccoli            | * Rutabaga      |
| * Leeks               | * Carrots       |
|                       | * Celeriac      |

## Field News

Well members, we have reached the end of our summer season. 28 weeks of shares, and 56 harvests for the crew; just looking at those numbers is exhausting. The work isn't done for us though, we still have irrigation lines to clean up, fields to disk, and of course high tunnels to tend.

A large portion of our plantings for the winter are actually already in the ground. One of the challenges of winter growing is coping with the slower maturity rates for veggies through the cold and dark days of winter. Seeds sown in November can often take twice as long to reach full size, so we really have to plan ahead. The wait more than pays off though, as the veggies come out considerably sweeter and much more tender.

This weeks recipe highlights celariac. Don't be fooled by it's rough exterior and ugly name, celariac has a fresh and zesty flavor. The stem makes a wonderful soup (see below), and the tops can be substituted for parsley. These are pretty slow growing veggies, and this batch has yet to reach their full size potential. Despite being a bit immature, their flavor is great and I really wanted to offer them this week, so here they are.

If you are still hungry for more great seasonal produce please consider signing up for our winter CSA. We are still accepting new members, but do expect to sell out soon, so hop on it.

Thanks so much for a wonderful season.

Mark

## Recipe

# Celeriac Soup

(from [cookitsimply.com](http://cookitsimply.com))

### Ingredients

- 1 2.5 pint chicken stock
- 2 2 large celeriac, peeled and sliced
- 3 2.5 oz coarsely chopped celery
- 4 2 oz chopped leeks
- 5 1 small endive, chopped
- 6 2 large carrots, diced
- 7 .5 tsp salt
- 8 .5 tsp white pepper

**Directions:** In a large soup pot, bring the chicken stock to a boil. Add the remaining ingredients, reduce the heat to med-low and simmer for 40 min. Serve hot.