



It's been a quick twenty weeks from the first delivery up to this weeks last delivery which completes our 2019 season. Preparations for next year are already in the works so here's a quick overview of this season along with some thoughts for next year.

Planting is still on-going even at this time of the year.

A wet spring and a wet fall with a dry spell sandwiched in between created some crop difficulties. A couple crops planned for spring and mid summer were affected. Early carrots, beets, and spinach plantings were hit hard. Success and failure live hand in hand with farming. Got to take them both with a smile and hope the gains outweigh the losses. Other crops with average summer temperatures, and timely precipitation made up for some of the season shortages. Tomatoes, peppers, winter and summer squash, onions and a few others did well to help fill out the boxes. Had a small but terrific staff this year with everyone getting a thorough full body workout each and every day. All in all the group provided a tremendous amount of effort and dedication to get everything done in time for our Thursday deliveries. Many thanks to all of the staff and volunteers. The container used all season for our deliveries was a three-quarter bushel box. In past years at times we switched a bigger box at peak harvest time. However, we've received enough feedback on the subject of quantity to realize getting too much food can be equally as detrimental to membership renewal as getting too little food. A slightly smaller box but it still holds a considerable amount for a weeks supply of produce. Share costs for next year are in review and once the budget for next year has been firmed up we'll release share cost information. Most likely share cost will be the same or at least close to the same as it's been for the past two years. We're relying on e-commerce and restaurant sales to stabilize the family share cost. One of the biggest factors affecting the share cost is the number of families participating. Simply the more shares sold equates to a lower share cost so help us to pass the word about our CSA.

Renewal for next years subscriptions will begin in December. Before the enrollment period begins we're facing and actually being forced to make a transition to a new computer management program. The company we currently use is phasing out their old product line and introducing a new system which has some features by

their claim will provide some greater benefits to both our members and also for us. The CSA management system we utilize is very important as it takes care of all our member signups, check-off lists, payment schedules, e-commerce, etc. The main selling point to this new program is it offers members greater flexibility to customize and give preference to the foods they want in their weekly delivery. Let us know in a quick message if you find it important to have greater flexibility in what you receive. [Click here](#).

Not totally sold on this new concept I may be taking a risk of eating a little crow by prematurely sharing all this with you now. It's obvious that program flexibility is becoming more important for all CSA farms to better serve their customers. However consideration in the accountability of the extra work and the costs to implement it may need us to take a closer look. Don't be surprised if you go to renew your membership and you see a whole new platform of procedures and instructions. There will be some changes. Just not exactly sure at this time what it will look like. Whatever the case we will be here to assist you with the makeover. We'll keep you informed as the breaking news develops.

Sometimes we get comfortable with things we're familiar with and resist change. Change is inevitable in life especially with computers. We'll get through this and perhaps find it better than the old ways.

"The only way to make sense out of change is to plunge into it, move with it, and join the dance."

Alan Watts

Thank you all for participating this year, and for spending time in your kitchen to prepare the food you received from our farm. It's been a great pleasure once again to be your family farmer and I look forward in doing it again next summer for season 30 of Rare Earth Farm. Hope you all have a peaceful and restful winter.

Farmer Steve

Celeriac and Beet Salad

2 medium beets	salt and pepper to taste
1 medium celeriac	juice of 2 lemons
1/3 cup olive oil	

Boil or bake the beets. When they are cool enough to handle, peel and cut into matchstick-sized pieces. Peel and slice celeriac and steam until just tender. Make a dressing of olive oil, salt, pepper and lemon juice. Toss with vegetables, chill.

Hearty Rutabaga, and Carrot Soup

1 Tbsp olive oil	2 cups ½ inch pieces peeled potatoes
1 ½ cups chopped leek, white and pale green parts only	2 cups sliced carrots
½ cup chopped celeriac	1 28 oz. Can diced tomatoes in juice
1 garlic clove, minced	4 - 4 ½ cans of vegetable broth
4 cups ½ inch pieces peeled rutabagas	

Heat oil in heavy large pot over medium low heat. Add leek, celery, garlic and sauté until vegetables begin to soften about 5 minutes. Add rutabagas, potatoes, carrots tomatoes with juices and 2 cans broth. Bring to boil. Reduce heat; cover and simmer until vegetables are very tender, about 45 minutes. Transfer 4 cups soup to processor. Puree until almost smooth. Return puree to pot. Add remaining 2 cans broth; bring to simmer. Season with salt and pepper.

The 2019 Season Food Summary

The following is a list of all fruits and vegetables Rare Earth Farm members received over the course of the entire 2019 season. Thank you and we hope that you were pleased with this year's harvest.

Description	Qty.	Description	Qty.	Description	Qty.
Apples (lb)	9	Honey (lb)	1	Potatoes	18
Basil (lb)	.50	Kale (lb)	2.00	Rutabagas (ea)	3
Beans, Bush (lb)	.80	Kohlrabi (ea)	8	Sage (bch)	2
Beans, Pole (lb)	2.0	Leeks (lb)	6.50	Scallions (bch 8-10ct)	2
Beets (lb)	8.0	Lettuce (hd)	16	Squash, Summer (ea)	15
Bok Choy (hd)	2	Maple syrup (qt)	1	Squash, Summer, Patty Pan (lb)	1
Brussels Sprout (stalk)	6	Melons, Cantaloupe (ea)	2	Squash, Winter (ea)	13
Cabbage, Green & Red (hd)	6	Melons, Water. (ea)	3	Strawberries (lb)	3
		Onions, Red (lb)	7.25	Sweetcorn (ear ct)	27
Carrots (lb)	9	Onions, White (lb)	3.75	Thyme (bch)	1
Cauliflower (hd)	1	Onions, Yellow (lb)	11	Tomatoes, Slicing (ea)	18
Celery (bu)	4	Parsley (bch)	4	Tomatoes, Cherry. (pt)	1
Celeriac Root (ea)	6	Peas (lbs)	2	Tomatoes, Cherry. (qt)	5
		Peppers, Sweet, Green. (ea)	15	Turnips, Salad (lb)	2
Cilantro (bch)	1	Peppers, Sweet Asstd. (ea)	14		
Cucumbers, slicing (ea)	11	Peppers, Assorted Hot (ea)	13		
Eggplant (ea)	2	Peppers, Colored Bells (ea)	2		
Escarole (hd)	1				

Key

lb = pound hd = head ea = each bch = bunch oz = ounce pt = pint qt = quart

Cream of Celeriac Soup

2 Tbsp. unsalted butter
 1 lb celeriac, peeled and cut into 1/2-inch dice (about 2 medium)
 1/2 lb onions
 5 cups chicken stock or broth

1 lb potatoes, peeled and cut into 1/2-inch dice
 Salt and pepper (to taste)
 1/2 cup plain low-fat yogurt, or heavy cream
 1 Tbsp. minced fresh parsley

Melt butter over medium-high heat in saucepan. When foam subsides, add celeriac and onions; sauté 5 minutes, stirring occasionally. Add chicken stock, potatoes and salt and pepper, as desired; bring liquid to boil. Reduce heat to medium; cook mixture, covered, until vegetables are soft, about 25 minutes.

In batches, puree mixture in food processor until smooth. Return puree to saucepan; bring to simmer. Reduce heat to medium low and add yogurt, stirring to combine well. Cook until soup is just heated through; do not let soup boil. Adjust seasonings. Serves soup in heated bowls, sprinkling each serving with parsley. Soup can be served chilled.