



What's in the box today?

Beets
 Brussels Sprouts
 Bell Pepper
 Celeriac
 Kale
 Kohlrabi
 Leeks
 Lettuce
 Onions, Yellow
 Potatoes, Yukon gold, certified organic from Springdale farm, Plymouth, Wisconsin
 Sage
 Rutabaga
 Winter Squash,

Harvesting lettuce from the greenhouse lets us pretend it's still summer.

Once again summer has flown by so quickly it's hard to believe today we're at the finish line. After being in constant farm mode the past eight months this week's final delivery for 2018 offers a sigh of relief. It's always been a bittersweet moment knowing that a pause in the farm work is very much needed. But moving into a time of the year when there's no farm fresh produce to eat is a hard fact to face. Like everyone else living in Wisconsin we'll end up relying on what's in storage from the summer bounty, and then eventually end up going back to the grocery store for produce. Growing fresh produce and getting it packed for your weekly CSA deliveries during the main growing season has always been the main objective here. It's easier to do when summer is at hand. As the winter approaches it becomes a little more difficult to do. If there was a true easy way to keep the flow of fresh food coming your way during the winter it would be a great benefit for all of us. With no real practical way to grow food at this time of the year the only thing

we can do is hunker down for the winter, get plenty of rest, and dream about the return of those wonderful hot summer days.

At one time I was very determined to not only provide subscribers with an ample selection of fresh produce during the summer, but to include enough in surplus to extend their food supply from the farm well into the winter months. Asking our subscribers to give suggestions how we could improve the program we find a surprising greater interest in a seasonal eating experience without receiving an over amount of food. Being inundated with a plethora of foodstuff and spending the entire summer in their kitchen cooking and preserving

is not what most members are looking to undergo. We do our best to pleasantly please our subscribers with just the right amounts of food and with a good varied selection. For those in need of a little extra food during the growing season we encourage and invite you next year to our web store to shop for your favorite foods and get it shipped along with your weekly farm share.

We'll begin accepting membership renewals and new sign-ups for 2019 by mid November. Because we met our goal of online sales this year the cost of our program for next year will remain the same as this year. We want to keep our program affordably and competitively priced while still providing the income we need to cover our operating expenses. In order for us to balance the overall budget and to keep our share costs down we'll depend on additional sales from our online store, and from our restaurant sales. We graciously ask your help to spread the word of our CSA program, and about our public online web store. Making purchases from our website for additional items will help us to curtail our share cost. Thank you to all of you who did order from our web store this year. The store will be open for purchases this winter but unfortunately all orders will be subject to farm pick-up only.

If you're planning to renew your membership for next summer we would appreciate and prefer you renew sooner rather than later. It's one of the greatest ways to help us plan for our crops by renewing your membership right at the beginning of the new year. Also, because we have a limit on our overall number of subscriptions if you want to be assured to get on board for the season it would be best to renew early.

I would like to thank you all for your participation and for the time and creative talent you devoted to cooking food from the farm. If you have any personal comments to share about the program please feel free to send us an email. Let's get through the next several months of winter and we'll look forward to seeing you back again next summer. Take care and eat well!

Rutabaga & Potato Puree

1 1/2 pounds **rutabaga**, peeled and cut into small chunks

1 1/2 pounds **potatoes**, peeled and cut into large chunks

4 cloves garlic, peeled

Salt, to taste

1/3 cup nonfat milk, scaled

1 teaspoon fresh **sage** leaves, or 1/2 teaspoon dried

Freshly ground white or black pepper, to taste

Place rutabagas and potatoes in a large pot and cover with water. Add garlic and season with salt. Bring to a boil. Reduce heat to medium and cook until the vegetables are very tender, 15 to 20 minutes. Drain thoroughly and return the vegetables to the pan. Place the pan over low heat and toss for about 1 minute to dry the vegetables slightly. Mash the rutabagas, potatoes and garlic with a hand mixer or potato masher. Add enough milk to make a smooth puree. Stir in sage and season with salt and pepper.

The 2018 Season Food Summary

The following is a list of all fruits and vegetables Rare Earth Farm members received over the course of the entire 2018 season. Thank you and we hope that you were pleased with this year's harvest.

Description	Qty.	Description	Qty.	Description	Qty.
Apples (lb)	5.5	Garlic (lb)	1	Peppers, Lunch Box (pt)	8
Basil (lb)	.75	Garlic Scapes (lb)	.75	Potatoes (lb)	10
Beans, Bush (lb)	4.75	Honey (oz)	8	Radishes (bch)	5
Beans, Pole (lb)	1.25	Kale (lb)	2.25	Rutabagas (lb)	1.5
Beets (lb)	7	Kohlrabi (ea)	7	Sage (bch)	3
Bok Choy (hd)	1	Leeks (lb)	6.25	Scallions (bch 8-10Oct)	4
Broccoli (hd)	3	Lettuce (hd)	15	Spinach (lb)	1.5
Brussels Sprout (stalk)	4	Maple syrup (qt)	1	Squash, Summer (ea)	10
Cabbage, Green (hd)	6	Melons, Cantaloupe (ea)	1	Squash, Summer, Patty Pan (lb)	6.75
Carrots (lb)	6.5	Melons, Water. (ea)	2	Squash, Winter (ea)	22
Cauliflower (hd)	2	Onions, Red (lb)	3.75	Strawberries (lb)	3
Celery (bu)	2	Onions, White (lb)	4.75	Sweetcorn (ear ct)	18
Celeriac Root (lb)	6	Onions, Yellow (lb)	15.25	Sweet Potatoes (lb)	5
Cilantro (bch)	1	Parsley (bch)	3	Thyme (bch)	4
Cucumbers, slicing (ea)	12	Peas (lbs)	2	Tomatoes, Slicing (ea)	32
Cucumbers, pickling (lb)	3.5	Peppers, Sweet, Green. (ea)	4	Tomatoes, Cherry. (pt)	8
Dill (bch)	1	Peppers, Sweet Asstd. (ea)	4	Turnips, Salad (lb)	1
Eggplant (ea)	2	Peppers, Assorted Hot (ea)	8	Oregano, live plant (ea)	1
Escarole (hd)	1	Peppers, Colored Bells (ea)	7		

Key

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

Celeriac and Beet Salad

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

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.

Portuguese Kale Soup

2 chorizo sausages	4 cups chicken stock
1 tbsp olive oil	2 1/2 cups of water
1 medium onion , chopped	1 bunch of kale , stems removed & coarsely chopped
3 carrots, peeled and sliced	1 14.5 oz can red kidney beans
3 garlic cloves, minced	pinch crushed red pepper flakes & salt to taste
3 medium potatoes , chopped	
2 cups butternut squash , peeled and chopped	

Heat a large soup pan with oil spray. Add the sausages and cook for 5 minutes or so to brown, stirring occasionally. Remove the sausages and set aside to cool. When they have cooled, slice the sausage in half lengthwise, then cut into semi-circles 1/2 inch thick. Set aside.

Heat the olive oil on medium in the soup pan, then add the onions. Sauté for 5 minutes, then add carrots and sauté a few more minutes. Stir in the potatoes, then the butternut squash and garlic. Cook for a minute or two, then add the chicken stock and water. Bring the liquid to a boil, then reduce to simmer on medium for 15 minutes.

After 15 minutes the veggies should be starting to get soft. Use a sturdy spoon to smash some of the potato and butternut against the side of the pot, to thicken the soup. Stir in the kale in a few batches, to allow some to cook down a bit to create more room. Add salt to taste and a pinch of red pepper flakes.

Stir in the sausage and the kidney beans. Cook for another 5 to 10 minutes to let all the flavors meld. More cooking time is great, too, if you've got the time! When it's cooked to your liking, serve with a crusty bread

Cream of Celeriac Soup

2 tablespoons unsalted butter	1 lb potatoes , peeled and cut into 1/2-inch dice
1 pound celeriac , peeled and cut into 1/2-inch dice (about 2 medium)	Salt and pepper (to taste)
1/2 lb onions	1/2 cup plain low-fat yogurt, or heavy cream
5 cups chicken stock or broth	1 tablespoon 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.

Creamy White Bean Rutabaga and Roasted Garlic Soup with Quinoa Parmesan Crisps

For the Soup:

2 heads of garlic
4 tablespoons olive oil
2 tablespoons butter
1 large **onion**, chopped
salt, to taste
1 medium **rutabaga** (approximately 1 1/2 pounds), peeled and cubed
6 cups chicken or vegetable broth
3 cans (15-ounce) cannellini beans, drained and rinsed
1/2 cup heavy cream
White pepper, to taste
Chopped fresh chives, for garnish

For the Crisps:

2 cups cooked quinoa
2 cups grated Parmesan cheese
Black pepper, to taste

SOUP

Preheat oven to 400 degrees. Slice the top off each head of garlic. Place in a small baking dish. Drizzle each head with 1 tablespoon olive oil, making sure the oil gets down into the head of garlic. Cover with aluminum foil. Bake for 30 to 40 minutes or until garlic is soft. When cool to the touch, carefully squeeze the garlic out and set aside. Keep oven at 400 degrees to make the quinoa crisps.

Meanwhile, heat remaining 2 tablespoons oil and butter in a Dutch oven or large pot or medium-high heat. Add the onion with salt to taste, reduce heat to medium and cook 5 to 6 minutes or until onion is beginning to soften.

Add the rutabaga, stir, then add the chicken or vegetable broth. Bring to a boil, cover slightly, reduce heat to medium-low and cook 15 to 20 minutes or until the rutabaga is soft and easily cuts with a knife.

Add the beans, roasted garlic and heavy cream. Puree until smooth with an immersion blender. Alternately, puree in batches in a food processor or blender until smooth. Season to taste with salt and white pepper.

Garnish with fresh chives.

CRISPS

Keep oven at 400 degrees from roasting the garlic. Combine cooked quinoa, parmesan cheese and black pepper to taste in a bowl.

Place heaping tablespoons of the mixture on a silicone or parchment-lined baking sheet. Press the mixture down and form into large, flat circles.

Bake for 8 to 10 minutes or until lightly browned and holding together. Serve with soup.