



What's in the box today?

- Beets
- Celeriac
- Lettuce
- Onions, Yellow
- Sage
- Potatoes, Organic Red Salad from Springdale farm, Plymouth Wisconsin
- Salad Turnips
- Winter Squash, Delicata



Our wardrobe is changing over from shorts and tee shirts to our winter apparel of stocking hats and cold weather coats. The fond memories of working outdoors at the farm on a beautiful hot summer day are slowly fading as we transition to the cooler days of fall. Harvesting salad turnips this week from inside one of our greenhouses provided the perfect amount of warmth making it still a pleasure to be outside. The long range forecast for October should give us another two weeks of reasonable outdoor comfort before temperatures take a further dip towards freezing. Hope we can hold onto some warmer days for just a while longer.

We've been moving further along with the construction of our new greenhouse. We still have a ways to go but it's our hope we'll be able to finish the project before the end of December.

Meanwhile inside our honey house where it's nice and warm we're finishing up on extracting our honey. The bees have been quite productive this year, and so next week there'll be a jar of our raw honey in the delivery. The remaining honey will be available for purchase on our webstore. It's been a pretty good year for honey production so hopefully all you honey lovers will want to stock up with what we'll have left to sell.



Well it's time to move away from the computer and get back outside so have a great week and enjoy this weeks bounty. Take care!



Shaved Celeriac and Turnip Salad

- 1 medium **Celeriac** (1 lb.)
- 4 medium **salad turnips**
- 1 Tbsp. rice vinegar
- 1/4 tsp. Dijon mustard
- Kosher salt
- 1 small **onion**, thinly sliced
- 3 Tbs. extra-virgin olive oil
- 1 Tbsp. coarsely chopped fresh flat-leaf parsley



Trim the root and stem ends from the celeriac, peel it, and cut it lengthwise into 1-inch-thick slabs. Wash the turnips. Using a vegetable peeler, shave enough celeriac and turnip to measure 2 cups of each.

In a medium bowl, stir together the vinegar, mustard, and 1/2 tsp. salt. Add the celeriac, toss, and let sit for 15 minutes. Add the turnip, and onions. Toss, and let sit for another 5 minutes. Add the olive oil, parsley, toss gently, and serve.

Celeriac with Beets, Raisins, and Walnuts

- 1 lb **celeriac root**
- 1 lb raw **beet roots** (about 2 of them)
- 1/2 cup raisins
- 1/2 cup walnuts
- fine sea salt – to taste
- black peppercorns – to taste
- mayonnaise – to taste

Rehydrate raisins by putting them in a cup of boiling water.

Place couple of spoonfuls of mayonnaise in a large mixing bowl.

Peel and grate celeriac root and beetroots, stir into the bowl immediately mixing with mayonnaise, otherwise it the celeriac will turn brown.

Chop the walnuts, add to the salad.

Drain the raisins and also fold into the salad.

Season to taste with salt, freshly cracked pepper and more mayonnaise if required.

Cool down in the fridge for couple of hours or even overnight.

Enjoy with a slice of crunchy buttered bread as a snack or with meats as a side dish.

Sautéed Delicata Squash with Garlic and Sage

- 3 **delicata Squash** (about 2 1/2 pounds)
- 2 Tbsp olive oil
- 3 Tbsp unsalted butter
- 4 cloves garlic, slivered
- 12 fresh **sage leaves**, shredded, plus several whole leaves for garnish
- 1 tsp salt
- 1/4tsp freshly ground black pepper
- 1 lb penne or other short, tubular pasta
- Freshly grated Parmesan cheese to taste



Bring 4 quarts salted water to a boil in a large pot for cooking pasta.

Cut squash in half lengthwise and use a spoon to scrape out seeds and stringy fibers. Reserve 1/2 of squash for another use. Peel skin from other half and cut into 1/2 inch cubes. You should have about 3 cups. Steam squash until tender but not mushy, 10 to 12 minutes.

While squash is cooking, cook pasta. When you drain it, make sure that some water still clings to noodles.

Heat oil and 2 tablespoons butter in large skillet. Add garlic and sauté over medium heat until golden brown, about 4 minutes. The garlic should be richly colored but not dark brown or burned. Use a slotted spoon to lift garlic slivers from oil. Discard garlic.

Add steamed squash, shredded sage leaves, salt and pepper to pan. Toss to coat squash with oil and butter. Cook, stirring occasionally, until squash is heated through, about 3 minutes. Squash should be cooked long enough so that it is just beginning to lose its shape. Taste for salt and pepper. Toss hot pasta with squash sauce and remaining tablespoon of butter. Garnish with whole sage leaves. Pass grated cheese separately.

Baked Salad Potatoes with Sage

- Red Salad potatoes**, depending on potato size wash and cut enough potatoes in half to cover the bottom of an 8 x8 baking pan
- Whole **sage** leaves
- 3 Tbsp. Butter
- Salt
- 2 -3 cloves of Garlic

Put garlic through press. Melt butter and stir in the minced garlic. Pour butter and garlic into baking dish covering the bottom of the pan. Remove individual sage leaves from stems and place them onto the butter covering the entire bottom of the baking pan. Place the potatoes cut face down on top of sage leaves. Salt to taste and cover pan with aluminum foil. Bake at 350° F for 1 hour. Serve.