

THE TIPI TIMES

October 25, 2012, week 25 (green EOW)

Tipi Produce, 14706 W. Ahara Rd., Evansville, WI 53536, 608-882-6196, csa@tipiproduce.com, www.tipiproduce.com

THIS WEEK'S BOX CONTAINS:

Butternut squash
Russet potatoes, 3.5 lb
Leeks, about 2 lb
Green kale
Celeriac (celery root)
Sweet potatoes, about 2 lb
Peppers,
 a few green or red bells
Cauliflower

NEXT WEEK'S BOX WILL PROBABLY CONTAIN:*

Butternut squash
Red cabbage
Beets
Leeks
Parsnips
Carrots
Collards
Broccoli
Garlic

This is the final delivery for GREEN EOW members.

Thank you for being members of our CSA this season. We hope you enjoy this final CSA box. Please read our newsletter next week to participate in a brief survey about this season. Have a great winter!

Purple EOW and weekly members, your final delivery is next week, Nov. 1/2.

Last chance for 2012 receipt.

You can still obtain a 2012 receipt for yourself until noon this Saturday 10/27. Go to <http://tipiproduce.csasignup.com/members/statusemail> and follow the instructions. I will shut down this feature at noon Saturday in order to prepare registration for our 2013 season.

2013 registrations.

I expect to open registrations in the next two weeks. I'll notify everyone by email or in the newsletter once the website is ready.

Farm News

We loved the warm weather this week but wish it had not rained. Saturated ground at this time of year makes us nervous. There are so many root crops yet to harvest. Steve paced the house and grumbled during the intense downpours. We planned beets for this week's box, but it was too wet to harvest them so we substituted sweet potatoes which were already tucked into storage. We'll send beets next week.

We were able to harvest celeriac from the mud because it protrudes aboveground and is harvested by hand, not mechanically. I asked Steve how the celeriac looked after harvest and he said he had no idea yet. You can see why in the photo at left.



Left. Celeriac disguised as a lump of mud.

Right. Celeriac after washing. Believe it or not, that's a 'pretty' celeriac. Our washroom smells wonderfully like celery during washing. The roots are medium-sized this year because of the hot summer weather.



Wet weather does not slow our cauliflower harvests. The heads are at the top of the plants, protected from soil splash by large wrapper leaves.

From left, Justin, Kyle and Michael cut and trim cauliflower, then place it on the conveyor. Bonnie (on wagon) packs the heads into wooden bins. Maggie drives the tractor.

Veggie Notes We must tell you that our Brussels sprout crop is a complete failure this year. The young plants did not survive the hot summer, despite plenty of irrigation. They are truly a northern-European crop.

Butternut squash - This is the 'Waltham' variety. Some have superficial flaws. Store at room temperature. Your countertop is a good place because you can keep an eye on the squash. Check frequently and eat soon if you notice any deterioration.

Celeriac (knobby, round, bizarre-looking vegetable which smells like celery) - Flavorful celeriac is good raw or cooked. It is excellent in mixed roasted veggies or in soup. It's especially good in cream soups, alone or mixed with potatoes. Grated raw celeriac is a great starting point for winter salads. Celeriac will store in your refrigerator for months. Cut off chunks as you need them. Peel before using.

Sweet potatoes - This is the 'Covington' variety. We grew two varieties this year, and think the Covingtons turned out particularly well.

Peppers - Eat these soon!



Sweet Potato Hash with Black Beans

CSA members Lori and Peef write a cooking blog called '[Burp!](#)'. This recent recipe is simple to prepare, and uses multiple ingredients from this box (sweet potatoes, bell peppers, leeks can probably be substituted for the onions.) They write "Traditionally made from a coarse mixture of meat, potatoes and onions, hash is staple comfort food at its best. This vegetarian version makes the most of autumn flavors - butter-roasted sweet potatoes, black beans, onions and red peppers pulled together with a cacophony of Southwestern spices."

[Read the recipe.](#)

Kale and White Bean Soup

Contributed by Local Thyme · Dish Type: First Course, Main Course, Side Dish

This is a classic soup that is so easy and satisfying, especially this time of year. Personally, I enjoy using mild Italian sausage in this soup and using water instead of stock. Something about the clarity of flavors appeals to me. But you can omit the sausage and use a vegetable stock to keep it vegetarian, and it will be just as good. Enjoy large bowls of this by itself for dinner--or add some crusty bread if you must.

Servings: 4, Prep Time: 15 mins, Cook Time: 45 mins, Total Time: 60 mins

Ingredients

1 tablespoon Olive Oil
1 pound Italian Sausage, casings removed
1 Leek, white and pale green parts, cleaned and thinly sliced
4 cloves Garlic, minced
2 quarts Chicken or Vegetable Stock, or Water, especially if using sausage
1 bunch Kale, chopped to 2 inch pieces
28 ounces cooked Cannellini Bean, drained
Salt and Pepper, to taste

Instructions

1. Heat oil in soup pot over medium high heat, add sausage with a generous amount of salt and pepper, and brown well, stirring and breaking up the sausage with a wooden spoon, about 10 minutes. Remove the soup pot from heat, and leaving the sausage, tip the pot and skim out all but 1 tablespoon of oil. Return soup pot with sausage to medium heat. Add leek and garlic and cook, stirring well, until leek is slightly softened and wilted, about 5-6 minutes.
2. Add stock (or water) and kale. Bring soup to a boil, and skim off any foam that rises to the top. Reduce heat and simmer for 30 minutes, stirring occasionally.
3. Add the cannellini beans to the simmering soup and cook until warmed, about 5 minutes longer. Season to taste with salt and pepper. Ladle soup into bowls, and drizzle with fruity extra virgin olive oil and sprinkle of red pepper flakes, if desired.

Celeriac Ribbon Remoulade

Contributed by Local Thyme · Dish Type: First Course, Side Dish

The classic French celeriac remoulade calls for shredded celeriac dressed with mayonnaise, mustard and lemon. We've updated it here by peeling long ribbons of celeriac and gussying up the dressing with gherkins, capers and creme fraiche. *Servings: 4, Prep Time: 20 minutes, Total Time: 20 minutes*

Ingredients

1 Celeriac, *peeled*
 1 tablespoon Lemon Juice
 1 teaspoon Lemon Zest
 1 teaspoon Salt
 6 tablespoons Creme Fraiche
 3 tablespoons Extra Virgin Olive Oil
 2 tablespoons Dijon Mustard
 2 tablespoons Red Wine Vinegar
 1 tablespoon Gherkin, *minced*
 2 teaspoons Caper
 2 tablespoons Parsley, *minced*
 Salt and Pepper, *to taste*

Instructions

1. Using a sharp vegetable peeler, peel thin long strips of celeriac into a salad bowl. Toss immediately with lemon juice, lemon zest and salt.
 2. In a separate bowl, whisk together creme fraiche, oil, Dijon, and vinegar. Fold in chopped gherkins, capers and parsley. Toss dressing with celeriac. Taste and adjust seasoning.
- This recipe was inspired by recipes created by Emeril Lagasse, Jamie Oliver, James Peterson and Ina Garten.*