

Dear Member,

The CSA season is coming to a close and we are busily trying to harvest everything that is remaining in the fields for your share over the next two weeks. As soon as a patch of earth is completely harvested Pete is right behind us with the tractor to work up the soil one more time and spread winter rye over the exposed ground.

Soil without cover is in danger of all the wrath of nature over winter. Just a few warm days like we have been enjoying and the rye seed germinates and grows. Most of the garden is now a beautiful green. Next spring the winter coat of rye will be worked into the earth to add nutrients and organic matter. Enjoy the vegetables-Pete and Deb

SHARES INCLUDE: Potatoes-1 basket Orange Carrots-1 basket Garlic-2
 Winter Bor Kale-1 head Champion Collards-1 bunch Delicata Winter Squash-3
 Carnival Winter Squash-1 Parsley-1 bunch Brussels Sprouts-1 stalk-*we weren't sure if the
 Brussels Sprouts would last but the rains stopped and the sprouts are a bit larger than the last ones. These are a hard
 vegetable for us to grow but the tiny sprouts are delicious* Celeriac-3-*these are a root crop with a flavor similar
 to celery but also used for slaw-peel, slice thinly and mix with your favorite slaw recipe sauce. Can also be used in cooking
 as a celery substitute.* Optional Fruit Share-all in one bag-Bosc Pears, Fuji Apples(pinker), Golden Delicious
 Apples (yellow) All of these will keep well in your refrigerator.

Celery root (also called celeriac) is one of autumn's most delicious — but least appreciated — vegetables. Celeriac (celery root) is a variety of celery cultivated for its large root instead of its stalks. It has a mild flavor reminiscent of celery and parsley.

CELERIAC MASH

3 cups 1/2-inch dice peeled celeriac (celery root; from about one 18-ounce celeriac)
 1 12-ounce russet potato, peeled, cut into 1 1/2-inch chunks (about 2 1/2 cups)
 1/4 cup whipping cream
 2 tablespoons (1/4 stick) butter

Cook celeriac in large saucepan of boiling salted water 15 minutes. Add potato and boil until celeriac and potato are very tender, about 15 minutes longer. Drain. Return to same saucepan; stir over medium-high heat until any excess liquid in pan evaporates, about 2 minutes. Add cream and butter; mash until mixture is almost smooth. Season to taste with salt and pepper.

CELERY ROOT BISQUE WITH THYME CROUTONS Celery root (also called celeriac) is one of autumn's most delicious — but least appreciated — vegetables. Here it adds fresh celery flavor to this velvety first-course soup.

1/4 cup (1/2 stick) butter 1 cup chopped celery 1/2 cup coarsely chopped shallots (about 3 large)
 2 pounds celery roots (celeriace), peeled, woody parts trimmed and discarded, cut into 1/2-inch cubes (about 5 1/2 cups)
 1 10-ounce russet potato, peeled, cut into 1-inch pieces 5 cups low-salt chicken broth
 1 1/2 teaspoons minced fresh thyme 1/4 cup whipping cream Additional chopped fresh thyme

Melt butter in heavy large pot over medium heat. Add celery; cover and cook until slightly softened, about 3 minutes. Add shallots; sauté uncovered 3 minutes. Stir in celery root cubes and potato, then broth and 1 1/2 teaspoons thyme. Increase heat to high; bring to boil. Reduce heat to medium-low, cover, and simmer until vegetables are very tender, about 40 minutes. Cool slightly. Working in batches, transfer soup to blender and puree until smooth. (Can be prepared 2 days ahead. Cool slightly. Cover and refrigerate.) Stir cream into soup and bring to simmer. Season to taste with salt and pepper. Ladle soup into bowls. Sprinkle with additional chopped thyme and serve.

ROASTED ROOT VEGETABLES WITH ROSEMARY

Nonstick vegetable oil spray 1 pound red-skinned potatoes, unpeeled, scrubbed, cut into 1-inch pieces
 1 pound celery root (celeriace), peeled, cut into 1-inch pieces 1 pound rutabagas, peeled, cut into 1-inch pieces
 1 pound carrots, peeled, cut into 1-inch pieces 1 pound parsnips, peeled, cut into 1-inch pieces
 2 onions, cut into 1-inch pieces 2 leeks (white and pale green parts only), cut into 1-inch-thick rounds
 2 tablespoons chopped fresh rosemary 1/2 cup olive oil 10 garlic cloves, peeled

Position 1 rack in bottom third of oven and 1 rack in center of oven and preheat to 400°F. Spray 2 heavy large baking sheets with nonstick spray. Combine all remaining ingredients except garlic in very large bowl; toss to coat. Season generously with salt and pepper. Divide vegetable mixture between prepared sheets. Place 1 sheet on each oven rack. Roast 30 minutes, stirring occasionally. Reverse positions of baking sheets. Add 5 garlic cloves to each baking sheet. Continue to roast until all vegetables are tender and brown in spots, stirring and turning vegetables occasionally, about 45 minutes longer. (Can be prepared 4 hours ahead. Let stand on baking sheets at room temperature. Rewarm in 450°F oven until heated through, about 15 minutes.) Transfer roasted vegetables to large bowl and then serve.

ROOT VEGETABLE GRATIN

Unsalted butter for greasing baking pan 1 cup heavy cream 1/2 cup whole milk
1 teaspoon fresh thyme 1 teaspoon salt 1/2 teaspoon black pepper 1 lb celery root (sometimes called celeriac)
1 lb carrots (4 large) 2 tablespoons all-purpose flour
2 oz Gruyère, coarsely grated (1/2 cup)

Put oven rack in middle position and preheat oven to 400°F. Butter an 8-inch flameproof ceramic dish or metal baking pan. Simmer cream, milk, thyme, salt, and pepper, uncovered, in a 4-quart heavy saucepan over moderate heat until reduced to about 3/4 cup, 10 to 13 minutes. While mixture is simmering, peel celery root with a sharp knife, then cut into large wedges. Coarsely grate carrots and celery root in a food processor. Toss with flour in a large bowl until coated well, then add to cream mixture and simmer, uncovered, stirring frequently, 5 minutes. Transfer to baking dish and smooth top. Sprinkle evenly with Gruyère and bake until bubbling, about 10 minutes. Turn on broiler and broil gratin 5 to 6 inches from heat until top is golden brown, 3 to 5 minutes. Let stand 10 minutes before serving.

BRAISED CHICKEN WITH CELERY ROOT AND GARLIC Cooking the garlic inside the skin not only saves time but also mellows the harshness of its flavor and results in tender cloves that can be peeled easily. Squeeze the cloves out of their skins and eat them with the chicken and the bread.

3 lb chicken parts such as breasts and thighs (with skin and bone) and drumsticks
1 1/4 teaspoons salt 1/2 teaspoon black pepper 1 tablespoon olive oil
1 tablespoon unsalted butter 1 celery root (sometimes called celeriac; 1 1/4 lb), peeled with a sharp knife and cut into 3/4-inch cubes
1 head garlic, cloves separated and left unpeeled
1 1/4 cups reduced-sodium chicken broth (10 fl oz) 2 fresh thyme sprigs

Pat chicken dry and sprinkle all over with salt and pepper. Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then brown chicken, starting skin sides down, turning over once, 8 to 10 minutes. Transfer to a plate and pour off all but 1 tablespoon fat from skillet. Add butter to skillet and heat over moderately high heat until foam subsides, then sauté celery root and garlic, stirring frequently, until celery root is browned, about 5 minutes. Add broth and thyme and deglaze skillet by boiling, stirring and scraping up any brown bits, 1 minute. Return chicken, skin sides up, to skillet along with any juices accumulated on plate, then reduce heat and simmer, covered, until chicken is cooked through, 15 to 20 minutes for white meat, about 25 minutes for dark meat. Transfer chicken to a serving bowl as cooked and keep warm, loosely covered with foil. When all chicken pieces are done cooking, transfer sauce and vegetables to bowl with chicken, discarding thyme.

BUTTERED BRUSSEL SPROUTS

2 lb Brussels sprouts, trimmed 3 tablespoons unsalted butter, softened
Cook Brussels sprouts in a large pot of boiling salted water until just tender, 8 to 10 minutes. Drain in a colander and toss with butter and salt and pepper to taste.

KALE WITH SAUTEED APPLE AND ONION

1 Granny Smith apple 2 tablespoons olive oil 1 medium onion, cut into 1/4-inch wedges
1/4 teaspoon curry powder 1 lb kale, tough stems and ribs removed and leaves coarsely chopped
1/2 cup water

Peel, quarter, and core apple, then cut into 1/4-inch-thick wedges. Heat oil in a 5-quart pot over moderately high heat until hot but not smoking, then sauté onion, stirring occasionally, until golden. Add apple and curry powder and sauté, stirring, until apple is almost tender, about 2 minutes. Add kale and water and cook, covered, stirring occasionally, until kale is tender and most of liquid is evaporated, about 5 minutes. Season with salt.

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