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Kettle Pond Farm CSA

Week 15

"Life is unsure, always eat your dessert first."

-Anon

It was a bit chilly...but the sun's still out!

It's week 15 of our CSA here at Kettle Pond Farm. I hope you all enjoyed the first batch of carrots, beets and celeriac. This week you can look forward to potatoes and leeks! If you haven't used the celeriac yet, it would be a great addition to any upcoming soups. Beets will also be in the share again this week, and there is a beet featured recipe below. Enjoy!

Ring, Ring...Hello...Oh Fall is coming, thanks

A few quick reminders: A Jam & Jelly session will be held on Friday October 2nd from 6:30 till we finish. Our wonderful treasurer and member, Millie Gedrites will be hosting the event, which will include a hands on educational session on making jams and jellies. You will even be able to take some home! It will be held at the Somerset Baptist Church and there is a \$10 cover charge. We will be starting at 6:30, but if you can't make it that early don't worry! Come when you can!

It's Sunday morning here at KPF and its quite cold outside, I think I'll grab a cup of coffee and let the chill roll out. The season is still moving along and the fields are changing. Once the potatoes are all dug, only 1 row left!, a huge plot of one of the fields will be turned in and seeded with winter rye. This is the fate of most of the fields at the end of the season. But don't worry we still have plenty of field space packed full of veggies! See you all soon.

Chocolate Beet Cake! [from Farmer John's cookbook]

Ingredients

oil and flour for preparing the pan	4 ounces unsweetened chocolate
1 cup mild-flavored veggie oil	3 eggs
1 ¾ cups sugar	2 cups pureed cooked beets (about 3)
1 tablespoon vanilla extract	1 ½ cups all purpose flour
½ cup whole wheat pastry flour	2 teaspoons baking soda
¼ teaspoon salt	powdered sugar as needed

Directions

1. Preheat oven to 375 F. Lightly coat a 10-cup Bundt or tube pan with oil and dust with flour
2. Partially fill the bottom of a double broiler with water and bring to a boil over high heat; reduce to a simmer. Put chocolate and ¼ cup of the oil in the top of the double boiler. Heat just until the chocolate melts; remove from heat and stir until well combined.
3. Combine the eggs and sugar in a large bowl and beat with a mixer until fluffy. Slowly beat in the remaining ¾ cup of oil, chocolate mixture, beets and vanilla.
4. Sift the all-purpose flour and whole wheat pastry flour into a large bowl. Stir in the baking soda and salt. Gently stir the flour mixture into the egg and chocolate mixture just until flour is mixed in. Pour batter into the prepared pan.
5. Bake until a toothpick inserted near the center comes out clean, about 40 minutes. Remove the pan from the oven and set it on a wire rack to cool for 30 minutes.
6. Carefully remove the cake from the pan and let cool on the rack. When completely cool, dust with powdered sugar.
7. Feel free to bring a piece to your favorite farmer friends and enjoy!



In Your Share:

- Peppers-
- Eggplant?-
- Cukes-
- Squash-
- Greens-
- Leeks-
- Potatoes-
- Beets-
- Basil-
- Beans-