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Kettle Pond Farm CSA

Week 19



**"Winter is an etching, spring a watercolor, summer an oil painting
and autumn a mosaic of them all."
~ Stanley Horowitz**

Still Not Done!

It is week 19. Looks like we will be filling out the full twenty weeks, so this makes it the second to last week. We really hope that you have enjoyed the previous 18 weeks and that you enjoy the next two.

News/Notes/Veggies

In Your Share:

- Kale or Chard-
- Peppers-
- Lettuce-
- Eggplant-
- Leeks-
- Par-Cel-
- Dill-
- Parsley-
- Garlic-
- Cabbage-
- Turnip-
- Tomatoes?-

Survey... Last week we sent out a survey about this years CSA. We have reattached the survey. So if you happened to have forgotten the survey last week, please bring it in this week. We will have some printed out if you do forget again and if it is more convenient, then you can email it.

Frost... Sunday morning was the first frost here in Berkley. Although it was light, it still was a big sign that the seasons are changing. The leaves have been changing for awhile (I guess they are always changing...), but this frost really makes it real for me.

Veggies! We hope you really enjoyed the salad mix last week. The arugula sure was tasty, the carrots were yummy, the beets delicious and the leeks just wonderful. This week we are bringing back that wonderful cabbage (both nappa and green) and there will be more lettuce this week! You might not remember them, but we are also bringing back turnip! We planted two varieties this fall - Purple Top and Golden Globe, both are excellent. There will not be carrots this week, but be assured that there will be carrots next week! This is the last week of garlic - the garlic this year was excellent, we really hope you enjoyed it.

Turnips... Yummy turnips! Surprisingly, well at least to me, is that turnips have been in the human diet since prehistoric times and has been livestock fodder for over 600 years. Great huh? Well, not so great if you don't know how to cook it...because when they aren't prepared correctly, they can just be bitter. So here are a few turnip recipes, enjoy!

Caramelized Turnip (From allrecipes.com):

Ingredients: 2 cups diced peeled turnips, ¼ cup water, 1 cube bouillon (either veggie based or chicken), 1 tablespoon butter (more if needed), 2 tablespoons white sugar

Directions: Place the turnips into a skillet with the water and bouillon cube over medium heat, and simmer until the water has evaporated and the turnips are tender, about 15 minutes. Stir in the butter, let melt, and sprinkle on the sugar. Gently cook and stir the turnips until the butter and sugar cook into a brown, sticky coating on the turnips, about 10 minutes. Serve hot.

Vegetarian Chickpea Curry

From AllRecipes.com

Ingredients: 2 tablespoons olive oil, ½ onion diced, 2 cloves garlic minced, 1 tablespoon ground cumin, 2 tablespoons cumin, 2 tablespoons curry powder, 1 (15 oz) can chickpeas, ½ pepper diced, 2 turnips peeled and diced, 1 cup corn kernels, ½ (15 oz) can tomato sauce, 1 pinch crushed red pepper flakes, 1 pinch salt, 1 pinch cracked black pepper

Directions!

Heat the olive oil in a large saucepan over medium heat. Stir in the onion, garlic, cumin, and curry powder; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the garbanzo beans, bell pepper, turnip, corn, and tomato sauce. Season with red pepper flakes, salt, and black pepper. Bring to a simmer over medium-high heat, then reduce heat to medium-low, cover, and simmer until the vegetables are tender and the curry has thickened, 1 1/2 to 2 hours.

And just for you bacon lovers out there...

Bacon Turnip Mash

From AllRecipes.com

Ingredients: 2 turnips, 2 tablespoons butter, 1 pinch salt, 1 pinch ground black pepper, 1 clove diced garlic, ½ pound bacon - cooked and crumbled, 2 tablespoons rendered bacon fat

Directions!

1. Peel and cube the turnip. Cook in a saucepan in salted water until very tender. Drain then mash with the butter or margarine, salt, pepper and garlic powder to taste. Set aside.
2. In a skillet fry the bacon until nice and crispy. Remove from the skillet and crumble. Reserve 2 tablespoons of the bacon grease.
3. To the skillet with the 2 tablespoons of bacon grease add the mashed turnip and crumbled bacon. Stir and heat to the desired temperature before serving.

Knock Knock
Who's there !
Turnip !
Turnip who?
Turnip for work at seven or you're fired !

Knock Knock
Who's there !
Turnip !
Turnip who?
Turnip this little lane, that's where I live !

Knock Knock
Who's there !
Turnip !
Turnip who?
Turnip the heat it's cold in here!