

The Farm Weekly

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BLUEBIRDHILLS@VOYAGER.NET

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TIM HAS SPOT ON TELEVISION!

Monday we received a call from Fox 45 asking if we would be willing to appear on one of their morning shows. We were told that one of our members had told someone at the station about the CSA program. Since we weren't home for the call, Tim phoned back on Tuesday and was scheduled for the following morning.

His 15 minutes of fame are now whittled down to about 13 minutes. I called the school to let them know the kids would be a little late for school and we sat and watched for "Daddy" to come on the screen. We think he did a great job and would like to thank whoever made the suggestion to Fox for us to come. Tim will be at the farm Saturday morning to autograph your butternut squash.

You can blame Tim for the colder weather. On Monday he finished doing the electrical work that al-

lows us to plug in the delivery truck. If he had not accomplished this, the temperatures would have stayed in the high 80s, but now that the additional refrigeration is not as necessary we could almost predict that the temperatures would drop. Now if we can get our furnace fixed, we will be good to go! Maybe we can sleep in the delivery truck?!!!!

Tim wanted me to write that he knows that the boxes are heavy and that there are larger quantities than many of you can use in a week. As we approach the end of the season, we can see that there are more vegetables to distribute than we have weeks left. Since many of the vegetables are longer keeping varieties, you can store them in a cool and dry place to use later.

Those vegetables that will keep the best are the ones that have an un-

marred skin. Be sure the potatoes are clean and dry and place them in a paper bag to keep the light out. They can go in an attached garage which should be cooler than your house, but not so cool that they freeze. Check them every couple of days and remove any that are starting to spoil.

The squash this week is butternut. I think it is the hardest of the winter squashes. In fact, I usually cook these for about 5 minutes in the microwave to soften them so that they can be opened up more easily.

If you don't like to eat your winter squash straight up, you can always substitute squash for the pumpkin in recipes such as pumpkin bread, pumpkin pie, or pumpkin cookies. In fact, I like the milder flavor of butternut in a pie better than pumpkin.

Today is the one and only distribution of leeks. These huge scallions can be used like onion, but they aren't typically eaten raw. The most popular use is in potato leek soup.

To prepare a leek, trim off the green top and set aside. The green portion can be a bit tough, but it has a bunch of flavor, so you can use it to make stock, but the leaves should probably be removed before you eat the soup. You also trim off the end where the roots come off the plant.

I then slice the re-

maining stem in half lengthwise and separate the leaves. This allows you to rinse off any dirt that nests between them. Once cleaned I usually end of thinly slicing them into half circles which are then added to a dish.

I make my potato leek soup with chicken stock, but first I sautee the leeks in some butter until they are softened. Since I am lazy, I just do this in the soup pot, so I don't have to wash more pots than necessary. I cut the potatoes into bite sized chunks and cook them with the sliced leeks in enough stock to cover them both by an inch or two.

For color you can add some sliced carrots as well, and some diced ham or cooked and diced bacon, if you want a smoky taste. Salt, pepper, and other seasonings you think will pair well are up to you.

When the potatoes are almost cooked, I scoop out about half of them along with whatever leeks and carrots I get and then I use a blender to whirl it and convert it into a thickened soup and throw the remaining potatoes and leeks back into the pot.

This is great hot or cold, but as the weather cools, hot soup and chili are starting to sound mighty tasty!

**TWO WEEKS
REMAIN AFTER
TODAY!**

This Week's Box

Onions
Butternut Squash
Garlic
Tomatoes
Green Peppers
Potatoes
? Broccoli or
Cauliflower ?
Leeks
Lettuce
Komatsuna

Next Week

Lettuce
Onions
Tomatoes ?
Green Peppers
Potatoes
Pie Pumpkins
Mustard
Leeks
Broccoli