

Farm Note ...

Photos from the Season:



Weather window:

Clear skies and warm temps during the days and cooler taps at night. Nice Fall weather.

Your share this week:

- ◆ *Brussels Sprouts*
- ◆ *Rutabagas/Turnips*
- ◆ *Potatoes*
- ◆ *Kale*
- ◆ *Leeks*
- ◆ *Celery*
- ◆ *Carrots*
- ◆ *Celeriac*
- ◆ *Bulbing Fennel*



This Saturday!

Calypso's 10th Annual Benefit Dinner and Auction

September 25th at Pike's Waterfront Lodge

Doors open at 4:30 pm

Dinner and Silent Auction start at 5:00 pm

Live Auction at 7:00 pm

Dinner tickets \$20 per person, under age 5 free

Schedule of events

- *September 23rd Effie Kokrine Harvest Celebration*
- *September 25th 10th Annual Benefit Dinner and Auction at Pike's Waterfront Lodge*
- *November 6th and 7th UWA Holiday Bazaar*

Contact us:

Phone - (907) 451-0691

Email -

calypsoinformation@gmail.com

PO Box 106

Ester, AK 99725

Last week's Trivia question answer:

Rutabaga

Celeriac Salad

From A Book of Salads

1 **celeriac**, peeled and thinly sliced
salt and pepper
1/2 teaspoon dry English mustard
2 tablespoons vinegar
1/2 cup oil

Blanch celeriac for 3 minutes then drain and cut into coarse julienne. Sprinkle the celeriac with salt and let stand for 30 minutes. Then wash the celeriac thoroughly and dry. An hour before serving, mix the mustard, salt and pepper with the vinegar, add the oil and mix thoroughly together with the celeriac.

Turnip or Rutabaga Puree with Leeks

From Vegetarian Cooking for Everyone

1 small **potato**, peeled
2 pounds **turnips and or rutabagas**, thickly peeled
2 medium chopped **leeks**
1 garlic clove, chopped
salt and pepper
2 tablespoons or more cream, butter-milk, or milk
2 tablespoons butter
2 teaspoons chopped thyme

Chop the potato and turnips the same size. If using rutabagas, chop them about half the size of the potato. Put the vegetables, leeks, and garlic in a pot with cold water just to cover, add 1/2 teaspoon salt, and simmer, partially covered, until tender, 15-20 minutes. Drain, reserving the liquid.

Mash the vegetables with a fork for a rough-textured puree or pass them through a food mill. Add 2 tablespoons cream or reserved broth to thin the puree. Stir in the butter and thyme and season with salt and pepper to taste.

Around the table:

Turnip & Potato Oven Fries

Use turnips along with potatoes – slice into wedges, spread on a baking sheet, brush with a light layer of oil, sprinkle some salt and pepper and bake at 350 until soft!

Glazed Carrots and Turnips

3/4 pound **turnips**, cut into 1-inch pieces
3/4 pound **carrots**, cut into 1-inch pieces
2 teaspoons unsalted butter
1/2 teaspoon sugar
salt and freshly ground black pepper

Put the vegetables in a skillet just large enough to hold them in a single layer. Add enough water so that it comes halfway up their sides along with the butter and sugar. Bring to a boil over high heat, then adjust the heat to maintain a simmer. Cover the vegetables and simmer until tender, about 8 to 10 minutes. Remove the cover and raise the heat to high. Toss the vegetables frequently in the pan, as the liquid evaporates to a shiny smooth glaze. Season with salt and pepper to taste and serve.

Black-Eyed Peas and Greens with Leeks

From Still Life with Menu Cookbook

3 cups dried black-eyed peas
6 cups water
6 medium-sized cloves garlic minced
1 1/2 teaspoons salt
6-8 cups chopped mixed **greens**
2 medium **leeks**, chopped
black pepper

Place the black-eyed peas and water in a very large soup pot. Bring to a boil, lower the heat to a simmer, mostly covered, (leave an air vent). Cook gently until tender, checking the water level every now and then. If it appears to be getting dry, add water, 1/2 cup at a time. About 15 minutes into the cooking, add the garlic. The peas will take 30-35 minutes to cook. When the peas are just about tender, stir in salt, greens and the leeks. Cover and continue to simmer just a few more minutes. Season to taste with pepper and serve hot.

Brussels Sprouts

From En' Guete Appetit

12 ounces Brussels Sprouts
1/2 cup diced bacon
1/2 cup chopped onion
1 tablespoon vinegar
1 tablespoon sugar
1 teaspoon salt
dash of pepper

Clean and cut sprouts in half lengthwise. Cook in water until tender. Drain. Saute bacon and onion in large fry pan. Add vinegar, sugar, salt and pepper, and stir over low heat until heated through. Add sprouts and gently toss until coated.

Julia's Celery Soup

From Mariquita Farm

Bunch of **celery**, washed and chopped
Garlic whistles, chopped
Butter or olive oil
4 cups broth
Salt and pepper
1 medium **potato**, cubed (if desired)

Saute garlic briefly in butter or olive oil. Add potato if you like. Then add the celery and broth. Cook for 15-20 minutes on medium heat. Puree with immersible blender or food processor. Thin with milk if you like. Season to taste with salt and pepper.

Easy Au Gratin Potatoes

2 pounds **potatoes**, sliced thin
1 quart buttermilk
Salt, to taste
3 tablespoons ground black pepper
16 ounce sharp Cheddar cheese, shredded

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x12 inch glass or ceramic dish with olive oil. Layer potatoes on the bottom of the dish. Pour 1/3 of the buttermilk over the potatoes and sprinkle with 1/3 of the salt, pepper and cheese. Repeat 2 more times, ending with cheese on top. Bake in preheated oven for 30 to 35 minutes, or until hot, bubbly and golden brown.