



Beaver Creek CSA

Beaver Creek Gardens

Garden and Weather Report

Here we are at Week 20. It is so hard for me to believe that, firstly, the season is over but, secondly, that this is the final week of my third year. I have to say that this certainly was the best season I have had for many of the crops. I can still taste those tomatoes of August and I have never tasted broccoli like the fall crop that is in your box again.

I know it is the end of the season because as I am writing this, I can smell the pumpkin bread baking (recipe on page 2). I have finished baking all the puree for those of you that did not receive it last week.

Next year, I am certain, will be different from this year as Mother Nature rarely repeats her behavior from the last year. And of course I will be ready for anything she throws at us.

We are getting ready for next year. We have been putting manure on the last 1/2 acre that has not had a crop on it for 3 years.

Ron is already preparing some of the areas that we rested this year. The picture below is about 12 beds for next spring where I will be planting spring peas, cauliflower and broccoli. We grew oats on these beds and then put manure on them. Ron has tilled them and we will actually hill them so they are ready to plant in mid April next year.

We have begun our greenhouse expansion and are going from a very small 6 x 12 to a 6 x 30 foot long, more than doubling the size as I am planning on doubling my subscriptions for next year. We also had to plan for the addition of "Collie Flower Farm" plantings. We are very excited to add flowers to the vegetable subscriptions. In your box is information on Collie Flower Farm.



Although I am planning on increasing subscriptions for next year, my intent is to remain a relatively small CSA so that I can always offer more personal attention to details and quality produce.

In your box this week we once again have celery that I talked about last week. I really encourage you to use this in any soup, stew or casserole. Ron put it in a casserole he made this weekend and the taste of the celery was unbelievable. It is nothing like the Pascal celery you buy in the stores.



This Week is

Week 20 of 20

It is an ODD pick up week

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Please remember to wash your vegetables.

What's Bugging Us?

Watch for caterpillars and grubs again this week—they are all over the garden and could be hiding in the head lettuce. Make sure you rinse that thoroughly.

Keep up with us through the winter months by visiting our websites:

Beavercreekgardens.com

Collieflowerfarm.com—

flower subscriptions coming in 2012—prices to follow that include an early bird special.

Produce List—Week 20

Broccoli
Beets
Spinach
Head Lettuce
Celery
Brussels Sprouts
Leeks
Potatoes
Radishes
Turnips
Canned Red Sauce
Garlic
Bag of Onions
Extras
Kohlrabi
Kale/Chard
Cabbage

Throughout the year we have tried to give you as many ideas as possible to help you with preparation of the vegetables that were in your boxes.

If you run across any great recipes over the next few months, please make sure you set them aside to share with all of us next year.

Some of the more difficult vegetables to cook are things like turnips, kohlrabi, kale, beets and cabbage. I am always looking for more great ways to prepare these super foods.

Almost everyone knows what to do with the more common broccoli and cauliflower. You have been eating them for years and already had your favorite recipes. But if, after having been exposed to some of these different vegetables, you have found a unique way to prepare, please share.

I am also always interested in food books. Cindy Bishop recently got me a copy of Power Foods and I have been in there looking for recipes for you too. So if, in your cruising the internet or any book stores over the cold winter months, you find something interesting, please make sure you drop me a line!! Have a safe and Happy Holiday Season—see you all in the spring.

Cheri Doetch

Mom's Pumpkin Bread

- 3 1/2 Cups Flour
- 1 Cup brown sugar
- 1 Cup Sugar
- 2 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 4 large eggs
- 1 Cup oil
- 2 Cups 100% Pure Pumpkin
- 1/2 Cup walnuts
- 2/3 Cup water

PREHEAT oven to 325 degrees F. Grease and flour bread pans.

COMBINE flour, brown sugar, sugar, baking soda, cinnamon, nutmeg and salt in bowl. Beat eggs, oil, walnuts, water and pumpkin in bowl. Make a hole in the flour mixture and pour in the pumpkin mixture, blend. Spread evenly into prepared pans.

BAKE for 1 hour, testing with a toothpick—should come out clean. Remove from pans and let cool on racks.

Ingredients for Turnip Rice Soup Recipe

- 1½ cups rice, washed
- 2 turnips, washed, quartered
- 4 onions, peeled
- 7 cups water
- 1 cup milk, scalded
- Seasonings to taste

1. Boil all ingredients together, except milk, slowly for 1 1/2 hours.
2. Mash well with a potato masher, add scalded milk and serve.
3. If too thick, add more scalded milk.

