

McDougal's Farm LLC

What's Growing On!

Oct. 12th, 2017

Farm News

This is the last box delivery for the season

Please return all boxes to their pick up sites by next Friday-thank you

With carrots still in the ground, garlic waiting to be put *back* into the ground and a hundred other things we should be doing, we decided to take a break. Pointed our bumper northward and spent a beautiful day on the shores of Superior at the Bayfield Applefest. We left before daylight and as the sun rose you could see the pockets of fog mixed with peak color here in Wisconsin. Deer were everywhere and the Canadian geese were just beginning to stir from the corn fields where they spent the night. All stunning... as the people were at the Applefest. Such displays of random kindness and respect...everywhere! Not the usual crowd. Had a complete stranger flick a bee out of my beer as she brushed past us in the crowd. At the parade we stood beside a real live Rutabaga Princess. She was about 5 years old. Passerby's would nod, smile and acknowledge her importance on her special day. Things like this will never make the news BUT it will make our newsletter. There is really a lot of goodness and beauty out there... always a good direction to point your bumper:)

The boxes may end this week, but it is not quite the end of the season for us yet. We will continue to bring in all the storing crops and prepare for the winter shares (we will keep you posted with details as soon as we can physically see what is still underground:)). We also have to make some repairs on the greenhouses before the snow flies. Extracted honey went well this week and it looks like there will be a pretty good supply of the most beautiful bright yellow *raw* honey this year.....must be the golden rod. We will have this available for sale during our Winter-share pick up time and our Pick- n-Chose Daze in early November.

We are pleased with the way the season turned out this year. It rained when we needed it. Never did put out irrigation. Got plenty of sun. Had a little bug pressure, but they left us ample. The sweet corn germinated!! The boxes were always full and the cooler is still packed to the gills. You guys rocked it this year!...**no** mix ups, complaints or too many switches. And if there were, we never heard about it:). Our workers were solid! Our backs held up all summer **and** we still like each other:)

We hope you enjoyed your CSA experience with us...the fresh flavors, the recipes, the newsletters, the whole concept of eating in season while being environmentally kind and knowing the face of your farmer....which may look tired now but we are both looking forward to restful snowy days and seeing our garden in a jar.

Thank you for letting us be your farmers, we will stay in touch.

Jerry and Maydene

What's in the Box

Perfect weather for soup! This week in your box we have celeriac. **Celeriac** is root with white flesh, firm like a potato but has the fresh flavor of celery....a great addition to soup. We also have **Purple Haze carrots** in your box this week. Purple on the outside, bright orange on the inside. Can't have soup without **onions and garlic** and we also added **potatoes and kale**. You will also find a **red cabbage**, a mixed bag of colored **snack peppers** (all sweet), and an **acorn squash** (stuff squash recipe at mcdougalsfarm.com). The large shares will have a carnival squash as well.

Last Yoga Class in the greenhouse this week

October 12th, at 5 pm will be the last yoga class here on the farm for the season.....getting a bit nippy in the greenhouse. McDougal's Farm would like thank Keelin Packard for the great yoga instruction this summer. Our chiropractor bill was way down this summer and we really enjoyed it. Looking forward to doing it again. Namaste' until next year.

Creamed Celeriac Soup with Potatoes, Sausage, and Kale

by Lori Fredrich of Burp!

serves 6-8

5 T olive oil, divided
2 medium celeriac roots, peeled and chopped
1 large onion, diced
4 cloves garlic, chopped
2 tsp dried thyme
1/4 tsp cayenne pepper
1/2 tsp black pepper
2 cups chicken broth
4 medium potatoes, diced
6 cups milk
3 Hungarian Sausages, cooked and sliced

Preheat oven to 425F

Heat 2 T of olive oil over medium-high heat. Add onion and sauté until tender. Add garlic, celeriac, seasonings, and chicken broth. Bring to a boil and cook until celeriac is very tender, 15-20 minutes. Meanwhile, toss the potatoes with the remaining olive oil, place on a sheet pan, and roast in the oven for 15-20 minutes, or until tender and browned.

Add celeriac to your blender and puree until very smooth. Alternatively, puree with an immersion blender. Return to pot. Add potatoes, milk, sausage, and greens. Bring to a boil, reduce heat, and allow to simmer for 10-15 minutes, or until greens are tender. Add salt to taste and serve hot.