

Enterprise Farm News

Week of November 1st, 2010

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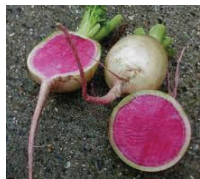
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Dear Members and Friends,

We are happy to offer some of our favorite colorful, crunchy vegetables in this week's share. The watermelon radish, in particular, is a treat to brighten any chilly day. Nondescript enough on the outside, this radish gets its name from its bright psychedelic pink and green interior, resembling the colors (but not the texture!) of a watermelon.



Enjoy it as you would any mild, crispy radish — raw, sauteed, in a slaw, roasted, or sliced and dressed with a simple mix of rice vinegar and sugar.

As you know, we're closing in on the last few shares of the Local season 2010. Only two more weeks after this! For us, the rhythm of activity is changing with the swing of the season. We've sown a cover crop of rye, settled

strawberry plants in the high tunnel, and we continue to harvest many kinds of greens.

We must say some sad goodbyes to many of our seasonal crew. Farmers' markets are ending. And it's time to come inside,

preparing for the East Coast farm share, which begins December 1st.

Will you be joining us for the next Farm Share season? Be sure to check in with Katey, our Member Assembler, to arrange all the details.

And whether you are a long-term or a short-term farmshare member, we could definitely use your help with one autumn project. We are working to update our website (www.enterpriseproduce.com), to catch it up to current events. There are sections of the website which have never been completed, such as "Testimonials." Would you help us by taking a look at the website and submitting your feedback? As members, your angle on what Enterprise Farm is, what we look like, and what we do is probably the most honest and complete perspective available. Thank you for taking a moment to submit your thoughts about the website, so that we can use this autumn lull to make changes and improvements!

The Food Shed Has Officially Re-Opened!

Saturday marked the re-opening of our farm store, the Food Shed. We were thrilled to see familiar faces along with many new ones among the folks who came to visit, chat, sip coffee, sample hot food and cookies from Christine's Cuisine, check out our Haunted Greenhouse, and of course, to buy some delicious, fresh local produce. One family stocked up on 12 pounds of rutabaga for their upcoming Thanksgiving feast!



SNAP!

It's official — We now have our card-swiping machine! This little unit will allow us to accept Food Stamps at the farm. Thanks to so many who signed up early for the East Coast season, thereby putting extra dollars towards this important goal for Food Access.

New Northampton Dropsite for the Winter!

It's official, there will be a farm share pick up at the **First Churches on Main St. in Northampton Fridays from 3-7pm.** Let Katey know if you'd like to pick up there or have any friends or family who are interested in a Hamp pickup for the east coast season.

THIS WEEK'S SHARE

Our comprehensive list includes all items that you *may* receive in your share this week. Specific items depend upon your share size and pickup location. Unless otherwise noted, all items are certified Organic.

- Celeriac: *ENTERPRISE*
- Avocado: *Homestead Organics, Homestead, Florida*
- Baby Bok Choi: *ENTERPRISE*
- Green Chard: *ENTERPRISE*
- Carrots: *Winter Moon Farm, Hadley*
- Fennel (**transitional**): *Next Barn Over, Hadley*
- Mini Lettuce: *ENTERPRISE*
- Flat Parsley: *ENTERPRISE*
- Watermelon Radish: *Winter Moon Farm, Hadley*
- Butternut Squash: *ENTERPRISE*

Recipe for This Week's Share

Roasted Baby Bok Choy

http://www.eatingwell.com/recipes/roasted_baby_bok_choy.html

A quick trip to a hot oven, combined with a drizzle of lemony dressing, brings bok choy to the table in no time at all.

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| 2 heads baby bok choy, trimmed, leaves separated | 2 teaspoons canola oil |
| 1 clove garlic, minced | 1/4 teaspoon kosher salt |
| 1/2 teaspoon freshly grated lemon zest | 1/2 tablespoon lemon juice |
| 1 1/2 teaspoons chopped fresh tarragon or 3/4 teaspoon dried | |
| 1/2 teaspoon mirin, (sherry or white wine with a pinch of sugar may be substituted.) | |
| Freshly ground pepper, to taste | |



Preheat oven to 450°F. Toss bok choy, oil, garlic and salt in a roasting pan. Roast on lowest rack, stirring twice, until wilted and tender-crisp, about 6 minutes. Whisk lemon zest and juice, tarragon, mirin and pepper in a small bowl. Drizzle over the roasted bok choy.

French Onion Soup with Celeriac

<http://allrecipes.com/Recipe-Tools/Print/Recipe.aspx?RecipeID=55862&origin=detail&servings=8>

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| 1 head garlic | 1 teaspoon olive oil |
| salt to taste | 1/2 cup butter, softened |
| 2 tablespoons olive oil | 2 tablespoons butter, melted |
| 3 large sweet onions, chopped | 1 celeriac (celery root), chopped |
| 2 cups beef broth | 1 cup dry red wine |
| 2 cups vegetable broth | 1 head garlic cloves, chopped |
| 2 teaspoons paprika | 2 tablespoons dried parsley |
| Cajun seasoning to taste | salt and pepper to taste |
| 1 loaf French bread, toasted and sliced | 1 cup shredded Swiss cheese |

Preheat oven to 425 degrees F (220 degrees C). Slice the top off the whole head of garlic, sprinkle with 1 teaspoon olive oil, and season with salt. Wrap loosely in foil, and bake 45 minutes, or until the cloves are very soft. Squeeze the cloves into a small bowl, and mix with the 1/2 cup softened butter.

Heat 2 tablespoons olive oil in a large pot over medium heat. Melt 2 tablespoons butter in the pot, and blend with the oil. Stir in the onions and celery root, and saute until the onions are lightly browned. Reduce heat to medium low, and mix in the beef broth, wine, and vegetable broth. Mix in the chopped garlic, and season with paprika, parsley, Cajun seasoning, salt, and pepper. Simmer, stirring occasionally, for 1 hour.

Preheat the oven broiler. Spread the toasted bread slices with the garlic butter. Ladle the soup into oven safe bowls, and place the bowls on a baking sheet. Reserving remaining bread, place one slice of toasted bread on top of the soup in each bowl, and sprinkle with Swiss cheese.

Broil soup 5 minutes in the preheated oven, until the Swiss cheese is melted. Cool for about 2 minutes before serving warm with remaining garlic bread.