



October 23, 2008

### Greetings CSAers,



The Fun Farm Formal raised \$21,150 last Saturday! It was a great party, the food was wonderful, and the crew shined. Glenn wore a suit—he looked fabulous! The Governor's left shoe brought in \$800! Thanks to all who came and helped make our one big fundraiser of the year such a smashing success.

### What's in Your Box

- Rutabaga—yes, it's a big root! Steam it or roast it with other root vegetables.
- Radicchio—a bitter green like endive
- Beets (small roots with greens) or Swiss Chard
- Leeks
- Garlic
- Delicata winter squash
- Peppers
- Corn
- Kale
- Parsnips



### Beth's Farm News: What's Growing On

With preparations for the annual dinner behind us (and thank you so much if you were able to contribute or attend!) this week's focus has been "getting ready for garlic." I prepared beds and incorporated manure spread by our great interns, Glenn, Kelly, and Shane. We've lucked out with the weather, too. These glorious sunny afternoons have made the work outstandingly pleasant. We will begin planting garlic next week.

I'm working on spading up the potato and bean sections and applying winter rye as a "cover crop," a ground cover (usually a grass, legume, or combination) that reduces erosion and nutrient leaching. In sustainable agriculture it's just as important as the produce we sell, hence it is considered a "crop."

We've also been pulling up and storing irrigation lines, and Kelly has been putting finishing touches on a second hoop house where I've transplanted overwintering lettuce. The abundance of your box shows how many good things there are to eat at this time of year, and more are on their way!



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**Recipes**

**Couscous Risotto With Squash, Radicchio, And Parsley Butter**

- 6 tablespoons (3/4 stick) butter, room temperature
- 1 large onion, chopped (2 1/2 cups)
- 3 teaspoons grated lemon peel
- 1 (8.8-ounce) package toasted Israeli couscous (about 1 3/4 cups)
- 3 cups low-salt chicken broth
- 3 cups 1/2-inch cubes peeled butternut squash (about 12 ounces)
- 1 cup diced radicchio
- 3/4 cup finely grated Parmesan cheese
- 1 cup (packed) fresh Italian parsley leaves

Melt 2 tablespoons butter in heavy large saucepan over medium-high heat. Add onion and 2 teaspoons lemon peel. Cover and cook 5 minutes. Add couscous; sauté 2 minutes. Add broth and squash; bring to boil. Reduce heat to medium. Cook, uncovered, until couscous and squash are tender and mixture is still moist, about 10 minutes. Mix in radicchio and cheese. Season to taste with salt and pepper.

Meanwhile, finely chop parsley in mini processor. Add 4 tablespoons butter and 1 teaspoon lemon peel; blend well. Season with salt and pepper.

Transfer couscous to bowl. Swirl half of parsley butter into top of couscous. Serve, passing remaining parsley butter.

**Sweet-And-Sour Radicchio**

*The radicchio is seasoned in the style of a Sicilian agrodolce ("acid-sweet") dish, which typically combines a vegetable with raisins, pine nuts, vinegar, and a sweetener.*

- 2 tablespoons unsalted butter
- 2 tablespoons olive oil
- 1 large onion, thinly sliced
- 2 tablespoons sugar
- 1/2 cup apple cider vinegar
- 2 large heads of radicchio (about 1 1/2 pounds), cored, each cut into 8 wedges
- 1/3 cup raisins
- 1 1/2 teaspoons salt
- 1/2 teaspoon ground black pepper
- 2 tablespoons toasted pine nuts

Melt butter with oil in heavy large skillet over medium-high heat. Add onion and sugar. Sauté until onion is lightly browned, about 7 minutes. Add vinegar; stir to blend. Add radicchio, raisins, salt, and pepper. Cook until radicchio is just wilted, about 5 minutes. Transfer to serving dish; sprinkle with pine nuts.

Enjoy!