



Bear Prints

Volume 14, Number 16

September 27, 2011

October 1st, the big party! This Sat.

We will start around 4 p.m. and continue until the bonfire dies out, usually well into the night. Come anytime and stay as long or as short as you'd like, but dress in layers, as it gets cold in the evening away from the fire.

Rain or shine!

We hope you can make it!

Farm News

The last week of pick up. We hope you know we appreciate your business & support. We're really sorry we have to end so early this season. As I said last week, this will be the earliest in 14 years. Hopefully we'll be back on schedule next season. I can't believe it's been so hot & muggy this late. The good news is that it appears the weather may clear next weekend for the big party. I know there is a lot going on that day, but we hope you can make it even for a short while. Mike got some pumpkins from Midge at Nashoba, where we used to plant, so we should have some to carve & light up. Feel free to bring your own pumpkin; we have plenty of saws & candles. Mike wanted to make sure that we had some to supplement, so no kid would be "left behind". We'll start at 4 p.m., but come anytime after that. We'll be up late. It is no stress potluck, so bring whatever you want. As I mentioned last week, the food is varied & incredible. The forecast says it won't rain, but the show will go on even if it does. It may get cold by then, so don't be afraid to bring a ton of clothes to layer on once the sun goes down. This is our way to say thank you & it's turned into quite a tradition. We'll miss you. Feel free to visit your farm throughout the "off" season. The pigs will still be here and the baby chicks will arrive in November to replace this year's hens who will go on to other farms & backyards. And hopefully we'll all have healthy happy winners and we'll see you next spring.

What's New In Your Share This Week

New this week is **celeriac** also know as **celery root**. We don't grow this every year & we've often had trouble with it in the past, but Mike says this is the best crop yet. Go figure. Celeriac & the leeks certainly did well this season. Celeriac is a bulbous stem, like kohlrabi, but it tastes like celery. It is pretty ugly when you pick it, all gnarly & covered with rootlets. It must be peeled to reveal the white flesh. It oxidizes when peeled, like an apple, so you have to put lemon juice or vinegar in water & keep it in that until you are ready to cook it. Wait to peel it until just before you use it. Marian Morash of The Victory Garden cookbook says that she thinks it is best raw, served in a well-seasoned dressing where it's flavor & texture shine. She has a bunch of recipes that use it cooked as well, though. Add it to winter stews & gratins. Boil with potatoes then mash together.

More **pick your own basil** this week. Help yourself to as much as you want to put up pesto for the winter.

More **yellow onions** as well. They are small but they taste just as good. Strong raw, but they sweeten when cooked.

Also new this week is **winter squash**. It did poorly this season, particularly the butternut & acorn. Mike had problems last year as well, but he never thought it was the seed. Until now. He used last year's leftover seed for those varieties & they grew good plants but not much squash. Next year he'll start with another company. There will probably be a mix of striped delicata (oval) and sweet dumpling (round) as well as acorn & butternut, since there might not be enough of any one kind.

There is still plenty of pork left in the freezers if you want to stock up for the winter. There are pork chops, sausage, bacon, ham steaks, etc...

A few folks took Mike up on his offer to sell 25 lb. assorted packages with a mix of cuts for \$3.50 lb., which is quite a savings.

Call 978-649-7308 if you are interested & he'll continue as long as supplies last.

Let Mike know if you want to get serious and buy a whole or a half a

Bear Hill Farm CSA

Anne & Mike Gagnon

14 Davis Road
Tyngsboro, MA 01879
Phone: 978-649-7308 answering machine

Email: bearhillfarm@aol.com
Website: bearhillfarmcsa.com

*PICK UP TUESDAY, OR THURSDAY
3 PM UNTIL 7 PM*

*(Please make arrangements at least one
week in advance to switch your pick-up
day.)*

CSA Since 1998

COME ANYTIME —
THIS IS YOUR FARM!

Happy Endings

The returned piglet made the Westford Eagle again last week. There was an article when he was missing, so that people would keep an eye out for him. He was spotted a few times. Someone even posted a video of him on WickedLocalWestford.com on September 9. I guess it's not every day you have a piglet loose in your backyard. I guess at least not most people.

Now that he was returned, it only seemed fitting to let people know the good news. There was a cute photo of some of the piglets with the article. I still can't believe he survived all that time out in the wild alone. I thought for sure he was a goner with all those coyotes around.

All's well that ends well. Here's to a good party and thanks again!

Celeriac

The following are from The Victory Garden Cookbook, one of my favorites.

Classic Celeriac Remoulade Dressing

1/2 lb. celeriac, peeled & cut into matchsticks
1/4 cup each olive oil & vegetable oil
1 1/2 T Dijon mustard
1 T wine vinegar
1 T heavy cream (optional)
Salt & freshly ground pepper
1 tsp chopped fresh tarragon or 1/4 tsp dried

Combine the oils. Put mustard in a bowl & gradually beat in the oil to make a smooth emulsion. Slowly beat in the vinegar, & cream if using. Season with salt & pepper, add tarragon & coat the celeriac. Marinate for at least 2 hours.

Celeriac & Apple Salad

1/2 lb. whole celeriac
1/4 cup orange juice
1 & 1/2 firm tart apples
1/4 cup mayonnaise
1/2 cup chopped celery
1/4 cup chopped walnuts
Salt & pepper

Peel & cut celeriac into matchsticks. Toss with OJ. Peel, core & chop apples & mix with the celeriac. Marinate 10 minutes, turning often. Strain, reserving juices. Place mayo in a large bowl & add OJ marinade a little at a time until thinned to the point where it coats a spoon thickly. Beat smooth & add everything except the nuts. Marinate 2 hours & serve with nuts & salt & pepper.

Cream of Celeriac Soup

3 leeks
1 1/2 lb whole celeriac
1 large potato
3 T butter
4-5 cups chicken broth, salt & pepper
1 cup light cream (optional)
Wash & slice white & light green parts of leeks until you have 2 cups. Peel & chop celeriac & potato into 1/2" cubes & put in water with some lemon juice or vinegar. Cook leeks in butter until tender. Stir in drained potato & celeriac & 4 cups broth. Bring to a boil, reduce heat & cover, simmering for 20-25 minutes until veggies are tender. Puree in food processor, thin with light cream & broth if too thick. You can substitute 1 cup onions & 2 stalks celery for the leeks.