

Week 30

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| **Baby Pam Pie Pumpkin** | **Celeriac** |
| **Potatoes** | **Salad Mix** |
| **Carrots** | **Leeks** |
| **Poblano Peppers** | **Poppyseeds** |
| **Cabbage** | **Garlic** |

Farm News: It’s hard to believe we’re already at the end of the season—but when I look outside at the dark and rain-drenched fields, it sure feels like winter. The cover crop has come up nicely—the mix of triticale and vetch will grow carbohydrates and fix nitrogen to feed next year’s crops, as well as protect our soil from eroding in the winter rains. In between the cover crop sections, there’s still a few winter holdouts: some salad greens, some kale, and a few more celeriacs, fennels, and bok choys. They’ll be showing up on the winter fresh list: Watch your email inbox on Sunday for a list of the veggies I’ll harvest on Tuesdays. Let me know by Monday if you need anything, and you can pick it up Tuesday between 3-6 PM.

Besides those small Tuesday harvests, I’m going to be spending a lot of time inside, watching the rain come down, planning for next year. Soon I’ll be sending out a survey about this year’s CSA—what worked and what didn’t as far as variety, quantity, and logistics. Feel free to give as much or as little details as you want—and start thinking about what new things you’d like to try! Seed catalogs start coming out in December; I try to get my orders done by the first week of January. The later I order, the more “out of stock” and “backorder” notices I get—which means more time spent poring over the catalogs choosing substitute varieties.

I hope you all are enjoying a warm and cozy Thanksgiving—here’s my go-to pumpkin pie recipe (with alterations, of course. Thanks for an amazing season! Love, your farmer, Anna

Pumpkin Pie

2 cups fresh cooked pumpkin (bake or microwave your pumpkin until it’s soft; remove seeds and skin)

1 tablespoon crystallized ginger (or 1 tablespoon fresh grated ginger, or 1 teaspoon ground ginger)

1 1/4 cups half-and-half (I prefer sour cream)

1/2 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1/4 teaspoon ground cloves

1/2 teaspoon salt

2/3 cup (packed) light-brown sugar

3 large eggs, lightly beaten

2 large egg yolks, lightly beaten

1/8 teaspoon ground white pepper

1 prepared pie shell (9-inch), chilled (I like this recipe: <http://www.epicurious.com/recipes/food/views/pastry-dough-356091> or if you like a sweeter crust, this one: <http://cookingwithmammac.com/blueberry-pie-sugar-cookie-crust/>

Preheat the oven to 425°F. Process the pumpkin puree in a blender with the ginger and half-and-half until the ginger is smooth, about 4 minutes. Transfer to a bowl; whisk in the next eight ingredients until well blended. Reserve.

Place 2 sheets of heavy-duty foil, one on top of the other, directly on the surface of the pie crust. (I would also fill the crust with pie weights—or dry beans) Bake the crust in the lower 2/3 of the oven until golden brown, about 10 minutes. Remove the foil; bake 5 minutes more. Remove shell from oven. Reduce the oven temperature to 350°F.

Pour the filling into the pie shell and bake until a knife inserted into the center of the pie comes out clean, about 45 to 60 minutes. Cool on a rack. Serve dolloped with sweetened whipped cream, if desired.