

in heavy large skillet; sauté over medium-high heat until fat is rendered, 3 to 4 minutes. Add onion and garlic; sauté until onion is golden, about 5 minutes. Add turnips and potatoes; sprinkle with 1 teaspoon sea salt and toss 5 minutes. Reduce heat to medium-low, cover, and cook until vegetables are almost tender, stirring and turning vegetables occasionally, about 15 minutes.

2. Push vegetables to 1 side of skillet. Pour vinegar mixture into cleared space. Toss vegetables with vinegar mixture. Spread vegetables in even layer in skillet; cook until golden and slightly crisp on bottom, about 4 minutes. Turn vegetables over; spread in even layer and cook until browned and slightly crisp on bottom, about 4 minutes. Continue to turn, spread, and cook vegetables until tender, golden, and crisp around edges, 7 to 8 minutes longer. Season with more sea salt and black pepper. Transfer to bowl. Sprinkle with parsley.

******From Epicurious.com******

Squash Pan Rolls – yield: 24 rolls

Ingredients

- 1 cup milk
- 5 tablespoons unsalted butter
- 2 teaspoons sugar
- 1/2 cup frozen winter squash purée, thawed, room temperature
- 3 1/2 cups all-purpose flour
- 1 envelope quick-rising dry yeast
- 2 teaspoons salt

Directions

1. Combine milk, 3 tablespoons butter and sugar in heavy medium saucepan. Stir over low heat until butter melts and mixture is heated through. Whisk in squash. Remove from heat and cool until thermometer inserted into mixture registers 125°F to 130°F, about 5 minutes.
2. Mix flour, yeast and salt in food processor. With machine running, add squash mixture through feed tube; process until ball forms. Continue to process 45 seconds longer to knead dough.
3. Butter large bowl. Add dough to bowl and turn to coat. Cover bowl with towel. Let dough rise in warm draft-free area until doubled, about 50 minutes.
4. Preheat oven to 375°F. Butter two 9-inch-diameter cake pans. Punch down dough. Turn dough out onto lightly floured work surface. Divide dough into 24 equal pieces. Form each piece into ball. Arrange 12 balls in each prepared cake pan, spacing apart. Melt remaining 2 tablespoons butter in small saucepan over low heat. Brush rolls with 1/3 of melted butter. Cover pans loosely with foil. Let rolls rise in warm draft-free area until doubled, about 20 minutes.
5. Brush rolls again with 1/3 of melted butter. Bake rolls uncovered until golden brown, about 25 minutes. Transfer pans to rack. Brush rolls with remaining melted butter. (Can be prepared 2 weeks ahead. Cool rolls completely in pans. Cover pans with foil and freeze. Thaw rolls; then reheat rolls, covered in pans, in 350°F oven about 10 minutes.) Serve rolls warm.



Sisters Hill Farm

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<https://sistershillfarm.org>
845-868-7048

Edited by: Bob & Joan Cohen
cohenrd98@comcast.net
845-724-3518

Field notes from Apprentice Devon Gingrich

With the sky finally opening up and deciding to give us some rain this week and as the calendar flips to October, it really does feel like fall has come to stay. There's something in the air that changes as the cooler temperatures slide in and the leaves begin to golden. It creeps into your nose and triggers something inside. Maybe it's just good memories of jumping in neighbors' leaf piles, anxious first days of school, or lively cross country meets but that autumnal smell just can't be beat.

In the transition of seasons over these past few weeks Dave has given us the opportunity to take over managing the farm for a week or two at a time. Through it's been both trying and triumphant at times, the overall experience has been incredible. Without this opportunity it isn't possible to understand what it takes to make a farm not just functional, but successful and sustainable. Though a week doesn't require the same insight or provide quite the same level of stress as managing the entire farm throughout the season and beyond, it provides the groundwork to get us to look at the picture and find how to prioritize, divide, and succeed.

During my times as manager, aside from trying to learn how to manage stress and give up some of my control-freaky side, I think one of my favorite parts of the experience is the way that it enhances the way you look at the farm. For me, I love taking the time after an afternoon run to walk through the fields as the sun starts coming down and peek in and around the corners of the farm I might miss on a normal crowded harvest day. Despite being in the fields every day, it's amazing how much more there is to see when you take a second look on a quiet evening. As sunset hues leaves start to litter the edges of the fields, I like passing through the fields watching the bright green starts of the cover crop popping up. It's a fresh reminder that although we should feel very proud of all we've harvested and accomplished this season, there's always more to keep planning for and growing towards.

Walking through the fields I'm reminded that the fall is a time of abundance and reflection, which felt all so appropriate this afternoon as we sorted through garlic for seed in a barn full of all our winter squash. Seeing bulk bin after bulk bin almost spilling over with butternuts and pumpkins it's hard not to get excited over how much food we've been able to pull in this year. In fact, according to Dave's harvest totals we're at 78,641 pounds harvested so far, which is about 5,000 pounds over last year's harvest total at this time, and last year was the highest yielding year ever! No doubt about it, it feels darn good to be able to look back already and see how much amazing food we've been able to pull in this year.

At the same time, it's just as important to keep looking ahead. And not just to all the sugary fall beets and carrots and parsnips to come, but to next season and beyond. As we sorted through the garlic today it was kind of hard to think that the garlic harvest of July 4th is already three months away. Taking down bundle after bundle we sorted through the heads searching for the biggest and toughest that will become the seed for next year's garlic crop. It's always fun to see things come full

circle and with the garlic planting just a few weeks away it provides a friendly reminder of the beautiful cyclic nature of farming. As we scurry around the fields tilling in the old and planting in new cover crop, the fields have started to transition to their quieter states and I feel reminded of the first few months here where the fields only held abundant cover crops, bare ground, and a few beds of garlic.

As the cover crop continues to grow and temperatures keep dropping I can only feel excited as the depths of autumn come in. Planning ahead for next year and seeing it all come full circle as we turn back to crop plans and look ahead to plantings for next season, I fall more in love with the cyclic nature of it all. Though it can feel stressful at times right up in the thick of August's abundance or perhaps mundane after long sweaty afternoons of weeding, there is no doubt that this is the most rewarding job. Each year you have a chance to start fresh while also continuing to build on the work of season's past and every action is connected. What you do in this field this year with this specific crop will have an effect that will ripple though for seasons to come. So as I slip on an extra layer and sip on some steaming squash soup, I smile not only from the coziness that only fall can bring, but from the starts of next season and all that is yet to come.

*****From Epicurious.com*****

Fabio's Creamless Creamy Squash Soup – 6 cups

Ingredients

- 1 celery rib, chopped
- 1 medium carrot, chopped
- 1 medium onion, chopped
- 2 tablespoons fine-quality extra-virgin olive oil (preferably Tuscan) plus additional for drizzling
- 1 lb winter squash such as butternut, peeled, seeded, and cut into 1/2-inch cubes
- 1/2 lb boiling potatoes, peeled and cut into 1/2-inch cubes
- 1 whole fresh peperoncino (small hot Italian green pepper) or 3/4 teaspoon dried hot red pepper flakes
- 2 teaspoons coarse sea salt
- 3 1/2 cups boiling water plus additional for thinning
- 1 crisp amaretto (Italian almond macaroon), finely crushed (2 tbs)

Directions

1. Cook celery, carrot, and onion in 2 tablespoons oil in a 3-quart heavy saucepan over low heat, stirring occasionally, until tender but not browned, 10 to 12 minutes. Add squash, potatoes, peperoncino, and sea salt. Stir in 3 1/2 cups boiling water and simmer, covered, until vegetables are very tender, about 20 minutes.
2. Remove and discard peperoncino (if using pepper flakes, leave in soup). Purée soup in batches in a blender (use caution when blending hot liquids), adding more water to thin to desired consistency.
3. Serve soup drizzled with additional oil and sprinkled with amaretto crumbs.

*****From Epicurious.com*****

Roasted Maple Delicata on Quinoa Pilaf – serves 4

Ingredients

For the quinoa pilaf:

- 3/4 cup quinoa, rinsed and drained
- 1/4 cup chopped parsley, plus more for garnish

- 1 small shallot, finely chopped
- 2 tablespoons fresh lemon juice
- 1 tablespoon extra virgin olive oil
- Sea salt and ground pepper, to taste

For the squash:

- 2 pounds delicata squash
- 2 tablespoons extra virgin olive oil
- 1 tablespoon real maple syrup
- 1/4 teaspoon smoked paprika
- Sea salt and pepper
- 1/2 cup pepitas (pumpkin seeds)
- 2 teaspoons grapeseed oil
- 1 teaspoons ancho chili powder
- 1/4 teaspoons sea salt
- Fresh thyme, for garnish

Directions

1. In a pot, combine the rinsed quinoa with 1 1/4 cups water. Bring it to a boil, then down to a gentle simmer, and cover and cook for 15 minutes. Fluff it with a fork and leave the lid ajar for it to fluff.
2. Preheat the oven to 425°F. Line a baking sheet with parchment paper. While the quinoa cooks, start the squash. Cut them in half lengthwise and scoop out the seeds. Cut the squash into 1" half moons and spread them on the lined baking sheet. Drizzle on the olive oil, maple, paprika and 1/2 tsp. each salt and pepper. Toss to coat. Roast in the upper third of the oven for 20 minutes until tender and browned on the edges.
3. Turn the oven down to 350°F. Toss the pumpkin seeds with the grapeseed oil, chili powder and sea salt. Spread them on a clean baking sheet and toast for 8 minutes stirring once while baking. Remove to cool.
4. Into the quinoa, stir in the parsley, shallot, lemon juice, olive oil and a few pinches of salt and pepper. Stir to mix and adjust seasoning to taste.
5. Onto your serving dish, spread the quinoa and top with the roasted squash. Garnish with the spicy nuts, remaining parsley and fresh thyme.

*****From Epicurious.com*****

Skillet Turnips and Potatoes with Bacon – 6 servings

Ingredients

- 1 tablespoon red wine vinegar
- 1 tablespoon sugar
- 2 tablespoons extra-virgin olive oil
- 8 ounces thick-cut bacon slices, cut crosswise into 1-inch pieces
- 1 medium onion, thinly sliced
- 4 large garlic cloves, peeled, crushed
- 1 1/2 pounds turnips, peeled, cut into 1-inch chunks
- 1 1/2 pounds white-skinned potatoes, peeled, cut into 1-inch chunks
- 1 teaspoon coarse sea salt
- 1 tablespoon chopped fresh Italian parsley

Directions

1. Mix 1/4 cup water, vinegar, and sugar in small bowl. Combine oil and bacon