

- much of the milk as needed to achieve the desired consistency.
- Season to taste with salt and pepper. Beat over medium heat until very hot. Spoon into a warmed serving dish and garnish with parsley, if desired.

\*\*\*\*\**Williams-Sonoma Thanksgiving Table Cookbook*\*\*\*\*\*

**Celery Root Salad with Mustard Vinaigrette** - Serves 10-12

*I like serving this salad on Thanksgiving because it acts as a counterpoint to the rich and filling traditional foods. Celery root, also called "celeriac," is a type of celery grown for its root. This somewhat homely, brown and knobby vegetable tastes like celery, but its texture is more like raw carrot. Celery root can be served raw in salads, but it is equally delicious cooked and paired with potatoes in purees and soups.*

**Ingredients**

- ½ cup extra-virgin olive oil
- 3 tablespoons fresh lemon juice
- 2 tablespoons Dijon mustard
- 1 teaspoon salt
- ½ teaspoon sugar
- Freshly ground pepper
- 3 crisp Granny Smith apples (about 1 1/2 pounds), peeled, cored, and cut into 1/4-by-1/4-by-2-inch matchsticks
- 1 large celery root (about 2 pounds), peeled with a sharp paring knife and cut into ¼ by ¼ by-2-inch matchsticks
- 1 small red onion, cut into very thin wedges
- 2/3 cup minced fresh parsley

**Directions**

- In a small jar with a tight-fitting lid, combine the olive oil, lemon juice, mustard, salt, sugar, and a few grinds of pepper to taste. Cover tightly and shake vigorously to blend. Taste and adjust the seasonings.
- In a large mixing bowl, combine the apples, celery root, and onion. Pour the dressing over all and toss to mix well. Add the parsley and toss again. Taste and add more pepper if desired. Cover and refrigerate. Bring to room temperature 1 hour before serving. Toss again just before serving. (This salad is at its best if made at least 8 hours and up to 1 day in advance, so that the flavors meld.)



*Sisters Hill Farm*

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Today is the last regular pickup of the season! If you renew by the 10th, you can enjoy a Thanksgiving Bonus Share on Saturday November 17th from 8-11AM!



*End notes from Farmer Dave*

Well, this is it. We have reached the end of another fine season here at Sisters Hill Farm! Sister Mary Ann and I want to thank you all for being a part of the fun. On a personal note, I'd like to say that it means a great deal to me to be your farmer. What we have built together here is more than just a vegetable farm, we have created a community.

There is a great deal of uncertainty in the world today. The elections may soon change our nations politics. The global climate is changing faster every day and the pace of technological change is mind numbing. Through it all Sisters Hill Farm is our rock. For 14 years now the beauty and bounty of Sisters Hill Farm has been a source of peace and health, nourishing our bodies, spirits and minds. Our lives are enhanced because we care about good food, both preparing it and eating it with those we love. The dinner table really is where culture both begins and blossoms. By growing your food with respect and care I am blessed to share a place at your table.

When I start to get overwhelmed with the craziness of life, I remind myself of an ancient quote from China, "I dig the well from which I drink, I farm the soil which yields my food. I share creation—Kings can do no more." This Thanksgiving I thank you all for sharing creation with me. We are all connected, and for that I am grateful!

\*\*\*\*\**From your editor Joan*\*\*\*\*\*

*After this week of stormy weather we have much to be thankful for. Here are a few recipes to help you plan for your Thanksgiving dinner.*

\*\*\*\*\**Williams-Sonoma Thanksgiving & Christmas Cookbook*\*\*\*\*\*

### **Cream of Squash Soup** - Serves 6-8 with leftovers

*Although banana squash is called for here, any winter squash, including pumpkin, can be used.*

#### **Ingredients**

- Your favorite winter squash, 3 ½ - 4 lb (1.5-2 kg), cut into quarters and any seeds and strings removed
- 4-8 whole cloves
- 1 cup (8 fl oz/250 ml) boiling water
- 2 tablespoons unsalted butter
- 1 cup (5 oz/155 g) chopped yellow onion
- ½ teaspoon crushed dried marjoram
- 4 cups (32 fl oz/1 L) chicken stock,
- 1 teaspoon fresh lemon juice
- salt and freshly ground pepper
- 1 cup (8 fl oz/250 ml) heavy (double) cream
- sour cream
- freshly grated nutmeg or chopped fresh parsley or mint

#### **Directions**

1. Preheat an oven to 375T (190°C).
2. Stick 1 or 2 whole cloves in the flesh of each squash piece. Place the pieces flesh-side down in a baking pan or ovenproof dish. Pour in the boiling water. Place in the oven and bake until tender when the flesh is pierced, about 1 hour, adding additional boiling water if the pan begins to dry. Remove from the oven and leave the squash in the pan until cool, 20-25 minutes. Discard the cloves and scoop out the flesh; you should have about 5 cups (21/2 lb/1.25 kg). Set aside.
3. In a large saucepan over low heat, melt the butter. Add the onion and marjoram, cover and cook over very low heat until translucent and tender, 15-20 minutes. Remove from the heat.
4. In a food processor fitted with the metal blade, combine the squash and onion-marjoram mixture. Process to a smooth puree. Return the puree to the saucepan and stir in the stock and lemon juice. Cook over medium-low heat, stirring frequently, to blend the flavors, 8-10 minutes. Do not allow to scorch. Season to taste with salt and pepper.
5. Just before serving, stir in the cream and heat almost to a boil. Ladle into soup bowls and top with a dollop of sour cream and a grating of nutmeg or a sprinkling of parsley or mint.

\*\*\*\*\**Williams-Sonoma Thanksgiving & Christmas Cookbook*\*\*\*\*\*

### **Glazed Carrots and Parsnips** - Serves 8-10

*These two vegetables complement each other nicely. They can be prepared in advance up to the point of glazing. Additional carrots may be substituted for the*

*parsnips.*

#### **Ingredients**

- 1 ½ lb (750 g) carrots
- 1 lb (500 g) parsnips
- 1 cup (8 fl oz/250 ml) water
- ½ teaspoon salt
- 4 tablespoons (2 oz/60 g) unsalted butter
- ½ cup (3 oz/90 g) firmly packed brown sugar
- 3 tablespoons Madeira wine
- ½ teaspoon finely grated fresh ginger fresh mint, parsley or sage, chopped or whole sprigs, for garnish

#### **Directions**

1. Peel the carrots and parsnips. Cut into 3-inch (7.5-cm) lengths. Slice each piece in half lengthwise and slice the thick upper portions into quarters lengthwise, so the pieces are of equal size for cooking. Put them into a saucepan with the water, salt and 2 tablespoons of the butter. Cover tightly and simmer very gently over low heat until just tender, 10-15 minutes. Drain and set aside.
2. In a saute pan or frying pan over medium heat, melt the remaining 2 tablespoons butter. Add the sugar, wine and ginger. Cook while stirring, until the sugar dissolves. Reduce the heat and continue to cook until reduced and thickened, 2-3 minutes. Add the carrots and parsnips and toss until well coated. Cook until the vegetables are heated through, 2-3 minutes.
3. Transfer to a serving dish-, garnish with mint, parsley or sage.

\*\*\*\*\**Williams-Sonoma Thanksgiving & Christmas Cookbook*\*\*\*\*\*

### **Mashed Potatoes with Parsnips** - Serves 8-10

*A few parsnips cooked and mashed with potatoes give the potatoes a sweeter flavor and smoother texture. It is important they be mashed by hand with a potato masher or put through a ricer. Do not use a food processor, as it will make the potatoes gluey. This dish is very rich on its own; a pat of butter makes it even more so.*

#### **Ingredients**

- 4 lb (2 kg) potatoes, peeled and cut into 1 ½ -inch (4-cm) chunks
- 1 lb (500 g) parsnips, peeled and cut into 1-inch (2.5-cm) chunks
- 1 tablespoon salt, plus salt for seasoning
- ½ - ¾ cup (4-6 R oz/125-180 ml) milk, warmed
- freshly ground pepper
- chopped fresh parsley, optional

#### **Directions**

1. Put the potatoes and parsnips into a large saucepan and add water to cover. Add the 1 tablespoon salt, cover partially and bring to a boil over high heat. Reduce the heat to medium-low and boil gently until tender when pierced with a fork, 20-25 minutes. Drain well.
2. Mash the potatoes and parsnips together with a potato masher, or put them through a ricer, until free of all lumps. Then, while gradually adding the milk, beat with a wooden spoon until smooth and fluffy. Add only as