

- 3 tablespoons peanut oil
- 1 daikon, peeled, cut into matchstick-sized strips
- 2 tablespoons water

Directions

1. Combine the soy sauce, vinegar, and cornstarch in a small bowl; stir until cornstarch dissolves. Stir in the plum sauce and scallions.
2. Heat the oil in a wok or large skillet over high heat. Swirl the oil around the wok so that it covers the cooking area, then add the daikon; cook, stirring constantly, for 30 seconds.
3. Add the water and cover. Cook until the daikon is tender, 1 to 2 minutes.
4. Add the soy sauce mixture and continue cooking, stirring vigorously, until the sauce has thickened, 2 to 3 minutes.

*****From *Better Homes & Gardens Cookbook******

Squash, Pear, and Onion au Gratin - Makes: 6 servings

Ingredients

- 1 ½ pounds butternut, buttercup, or banana squash
- 1 large onion, sliced and separated into rings (1 cup)
- 1 tablespoon butter or margarine
- 1 cup thinly sliced, peeled pear (1 medium)
- 3 tablespoons fine dry bread crumbs
- 3 slices bacon, crisp-cooked, drained, and crumbled
- 2 tablespoons chopped walnuts
- 1 tablespoon grated Romano cheese
- 1 tablespoon butter or margarine, melted
- 2 tablespoons snipped fresh parsley (optional)

Directions

1. Peel squash; slice crosswise into 1/2-inch slices. (If using butternut squash, first cut the squash in half lengthwise.) Remove and discard seeds from squash. Set squash aside.
2. Cook onion rings in the 1 tablespoon hot butter for 5 to 10 minutes or until tender.
3. Arrange half of the squash slices in the bottom of an 8x8x2-inch baking dish. Top with half of the pear slices. Repeat layers. Sprinkle lightly with salt. Cover with the cooked onions.
4. Bake, covered, in a 350 degree F oven about 45 minutes or until nearly tender.
5. Meanwhile, in a small bowl combine bread crumbs, bacon, walnuts, Romano cheese, and the 1 tablespoon melted butter; sprinkle over vegetables. Bake, uncovered, about 15 minutes more or until squash is tender. If desired, sprinkle with parsley.



Sisters Hill Farm

127 Sisters Hill Road, PO Box 22, Stanfordville, NY

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The Farm's phone 845-868-7048
<http://sistershillfarm.org>

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

Renew now to enjoy a Thanksgiving Bonus share on November 17!

Notes from Apprentice Stefan



Like the Presidential race, our 2012 CSA season is winding down. (Our last regular distribution is in less than 2 weeks -- on Election Day, November 6th.) It's been an excellent season for growing vegetables. The weather has been vastly more cooperative than last year, and our harvest totals have been coming in high all season. We're on track to harvest almost 30% more total pounds than last year! And as I think back to last season, that makes sense. Compared to all the trouble we had last year with persistently wet conditions, minor flooding in the fields, and then snow about this time last year, this year's weather has been a breeze. This year has also demonstrated to me how much easier the work can be with three apprentices instead of two. No huge surprise there.

During this closing chapter of the season, the apprentices are often thinking about Last Things and Next Things. For each of us, this go-round as manager-for-the-week is our finale performance, and we're all trying to go out with an opus of a managerial week. We've also come to the section of the year when it becomes possible and prudent to parse out the distribution of certain crops through the end of the year. For example, when I was gazing out over our two partially-harvested beds of rutabagas two Sundays ago, I was thinking to myself, "So, if there are eight distributions left in the season, and we want these rutabagas to last until the very end, then I can't take more than a quarter of what's left for the two distributions this week..." We've made similar calculations for the remaining onions, garlic, winter squash, parsnips, potatoes, carrots, celeriac, leeks, etc. -- trying to spread the balance of these crops equitably across the final few distributions. We harvested the last of the peppers a few days ago; I probably did my last Tuesday drive down to the Bronx this Tuesday; we've now picked up and put away the last of the irrigation supplies that were in the field...

And since this is my last newsletter, I should mention what appears to be the Next Thing for me. Co-apprentice John and I look to be promoting ourselves to the status of co-farmers next season. We are hoping to take over the running of a CSA farm in north-eastern Bucks county, Pennsylvania. Open Acres CSA was started by Nate Walker -- who was a Sisters Hill apprentice in 2008 -- and his girlfriend, Heather Brady. They've been running this CSA in Upper Black Eddy, PA, for the last three years, but they are moving back into New York City after this season, leaving an opening for a couple of aspiring farmers... John and I had a chance to tour Open Acres a couple weeks ago and talk with Nate, Heather, and the landowner, Craig. We were excited by what we learned, and we're looking forward to working with the landowner to set up an agreement for next year. It's quite exciting and more

than a little scary ... which seems to be the sign of a path which one should pursue. Please wish us luck, and drop by if Upper Black Eddy happens to be on your way to anywhere!

Tips about Celeriac

Keeping it fresh

Keep celeriac dry, cool, and in the dark, where it can last a long time before it begins to show any signs of deterioration. Keep it refrigerated once you peel or cut it.

How to use it: Try it diced, shredded, or julienned in salads or add it to a soup or stew or to a creamy gratin. For a delicious twist on mashed potatoes, replace up to half of the potatoes with cubed celeriac and boil together until both are tender.

Recipe ideas for Celeriac

Celeriac – potato mash with roasted garlic : Boil equal amount of celeriac and potatoes, mash with some roasted garlic, butter and cream or milk.

Apple-Celeriac Puree: Stew chunks of celeriac and apple together in a little chicken broth and a bay leaf, then puree for a lightly sweet side dish to pork.

***** *From FineCooking.com* *****

Potatoes Fondantes

Ingredients

- 2 lb. baby Keuka gold or Adirondack Red potatoes (20 to 25 potatoes, 1-1/2 to 1-3/4 inches in diameter)
- 1 sprig fresh rosemary
- 2 cups homemade or low-salt chicken broth
- 2 Tbs. good-quality extra-virgin olive oil
- 1 Tbs. unsalted butter
- 1 teaspoon kosher salt (less if the broth is salty)
- 1 to 2 Tbs. thinly sliced fresh chives
- Fleur de sel or other sea salt for serving (optional)

Directions

1. Trim the potatoes of any eyes or damaged areas and wash well in cold water. Arrange as many potatoes as will fit in one layer in a 10-inch nonstick skillet (there should be a little room to spare; save any extra potatoes for another use). Add the rosemary, broth, oil, butter, and salt. Bring to a boil over high heat. Reduce the heat to medium, cover the pan but leave the lid a tad ajar, and boil until the potatoes are tender when pierced with a fork, about 20 min. The liquid should still halfway surround the potatoes; if it doesn't, add more broth or water until it does
2. Put unpeeled baby potatoes in a nonstick skillet so they're almost but not quite touching; they'll need the wiggle room later when they're cracked.
3. Boil the potatoes in chicken broth to get them tender and to give them meaty flavor. Cover the pan but leave the lid slightly ajar to avoid a boil-over.
4. Remove the pan from the heat and press on each potato with a 1/4-cup measure just until it cracks open. Set the pan over medium-high heat and cook, uncovered, until all the liquid has evaporated and the potatoes have browned on one side, about 10 min. Gently turn the potatoes and brown the other side, another 4 to 5 min.
5. Press firmly on the potatoes to crack them; this helps them absorb more broth and ensures a creamy, moist interior. Then continue boiling, but now uncovered.

6. After the broth has completely reduced, let the potatoes sizzle in the skillet until their bottoms are deliciously browned. Turn to brown the other side and then serve while hot.
7. Remove the pan from the heat and let the potatoes rest for 5 min. before transferring them to a serving platter. Sprinkle with the chives and serve immediately, passing the fleur de sel so diners can sprinkle some on if they want.

***** *From FineCooking.com* *****

Creamy Potato Salad with Radishes, Lemon & Dill

Ingredients

- 2 pounds unpeeled smallish red potatoes, scrubbed (see Choosing the best potatoes for salads)
- Kosher salt
- 2 inner ribs celery and their tender leaves, finely chopped (about 1/2 cup)
- 3/4 cup thinly sliced radishes (about 6 small radishes)
- 3 scallions (white and tender green parts), chopped
- 2 tablespoons chopped fresh dill
- 1/4 cup heavy cream, well chilled
- 1/2 cup mayonnaise
- 1 1/2 teaspoons Dijon mustard
- 1 1/2 tablespoons fresh lemon juice
- 2 teaspoons grated lemon zest
- Freshly ground pepper (black or white)

Directions

1. Put the potatoes in a medium saucepan, cover with water by an inch or two, add a large pinch of salt, and bring to a boil. Reduce the heat to medium, partially cover, and cook until the potatoes are tender, about 20 minutes. Test for doneness by spearing a potato with a thin metal skewer. It should penetrate easily into the center of the potato and then slide right out. If the skewer lifts the potato out of the pot when you withdraw it, continue cooking a little longer. Drain the potatoes and let them cool. You can drain them on a cooling rack set over or in your sink, which will avoid squashing the tender potatoes (as often happens with a colander) and also lets the potatoes cool quickly.
2. When the potatoes are at room temperature, cut them into 3/4-inch chunks and put them in a mixing bowl. Add the celery, radishes, scallions, and dill and fold gently to distribute; set aside.
3. In a small bowl, whisk the cream until frothy but not at all stiffened. Whisk in the mayonnaise and mustard. Add the lemon juice, zest, 1/2 teaspoon salt, and pepper to taste. Pour the dressing over the salad and fold it in with a rubber spatula. Taste for seasoning. Serve, or cover and chill for up to a day.

***** *From Farmer John's Cookbook* *****

Daikon in Plum Sauce - serves 3 to 4

Ingredients

- 3 tablespoons soy sauce
- 2 tablespoons rice vinegar
- 1 teaspoon cornstarch
- 2 tablespoons plum sauce
- 1 tablespoon minced scallion