



Saanich Organics

With Best Wishes for the Holidays

December 16 2014

Apples	Parsnips
Carrots	Sugar Pumpkin
Celeriac	Tatsoi
Leeks	

Another year come and gone! 2014 has been a year to remember and we're feeling very grateful for a good season. This is your last box for the year, unless of course you have signed up for a winter abundance box. We will be taking a break for the month of January and then resuming bi-weekly deliveries for everyone on February 3rd. Please leave your boxes out for pick up on that day.

A note about the celeriac – some of it has been hit by frost. It is still lovely roasted but it won't store like usual so eat it up soon ☺

Creamy Celeriac Bisque with Thyme

1/4 cup (1/2 stick) butter
1 cup chopped celery
1/2 cup coarsely chopped leeks
1 head celeriac, peeled and cut into 1/2-inch cubes
1 large russet potato, peeled, cut into 1-inch pieces
5 cups low-salt chicken broth
1 1/2 teaspoons minced fresh thyme
1/4 cup cream
Additional chopped fresh thyme

Melt butter in heavy large pot over medium heat. Add celery; cover and cook until slightly softened, about 3 minutes. Add leeks; sauté uncovered 3 minutes. Stir in celery root cubes and potato, then broth and 1 1/2 teaspoons thyme. Increase heat to high; bring to boil. Reduce heat to medium-low, cover, and simmer until vegetables are very tender, about 40 minutes. Cool slightly.

Working in batches, transfer soup to blender and puree until smooth.
Stir cream into soup and bring to simmer. Season to taste with salt and pepper. Ladle soup into bowls. Sprinkle with additional chopped thyme and serve.

Tatsoi Stirfry

2 tablespoons peanut or sesame oil
1 tablespoon minced garlic
1 tablespoon peeled and minced ginger
1/2 cup scallions, cut into 1-inch lengths
1 head tatsoi, shredded
1 cup stock or white wine
1 tablespoon soy sauce

Minced chives or scallions for garnish
Heat a wok or skillet over medium high heat for 3-5 minutes. Add the oil, and almost immediately, the garlic, ginger and scallions. Cook, stirring for 15 seconds, then add the tatsoi and turn heat to high. Cook, stirring constantly until liquid evaporates and the tatsoi is tender, about 5 minutes more. Add the soy sauce and turn off heat. Season, if necessary, garnish and serve.

News From The Farm

We're sending you our best for 2015! We're feeling blessed by another great year on the farm. It's a really special feeling to look back and think about all the people who have given so much of themselves to help make Saanich Organics happen. From Atley behind the wheel, to Niki manning phone and hoe at the same time, to Chantal taking care of the coin, to Lisa who is building the 'seed'y side, to wonderful farmhands and apprentices who have gone above and beyond. A thank you to Chrystal and Ilya from Square Root for helping each week at boxing. The list goes on.

I often marvel at what a big job it is to get produce to the people. Of course you are a big part of the equation. Thanks for being willing to experiment in the kitchen and for being dedicated to a different kind of food system. Little by little, change is happening! We're looking forward to going full steam ahead in 2015. We hope you'll join us and encourage your friends and communities to be part of it too.

250-818-5807

admin@saanichorganics.com



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