



For the week of Nov 10, 2015

Apples
Arugula
Carrots
Celeriac

Garlic
Peppers
Watermelon Radish
Pumpkin

Some important dates for your calendar!

Last delivery of the season, for Tuesday customers:

December 15th; Friday customers: **December 18th**.

These dates are also the delivery days for the winter abundance boxes. Details about the winter abundance box below in News from the Farm.

If Cinderella were a vegetable, she would be a watermelon radish! This quote came along with this recipe for a quick and tangy salad.

Arugula and Quick-Pickled Watermelon Radishes

1/2 cup white wine vinegar
1/4 cup sugar
Kosher salt and ground pepper
1 (6-ounce) watermelon radish
1 bunch of arugula
2 tablespoons extra virgin olive oil
1 tablespoon toasted pumpkin seed oil
1 teaspoon lemon juice
1 teaspoon fresh thyme leaves
1/4 cup pumpkin seeds, toasted

Do ahead: In a medium bowl, combine vinegar, sugar, and 1 teaspoon salt. Thinly slice the radish using a mandoline or chef's knife, add to the bowl, and stir to combine, making sure the slices are well coated. Let stand at least 30 minutes or refrigerate up to a day before serving.

Wash the arugula and pat off excess water, and tear into bite size. In a large bowl, combine olive oil, pumpkin seed oil, lemon juice, thyme, a generous grind of black pepper, and a little salt. Toss in the arugula and drained radishes. Garnish with pumpkin seeds and serve.

Pumpkin Purée

Pumpkin puree is the basis of soups, custards and use in baking. Here are the steps to making it.

Scrape the seeds and attached strings out of your split pumpkin. Heat the oven to 400°F. Place the two halves cut side up in a baking dish and roast for about an hour or until very soft inside. Remove from the oven and let cool.

Scrape up all the flesh inside the pumpkin, leaving only an empty shell or rind behind. If there is a lot of thick flesh that is too hard to be scraped up, then the pumpkin needs to roast longer. Put all that scraped up pumpkin in a food processor or food mill and puree until smooth. Refrigerate immediately; this will last for a few days in the fridge or a couple months in the freezer, well-sealed.

News From the Farm

We will be offering the Winter Abundance box again this year. It is a box of roots and storage crops to tide you through until February, or to give as a gift to local food enthusiasts. We have \$50 or \$100 boxes, which includes delivery to most anywhere in Victoria. Get your orders into us by December 11th.

Sea Bluff had to delay planting garlic because migrating Sandhill cranes decided to land. We had worked under the remains of the corn crop, which still contained some wee ears, and over ripe cobs. This attracted the cranes to the very spot where we were going to plant the garlic. But how do you complain when rare birds grace your farm? Especially these dancing wonders. They've flown off now, so we're in high gear with garlic planting!

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