



For the week of October 8, 2013

Carrots	Parsnips
Cilantro	Shallots
Hungarian Hot Peppers	Sugar Pumpkin
Kale	Purple Top Turnips
Pac Choi	

1 1/3 cups whipping cream
3 tablespoons brandy or orange liqueur

For filling, whisk pumpkin with brown sugar, molasses spices and salt. Whisk in eggs, then whipping cream and brandy or orange liqueur. Pour into chilled pie shell.

Bake for 10 minutes at 375°F, then lower temperature to 350°F. and bake for 20 to 30 minutes, until filling puffs just a little around edges but still has a bit of jiggle in center when moved. Serve with spiced whipped cream.

Carrot Salad with Lime And Cilantro

4 medium carrots
1 tbsp fresh lime juice
1/8 tsp finely grated fresh lime zest
2 tbsp finely chopped fresh cilantro leaves
1 tsp vegetable oil
fresh cilantro sprigs

Finely shred carrots and in a bowl toss together with remaining ingredients and salt and pepper to taste. Serve salad garnished with cilantro.

Happy Thanksgiving! We hope that you can enjoy some time gathering around good food with family and friends on the weekend. We encourage you to either roast or make pie with your pumpkin. This one is too delicious to waste on carving!

Parsnips Mashed with Potatoes and Garlic

You may want to simply roast these first luscious parsnips on their own with olive oil and salt but here's another option.

3 medium parsnips, peeled and chopped
2 potatoes, peeled and chopped
3 cloves garlic
2 tbsp butter
1/2 tsp Dijon Mustard
1/4 tsp salt

In large saucepan of boiling salted water, cook parsnips, potatoes, and garlic until tender, about 15 minutes. Drain and return to pan. Using potato masher, mash with butter, mustard and salt until smooth.

Pumpkin Pie Filling

* you're on your own for making pastry!

2 cups roasted pumpkin flesh
3/4 cup light brown sugar, packed
3 tablespoons fancy molasses
1 teaspoon cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1/2 teaspoon fine salt
3 large eggs

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News From the Farm

Thanksgiving is the traditional time to plant garlic, and we're trying to keep with tradition. Looks like nice weather later this week so we'll be breaking up our seed garlic bulbs and getting down to it. Planting garlic is the last big job of the season, and once this is done, we feel like we can put up our feet. If you can't get to your garlic planting this week, not to worry because any time up until December will work.

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