



What's in the box?

- **Heirloom Baby Leeks Bunch** (*small, tender, use like scallions/green onions*)
- **Red Wing Storage Onions, 4**
- **Sierra White Storage Onions, 4**
- **Cortland Yellow Storage Onions, 4**
- **Heirloom Parsnips, ½ pound**
- **Freshly Dug Sweet Potatoes** (*not cured for long term storage*), **2 pounds**
- **Heirloom Celeriac/Celery Root with Edible Greens, 2**
- **Specialty Greens Mix**
- **Purple Top Turnips and/or Scarlet Red Turnips, 1.5 pounds**
- **Heirloom Fennel Bulb with Edible Fronds**
- **Heirloom Brussels Sprouts, 1.2 pounds**
- **Fresh Greek Oregano/Parsley Bunch**
- **Heirloom Garlic**

Recipe Corner:

Mashed Turnips with Horseradish

(Thanks to Christina at Cautiously Domestic for this gem!)

Ingredients:

Turnips / 1 tablespoon olive oil / 1 teaspoon coarse salt / 1/4 cup sour cream / 1 tablespoon prepared horseradish / 4 green onions or baby leeks, white and greens chopped

Steps:

1. Scrub the roots and cut turnips so all the roots are about the same size.
2. Place turnips in a medium pot and cover with water. Bring to boil and cook until fork tender, about 20 minutes.
3. Remove turnips from heat and drain away water. In the same pot, mash turnips with a fork or mashing tool until you have a slightly chunky consistency.
4. Add olive oil, salt, half of the sour cream and half of the horseradish to the mixture and stir gently to combine.
5. Taste and add the remaining sour cream and horseradish to taste and for the right consistency. Depending on the size of your turnips you may or may not need the full amounts.
6. Divide into portions and generously sprinkle each with green onions. Serve hot.



Storage Tips:

- **Onions** – dark, dry, cool place with ventilation works best (*no fridge*)
- **Sweet Potatoes** – dark, dry, cool place with ventilation works best (*no fridge*)
- **Parsnips** – perforated plastic bag in crisper of fridge (*optimal 38-42 degrees*)
- **Turnips** – perforated plastic bag in crisper of fridge (*optimal 38-42 degrees*)
- **Celeriac** – store green tops separately, root in perforated plastic bag in crisper

Farewell to Our Mini Share Members:

This week marks our final delivery for our mini share members so we wanted to say a **big thank you** to all of you for the support and cheerleading this season. We've so appreciated the enthusiasm and hope that you've enjoyed the adventure that the harvest brings. Please do stay connected with us on Facebook and Twitter!

New Farm Update:

Well ... this past Friday, we did it! We closed on our new farm up in Bruno (*near Sandstone and Hinckley*) and couldn't have been more thrilled! While most folks spend those first couple days on the house, we spent nearly our entire weekend outdoors. The weather was gorgeous, the fall colors were poppin', and a few projects were calling our name!

To get a feel for what the farm looks like and take a peek of our work, head on over to our Facebook page and check out the pictures.

All part of the new chapter in this journey – we invite you to follow along!

End of Season Get Together:

- **Sunday, October 19th** (*11am-2pm*) **Pumpkin Pick:** join us for cider, donuts, pumpkins, and a farmer farewell! Please RSVP via email by Friday, Oct. 17th.

FINAL CSA Pick Up of the Season:

- Week 18 (*Oct. 21st & Oct. 23rd*) – full shares only (*please return your boxes!*)