



February 5, 2013

Celeriac	Delicata Squash
Garlic	Salad Greens
Leeks	Frozen berries
Pea shoots	

Welcome back! It was pretty fun being back in the fields today. With such a mild winter, the veggies have held really well. Many root crops get pushed out of the ground because of rains and frosts so they are vulnerable to rot. Most years we lose a significant percentage of our fields to the elements. Not so this year, of course winter isn't over yet!

### **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 tsp minced fresh thyme, plus some for garnish  
1/4 cup cream

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.

### **Farm Berry Mousse**

1 pkg of silken tofu  
2 tbsp soy milk, or for texture  
1 package frozen berries, thawed  
Maple syrup to taste

Whirl ingredients in a food processor until smooth. Or omit berries, and add 2 tbsp cocoa instead. Then serve topped with berries.

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### **Ginger Orange Squash**

1 delicata squash, peeled and cut into 1.5 inch cubes  
1/2 cup orange juice concentrate  
2 tbsp. coarsely chopped fresh ginger  
1/4 tsp. pepper  
2 tsp. butter

In a large bowl, toss the squash, oj concentrate, ginger and pepper. Arrange in a single layer on a greased baking pan.

Bake a 375 for 45 minutes or until squash is tender, stirring twice. Stir in butter before serving.

### **News From the Farm**

Robin has moved to Sea Bluff Farm in Metchosin. She is in process of certifying the 6-acre field into organic production. Ian King, the farmer from last year, is a friend of ours and ran the operation to organic standard so we're confident with the quality of the field veggies that may be in your boxes next round.

Robin was at the Ag Show in Duncan on the weekend and she ordered a literal ton of equipment: a transplanter, a seeder for the tractor and a bunch of weeding implements. Now the learning curve is straight up!!

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