

Guldán Family Farm



## NOTES FROM THE FARM

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### *This week's share... Our best guess*

*With one week still to go, we still have a few things up our sleeve to give you new this and next week!*

*Everyone should find another watermelon this week - it's been a great year for them!*

*Kohlrabi is still in season, and I can't remember a season where the broccoli produced so much as well.*

*Potatoes, cucumbers, bell peppers, and onions will likely be included for all!*

*What's new? Everyone will be receiving an acorn squash this week, as well as leeks. Leeks are a long and narrow member of the onion family. They make delicious soups, and the entire center stalk can be used.*

*Full share members will also find celery. Minnesota grown celery has a much more distinct and powerful flavor than what you're likely used to in the grocery store.*

**Enjoy!**

### **Jam/Jelly CSA Members**

The final jar of the 2016 CSA season is Green Jalapeño Jelly. It makes an awesome snack with Ritz crackers, (or tortilla chips) and cream cheese!

## WEEK 15: ONE MORE TO GO!

Salutations ladies and gentlemen, and welcome to week fifteen! I've been more or less staring at my computer screen for the last twenty minutes debating on what to write this week. It's been a week of many emotions for many people. As I write this, today marks fifteen years since the attack on and destruction of the World Trade Center towers. I, like most Americans, can remember the exact moment that they were aware of events. I was one of the first people in my school to know of the tragedy... I was in Industrial Arts class at Cathedral High School working on one of my first drafts for a project. My teacher typically had a radio playing in the background, and I recall hearing the breaking news on Country 103. I didn't know what to think at the time. Minutes later, an announcement came across the intercom system, and classes were at a stand still. TVs were on in all rooms covering the updates as they transpired, rumors running rampant already in my small community. In the weeks that followed, I can't recall ever seeing so much patriotism and pride in being a citizen of the United States of America as I did then. Yet today, I wonder what happened to that pride for so many people...

This past week marked the anniversary of an other tragedy, albeit a much more personal one. Sept 7th marked four years since we lost my mother, Janice, to one of the shortest bouts with cancer that I've ever seen - 2 months and 2 days after her diagnosis. It's one of the those days that I've relived thousands of times, remembering nearly each and every second. I've realized that I will likely always carry the entire day with me, no matter how much I would rather forget it. Lord knows I've tried, but the memory persistently returns, often accompanied by a 4-alarm hangover. But enough with sadness. I really wanted to focus on something more positive in this week's newsletter, but to bypass those topics would have left an even heavier feeling in my heart.

Coon fence update? I've got it up and running! Does it work? I don't know yet... the planting that is supposedly "protected" hasn't set any maturing ears yet. I guess I'll have to find out after the CSA season is over.

With next week being the final week of our 2016 CSA season, please, please, PLEASE remember to bring your bags back. Dad and I figure that we are missing about 70 or more share bags... As such, we'll be putting your veggies in plastic bags this week instead. We are very grateful to those who consistently remembered to bring your empties back, it has been and is much appreciated. So check your pantry, check your garage, your car, the other car, your friend's car who picked your share up for you in week #3! You can't miss 'em, they have our name on the bottom ;)

**-The Guldans**



## Irish Root Soup

*From Allrecipes*

1/4 cup butter  
1 large yellow onion, chopped  
2 leeks, white and pale-green parts only, rinsed and coarsely chopped  
4 cloves garlic, smashed  
1 stalk celery, cut into chunks  
4 cups vegetable stock  
5 potatoes, peeled and cubed  
1 cup vegetable stock  
1 1/4 cups sliced baby carrots  
3 tablespoons chopped green onion  
3/4 cup heavy cream  
salt and ground black pepper to taste  
6 tablespoons shredded Cheddar cheese (optional)

Melt the butter in a large stockpot over medium heat; cook and stir the onion, leeks, garlic, and celery in the melted butter until tender, about 10 minutes.

Pour 4 cups vegetable stock into the stockpot; add the potatoes. Bring the mixture to a boil, reduce heat to medium-low, and cook the mixture at a simmer 20 minutes.

Divide the stock mixture into 3 batches with equal amounts of liquid and vegetables; set aside to cool for 30 minutes.

Pour 1 batch of the stock mixture into a blender, filling the pitcher no more than halfway. Hold the blender lid firmly in place and carefully start the blender; use a few quick pulses to get the mixture moving before leaving it on to puree. Repeat process with second batch. Return the pureed batches to the stockpot.

Divide third batch into two equal batches. Puree only one of the two batches before returning both to the stockpot.

Bring 1 cup vegetable stock to a simmer in a small pot over medium-low heat. Cook the carrots in the simmering stock until soft, 5 to 7 minutes; add to the puree in the stockpot.

Stir the green onion and heavy cream through the puree; continue cooking another 5 minutes. Season with salt and pepper; top with Cheddar cheese to serve.

## RECIPES OF THE WEEK

### French Leek Pie

*From Allrecipes*

1 (9 inch) refrigerated pie crust  
2 teaspoons butter  
2 large leeks, chopped  
1 pinch salt and black pepper to taste  
1 cup light cream  
1 1/4 cups shredded Gruyere cheese

Preheat oven to 375 degrees. Melt butter in a large saucepan over medium-low heat. Stir in leeks; cook, stirring occasionally, for about 10 minutes, or until soft. Season with salt and pepper. Reduce heat to low. Stir in cream and cheese, and warm through. Pour mixture into pie shell

Bake in preheated oven for 30 minutes, or until custard is set and golden on top. Allow to sit 10 minutes before cutting pie into wedges.

### Pancetta-Wrapped Leek Gratin

2 large leeks, ends trimmed and sliced in half lengthwise  
3 ounces pancetta (bacon can be used as a substitute), thinly sliced, or more as needed  
2 teaspoons olive oil  
salt and ground black pepper to taste  
1 pinch cayenne, or to taste  
1/4 cup chicken broth  
1/4 cup white wine  
1/3 cup heavy whipping cream  
1/4 cup grated Parmesan cheese  
1 teaspoon chives

Preheat oven to 400 degrees F

Wrap each leek half in pancetta.

Drizzle olive into a baking dish and use a pastry brush to spread oil over the bottom of the dish and partway up the sides. Season dish with salt, black pepper, and cayenne pepper. Place leeks close together cut-side down into the prepared baking dish. Pour chicken broth and wine over leeks. Cover baking dish tightly with aluminum foil and set it on a baking sheet.

Bake in the preheated oven until just tender, about 45 minutes.

Uncover the baking dish, pour cream over the top, and spread Parmesan over the top. Return to oven and bake until cheese is golden and sauce is bubbling, 15 to 20 minutes more. Cool for 10 minutes before transferring leeks to a deep plate; ladle wine-cream sauce over the top and garnish with chives.