



TURTLE CREEK GARDENS

Turtle Creek Gardens LLC
N5105 Pinnow Road, Delavan, WI
Janet Gamble, Farm Manager
farmmanager@turtlecreekgardenscsa.com

Kymerly Smith, Newsletter Editor
newsletter@turtlecreekgardenscsa.com

www.turtlecreekgardenscsa.com

CSA TAKE AWAY

CSA Take Away

This is your last CSA box for the 2017 season and we thank you for your participation in our CSA program.



The end of the season comes with the reflection of our season as we put closure to our current season and will soon enter into our 2018 season. Our reflection or 'digestion' of our current season is important for the planning of 2018. We will circulate a survey for all our CSA members to respond to the questions we pose and give opportunity for you to have a voice in response to your experience with Turtle Creek. The more member responses the more we can use or implement suggestions

based on majority response to the survey so we encourage everyone to fill out the survey.

We also conduct an internal evaluation to address operating systems and general health of the farm.

Here is my take away from this year:

- We witnessed an improvement in general soil health with reduced disease issues in large part due to executing our plan as timely as we can, improving our fertility plan as we address issues as they arise.



-Our investment in mitigating water flow (the construction of swales) on the farm to reduce loss was successful.

- A dedicated crew who

were invested in the outcomes of the farm was met and who can free the farmers time.

- The start of building a reserve fund for families/individuals in need.

- Piloting a partnership with an organization who works with the underserved in health and nutrition.

- How do we better manage our post-harvest systems in a very multi-faceted model i.e, CSA, wholesale, farmers market, farm store.....

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STORAGE/HANDLING GUIDE

THIS WEEK'S SHARE

Sweet Potatoes

Yellow or Russet Potatoes

Celeriac

Turnips

Carrots

Beets

Garlic

Brussel Sprouts

Black Spanish Radish

Pie Pumpkin

Butternut Squash

Onions

- How do we best take care of our employees and create incentives for employees to stay for multiple years with limited resources i.e, provide a healthy farm culture, provide benefits the farm can produce, bonuses based on annual farm profits, health insurance.....

- Improve internal systems for paper work.

Personal Take Aways:

- How to manage quality of life issues while managing growth? A question to work on this winter.

- Improve on managing expectations with our crew.

- Having the wisdom to know when to 'let it go'.

- Nurture relationships

I look forward to exploring the questions to you and the responses we'll receive.



Our farm store will be open monthly with our next opening **Dec 15-17** and deliveries **Dec 19-21**. **We are thankful for the opportunity to follow our passion to grow healthy food for our community and steward the earth in the process of doing so.**



CHEESY SWEET POTATOES
GINGER GORAL

These sweet potatoes are a great savory take on the traditional sweet potato casserole. Thank you for sharing Ginger!



- 5 medium sweet potatoes
- 1 1/2 c. Monterey Jack cheese, shredded
- 3 T. onions, chopped
- 3 T. butter
- 1/2 tsp. marjoram
- 1/4 tsp. salt
- 1/4 tsp. pepper

1. Prick sweet potatoes and bake in 350 degree oven for 50-60 min. or until tender. Peel and mash. Mix all ingredients together and heat through.

BUTTERNUT SQUASH BLUE CHEESE
GWEN VANSTEEN

This recipe comes from my mom, and it is a favorite of our Thanksgiving table. The sweet squash pairs perfectly with the creamy, tangy blue cheese and the crunch of the nuts. Enjoy!



1 large butternut squash, peeled (or left unpeeled) and cubed (about 3 cups)
7-8 shallots, peeled and halved (or quartered if larger)
2 tablespoons of olive oil
1 teaspoon of salt
½ teaspoon of freshly cracked black pepper
1 teaspoon of fresh thyme, chopped
¾ cup of pecan halves
½ – ¾ cup of blue cheese, crumbled (depending on how much you adore blue cheese)

1. Preheat your oven to 450 degrees F.
2. On a large baking sheet, toss the butternut squash and the shallots with the olive oil, salt, pepper and the chopped thyme.
3. Spread out on the baking sheet in a single layer and roast for about 30 -35 minutes, stirring occasionally, until the squash is soft and caramelized and the shallots have a bit of a roasty brown hue.
4. While the squash and shallots are roasting, in a dry skillet over medium heat, lightly toast the pecan halves.
5. Chop the toasted pecans and set aside.
6. When the squash mixture is done, toss in a bowl with the chopped pecans and blue cheese and serve.

PUMPKIN CHEESECAKE
 THEPPK.COM

I know it's not pumpkin pie, but I encourage you to try something a little out of the box this year. This pumpkin "cheese"cake is a delicious vegan version of cheesecake that provides a decadent pecan topping. Everything that you need to round out your thanksgiving meal.

For the crust:

1 1/4 cups of finely ground graham crackers or gingersnaps
3 tablespoons sugar
3 tablespoons melted non-hydrogenated margarine, melted coconut oil, or canola oil
1 tablespoon plain soy or almond milk.

Filling:

1/2 cup whole unroasted cashews soaked in water for 2 to 8 hours or until very soft
1/4 cup mashed banana (about half of 1 medium-sized banana)
1 12 to 14 oz package silken tofu, drained

1/2 cup sugar
1/3 cup brown sugar
3 tablespoons coconut oil, at room temperature
2 tablespoons cornstarch
2 tablespoons fresh lemon juice
2 1/2 teaspoons pure vanilla extract
1 teaspoon grated orange zest
1/4 teaspoon sea salt
1 3/4 cups pumpkin puree
3/4 teaspoons ground cinnamon
1/4 teaspoons ground ginger
1/4 teaspoon ground nutmeg

Topping

1/3 cup brown sugar
1 tablespoon nonhydrogenated margarine *or* coconut oil
Pinch of salt
1 cup pecans, roughly chopped

Make the crust:

1. Preheat oven to 350F and lightly spray a 9 inch springform pan with nonstick cooking spray. In a mixing bowl, combine the crumbs and sugar. Drizzle in the oil or melted margarine.
2. Use a spoon to blend the mixture thoroughly to moisten the crumbs, then drizzle in the soy milk and stir again to form a crumbly dough.
3. Pour the crumbs into the pan. Press firmly into the bottom. Bake for 8 to 12 minutes until firm. Let the crust cool a bit before filling. Keep oven on 350 to bake the cheesecake.

Make the topping:

In a mixing bowl use a fork to mash together brown sugar, margarine, and salt until crumbly, then fold in the chopped nuts and stir to coat the mixture. Set aside until ready to use.

Make the filling:

1. Drain the cashews and place in a blender with the banana, tofu, sugar, brown sugar, coconut oil, cornstarch, lemon juice, vanilla, orange zest, and sea salt. Blend until completely smooth and no bits of cashew remain, a food processor or strong blender should be able to get the job done.

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2. Set aside 1/2 cup of batter. To the remaining batter, add the pumpkin puree, cinnamon, ginger, and nutmeg and blend until smooth, then pour it into the crust. Randomly spoon dollops of the reserved batter onto the cheesecake. Poke the end of a chopstick into a batter blob and gently swirl to create a marble pattern; repeat with the remaining dollops.

3. Bake the cheesecake for 45 to 50 minutes. Remove cheesecake halfway through baking and sprinkle on the topping. Return to oven to continue baking. Cheesecake will be done when the top is lightly puffed and the edges of the cake are golden.

4. Remove it from the oven and let cool on a rack for about 20 minutes, then transfer to the refrigerator to complete cooling, at least 3 hours or even better if overnight. To serve, slice the cake using a thin, sharp knife dipped in cold water.



ROASTED ROOT VEGETABLES GINGER GORAL

I received this recipe the first year that we were members of the CSA and have followed it ever since. This recipe is the reason why my one year old ate beets, and my picky five year old eats vegetables that she can't pronounce. Enjoy!

Assorted root vegetables, peeled and cut into 1/2" slices (celeriac, rutabaga, turnips, parsnips, sweet potatoes, carrots, Brussel sprouts, etc.)

1/4 - 1/2 c. olive oil

1 tsp. salt

1/2 tsp. pepper

1 tsp. paprika

1 tsp. sage or thyme (opt.)

1 T. parmesan

Preheat oven to 400 degrees. Combine oil and spices. Mix into root vegetables. Spread on jelly roll pan in single layer. Bake 30 minutes.



VEGETABLE BROTH BASE THE VEGETARIAN COOKBOOK

My husband tried this recipe for the first time a year ago, and I fell in love. The recipe is wonderful and handy. It keeps in your freezer, and it is simple enough to take out a tablespoon of base with 1 cup of boiling water to make your favorite soups and stews. The recipe makes plenty so it should last you all winter long.

2 leeks, white and light green parts only, chopped and washed thoroughly (2 1/2 cups)

2 carrots, peeled and cut into 1/2" pieces (2/3 cup)

1/2 small celeriac, peeled and cut into 1/2" pieces (3/4 cup)

1/2 cup fresh parsley leaves and thin stems

3 tbs. dried minced onion

2 tbs. kosher salt

1 1/2 tbs. tomato paste

3 tbs. soy sauce

Process leeks, carrots, celeriac, parsley, onion, and salt in food processor until paste is fine as possible (3-4 minutes). Add tomato paste and process for 1 minute, scraping down sides of bowl every 20 seconds. Add soy sauce and continue to process for 1 minute. Transfer mixture to airtight container and tap firmly on counter to remove air bubbles. Press small piece of parchment paper flush against surface of mixture and cover tightly. Freeze for up to 6 months.