

**News from the farm:** This past spring, we visited Disney Land with our kids for the first time. They are nearly all teenagers so I felt like it was a little past due and incredibly important to give them the Disney experience that I remembered so fondly. It rained most of the day and, as you and I know, rain stops no one and nothing in the PNW so we had a blast. We ran from ride to ride all day and never waited in line longer than 15 minutes. Before heading home we decided on one more ride: Space Mountain--an indoor roller coaster set in complete darkness save a few bursts of electronic star light. I can remember just the way it felt to climb higher and higher but have no idea where I was or where I was going. And then sheer terror as I took a sudden plunge straight down in a zero-gravity, stomach-dropping thrill. My eyes and mouth were wide open, I was elated, nervous, happy, scared, disoriented, and loving it! The car jerked right, spiraled up, dropped, loop de looped, bent left, circled down, and wound it's way thru the pitch black. For a split second I thought, "This is much too much, I want off" and then it all stopped. Just jerked to a halt and the ride was over. Done. We all looked at each other in a wide-eyed well-that-was-that sort of way and smiled as we walked back to our rental car.

I find myself smiling a similar smile tonight because I feel the same way as I deliver the final csa box and hand out the last turkey to the last customer. The season was strange and beautiful and now it's over.

Farewell until next year. We'll spend the next few weeks trying to make sense of the past season and then we'll jump right into planning the next. Thank you for your support in one of our most challenging seasons yet.

**Here's what's in your box:** Mixed Kale, Celery, French Fingerlings, Garlic, Yukon Gold Potatoes, Pie Pumpkin, Leeks, Cipollini Onions, Rutabaga, & Carrots

**Gratitude unlocks the fullness of life. It turns what we have into enough, and more.**

Melody Beattie

## Creamy, Smoky Whipped Rutabaga

*makes 8 servings*

3 1/2 to 4 pounds rutabagas (two small or one large vegetable)  
2 tablespoons unsalted butter  
4 garlic cloves, peeled and roughly chopped  
1 1/2 teaspoons kosher salt  
1 cup whole milk  
4 ounces cream cheese, cut into small chunks  
2 tablespoons smoked olive oil  
2 teaspoons smoked paprika  
Freshly ground black pepper

Cut the rutabaga(s) in half crosswise. Place a half cut side down on a cutting board and carefully shave off the peel with a large chef's knife. Cut the peeled rutabaga into small slices about 1 inch thick. Repeat with the rest of the rutabaga.

Heat butter in a large sauce pan over medium heat. When butter has melted, add chopped rutabaga, garlic, and salt. Stir to combine. Pour in the milk and bring to a simmer, then turn the heat to low and cover the pot. Cook for 30 minutes, or until rutabaga is very tender. Turn off heat and remove lid. Let the vegetables cool for about 5 minutes.

Now either leave the rutabaga in the pot and use a hand mixer to whip it, or you can transfer it to the bowl of a stand mixer and use the paddle.

Drop the cream cheese into the rutabaga and use the hand mixer or stand mixer to mash it into the vegetables. The rutabaga will crumble then slowly turn into a mashed potato consistency. Add the olive oil and smoked paprika and mix thoroughly. Taste and add more salt and some black pepper, if necessary. Serve immediately.