



Week #20 Tuesday, Oct. 25th -Saturday, Oct. 29th 2011

In Your Bag:

Onions, Garlic, Winter Squash -Butternut, Pie Pumpkin, Carrots, Parsnips, Cabbage, Rutabagas, Potatoes

Dear Spring Hill Community Farm Members,

This week marks the end of regular season deliveries for 2011. (If you ordered a Winter Share, you have one more delivery and we will be in touch about that soon.) It also marks the completion of 20 seasons for Spring Hill Community Farm!!!

We started celebrating Spring Hill's 20th Birthday at our Fall Work Day and we'll continue the celebration at the Fall Dinner on Saturday, November 5th at St. Frances Cabrini Church in Minneapolis, 5:30-8:30 pm. We are looking forward to a fine evening of good food, good folks, music, a slideshow, stories ...fun! We'll have the new Spring Hill book available and Spring Hill t-shirts. We hope you'll join us.

Spring Hill began twenty years ago with a lot of community support, effort, and excitement and it continues with all of that, and a little experience to boot.

There are many people to thank for their work this year.

Our **pick-up site hosts** all generously share their homes with Spring Hill each week. We so appreciate all they do to keep the whole system working. A huge thank you to Dave and Mary Hedenstrom, Susan Hoch & Jim Haefemeyer, Robin Schow and Greg Bernstein, Laura & Paul Morrill, Janet Peters and Alan Torborg, Colleen & Joe Bartels, Adam Nelsen & Michael Walsh, Anne Holzinger, Mary & Michael Vanderford, Amy & Keith Goetzman, Wendy Fassett & Kevin Mahony and Karen & Jim Fassett-Carman.

Thanks as well to Michele Gersich. We love that each of you come to the farm to do a delivery. It's a wonderful opportunity to meet everyone, work together in the fields and packing area and, of course, to get the vegetables to where they need to go. None of it could happen without Michele Gersich serving as our coordinator. Thank you!!

Our Community Events group put out extra effort this year to celebrate our 20th Birthday. We have these folks to thank for their sense of celebration and party planning: Sandra Haff, Kate Hage, Erica Perl, Sue Poore, Robin Schow, Helen Torrens and Marian Wright. They were joined by a number of folks who helped with our fall work day and harvest dinner including Barb Wright, Karen Melander, LouAnn Keleher, Anna Ridgeway and Katie Wright-Racette.

Spring Hill's Core Group is a thoughtful group of members committed to working on the sustainability of the farm. They are Brenda Beyer, Brian Devore, Nancy Dilts, Cathy Dolan, Wendy Fassett, Jess Fischer, Bill Karns, Michelle Grabowski, Cindy Harper, Marilyn Johnson, Joe Knaeble, Dan Philippon, Katy Podolinsky, and Larry Schmidt. Thank you for your wisdom and guidance.

Our work crew was fantastic: Roy Cox, Sarah Hinde, David and Maggie your cheerful attitude and hard work made it all happen.

Beekeepers Bob Wright and Naomi Jackson – thanks for the bountiful yields of the many pollinated crops!

This year we are very excited about Spring Hill's book of stories and recipes. Marilyn Johnson, Kim Laudert, Claudine Arndt, Kathleen Morton saw the book through from start to finish. Phil Bode offered his photography work and many of you submitted writings and recipes and photos. Brian DeVore, Kate Hage, Katie Spaeth, Wendy Fassett and Lynn Cooper did edit work and Jessica Fischer pulled it all together. You are all amazing!

Finally, thanks to each one of you for being members of the farm, for sharing in the risk and bounty of the season, for your faith in us as farmers, for your willingness to be adventuresome in your kitchen, and for your part in sustaining this family farm.

Keep in touch!

Patty & Michael

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Roasted Rutabaga with Maple Syrup and Chile

*We're definitely going to try this one soon – what an interesting combination!
from "Cook This Now" by Melissa Clark.*

1 1/2 pounds rutabagas, peeled and cut into 3/4-inch cubes
2 tablespoons extra-virgin olive oil
1 tablespoon pure maple syrup
3/4 teaspoon coarse salt
1/8 teaspoon cayenne pepper

Preheat oven to 400 degrees. In a large bowl, combine rutabagas, oil, maple syrup, salt, and cayenne; toss until well combined. Spread rutabagas in a single layer on a large baking sheet. Roast, tossing occasionally, until rutabagas are tender and dark golden, about 40 minutes.
Serves 4

Mexican Roasted Potatoes

Mike made these for dinner tonight – He used 2 medium potatoes for the 3 of us, and adjusted the other ingredients.

We all gave them a thumbs up!

8 medium potatoes, peeled and dice
1/3 cup of olive oil
2 teaspoons dried oregano
1 teaspoon ground cumin
1/2 teaspoon sea salt (plus more to sprinkle on top)
freshly ground black pepper
3 garlic cloves, minced
1/8 teaspoon cayenne powder
1 lime, juiced (or more to taste)

Preheat the oven to 400 degrees. Combine all of the ingredients, except the potatoes and lime in a jar and shake to thoroughly mix ingredients (or whisk in a bowl). Pour your diced potatoes into a jelly roll pan, and toss with the oil mixture. Sprinkle with salt and freshly ground pepper. Roast for about 40 minutes, until the potatoes are well cooked, and browning on the edges. Take out of the oven, and sprinkle the juice of one lime over it. Taste test, and add more lime juice or salt, if needed and serve.