



## Vegetables for November 16 & 18

Red Merlin Beets Yellow Onion Yukon Nugget Potatoes Sugar Dumpling Squash Celeriac	Kohlrabi Radicchio Frisée Asian Greens
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*Next week is THANKSGIVING!*

*CSA Pick-Up for next week will be **Tuesday, November 22** at the usual time/location.*

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Visit us at the **Thanksgiving Winter Farmers' Market** this Saturday!

Hello from GVB!

Well, we did it. The food is out of the ground. I was so excited to report this last week, but Jacy happily reminded me about the five beds of baby carrots patiently waiting. It's hard to be disappointed, though, when November turns back to September and sunny after satisfying last 100 meters of a marathon.

Lots of notes on yummy farm food this week. You'll notice some interesting leaf vegetables in your box. Both **radicchio** and **frisée** are types of chicory; they are a little bitter but make very flavorful and unique salads. Pare them with roasted beets and chèvre for a delightful fall salad (recipe below).

**Celeriac** (aka celery root) is very universal. Thinking ahead to Thanksgiving, you can save it and add to your potatoes, stuffing, or roast it on its on. It just needs to be trimmed, peeled, diced, and tossed in olive oil with seasoning. This root has a mild celery taste and pares well with...well, pretty much anything!

**GVB lamb is ready!** These lambs were born in March/April of 2016 and are half Blue Face Leicester and half Icelandic or Suffolk. Our pasture-raised lambs are 25-35 pounds each, and you can order a whole or half lamb. \$9.50/pound, cut and wrapped. Cuts include: chops, ground, ribs, leg of lamb, organ meats, and some bones. This is a great opportunity to fill your freezer with delicious, local meat for the upcoming holiday season. Email Matt ([matt@gallatinvalleybotanical.com](mailto:matt@gallatinvalleybotanical.com)) to reserve your lamb!

We're also running a **pre-holiday sale on green (passat) cabbage**. This large cabbage makes excellent sauerkraut. Stock up for your fermentation projects with a 40-50 pound case for \$1/pound. Email Matt if you're interested!

Here's a salad recipe from the New York Times that is perfect for this week's box. You could also add caramelized onions and roasted celeriac for a more substantial meal, or you can save those goodies for Thanksgiving.

### **Beet & Radicchio Salad with Goat Cheese & Pistachios**

#### INGREDIENTS

- 2 pounds red beets, peeled, cut into 1/2-inch cubes
- ½ cup (8 tablespoons) extra virgin olive oil
- 2 ½ tablespoons red wine vinegar
- ½ teaspoon kosher salt, more to taste
- Freshly ground black pepper to taste
- 1 large garlic clove, minced
- 2 teaspoons chopped fresh tarragon
- 1 head radicchio, cut into bite-size pieces (about 4 cups)
- 1 large head endive, cut into bite-size pieces, about 2 cups (frisee is curly endive)
- ½ cup chopped fresh parsley
- 4 ounces goat cheese (try this with Amaltheia's smoked chevre!)
- ⅔ cup shelled, toasted pistachios, coarsely chopped

#### PREPARATION

- 1 Preheat oven to 375 degrees. Line a large baking sheet with aluminum foil.
- 2 In a large bowl, toss together the beets, 2 tablespoons oil, 1/2 tablespoon vinegar, and some salt and pepper. Arrange beets in a single layer on baking sheet and cover with foil. Bake for 20 minutes, then uncover and bake until tender and golden around edges, about 30 minutes more. Cool; transfer to a small bowl.
- 3 With mortar and pestle, or the back of a knife, mash garlic with 1/2 teaspoon salt to form a paste. In a small bowl, whisk together with remaining 2 tablespoons vinegar, then remaining 6 tablespoons oil and the tarragon. Season with pepper and additional salt, if necessary.
- 4 Toss beets with 2 tablespoons of the vinaigrette. In a large bowl, combine radicchio, endive and parsley. Toss with remaining vinaigrette. Add beets and goat cheese, and toss gently. Serve garnished with pistachios.

It seems like winter is finally trying to descend upon us. Perfect weather for cooking and Thanksgiving prep! Hope to see you at Market.

**Thanksgiving Winter Farmers' Market SATURDAY!**  
9AM- Noon. **Weaver Room**, Emerson Cultural Center.  
(Location CHANGE for this week—the Weaver Room is on  
the 2nd floor of the Emerson)  
*Plan ahead and stock up with local goodies for your  
Thanksgiving feast!*

Cheers!

~Kristina

**Enjoy your GVB produce!**  
~Matt, Jacy, Zachary, Ania, and CREW  
Questions/comments? Email [matt@gallatinvalleybotanical.com](mailto:matt@gallatinvalleybotanical.com)