



## Happy Thanksgiving from GVB!

*Thank you for being part of our Winter CSA and for your continued support of our farm. We appreciate you! We hope the produce helps make your Thanksgiving festive, warm, and rejuvenating. Enjoy!*

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### Vegetables for the week of November 21st

German Butterball Potatoes	Alto Leeks
Long Pie Pumpkin	Garlic
Parsnips	Spinach
Orange Carrots	Sunshoots
Romanesco Cauliflower	Herb Bundle- rosemary, thyme, sage

#### **Please remember the change for this week's pick-up:**

*CSA boxes will be ready on **Tuesday, November 22** at the usual time/location.*

Greetings,

We're settling into a winter routine out here on Chester Lane—the cold mornings keep us inside, either in the greenhouses or in the pack shed, working away with thermoses of coffee (too much?). If you stop by in the next few months, you'll find us harvesting greens from the greenhouses, running the root washer, seeding and harvesting microgreens, packing restaurant orders, and of course putting together your bountiful CSA boxes. If there's one thing I've learned this past year, it's that Matt and Jacy don't sit still. So, although the winter does provide some reprieve from the frantic summer days, we still just try to keep up as we conquer the daily tasks and undertake ongoing side projects. GVB is a continuous hum of activity all year round!

Your CSA box is full of Thanksgiving feast items. Butterball potatoes are versatile; they make great mashers but can also be cubed and roasted. Romanesco Cauliflower is one of the most exotic looking vegetables we grow. This variety holds up well for roasting, has a nutty flavor, and is delicious topped with parmesan. We love our Long Pie pumpkins! This is an heirloom variety that almost went extinct but was resurrected by John Navazio in at Garden City Seeds in Hamilton, MT. These are fabulous pie pumpkins- your pumpkin should be enough for two pies, or one pie and one loaf of pumpkin bread.

Although most of you probably have a pumpkin pie recipe, I'm including one from Alice Waters's *The Art of Simple Food*. She recommends using Long Pie and has some other great tips for the perfect pie.

#### Pumpkin Pie (Makes one 9-inch pie)

CRUST:

Have measured:

**1/4 C. cold water**

Mix together:

**1 C. all-purpose flour**

**1/4 tsp. salt (omit if using salted butter)**

Add:

**6 T (3/4 stick) cold butter, cut into small (1/4 in.) cubes**

Cut butter into flour with a pastry blender or your fingertips, leaving some butter in fairly large, irregular pieces (1-2min). Pour in 3/4 of water, stirring all the while with a fork until the dough begins to form clumps. Keep adding water if needed. Bring dough together into a ball and wrap in plastic. Compress ball and flatten into disk. Let rest, refrigerated, for 1 hour or longer.

Soften dough and room temperature and roll out into 12-in. circle. Line a 9-in. pie pan with the pastry. Refrigerate for at least 1 hour. Preheat oven to 375F. Prick the bottom all over with a fork, Line the shell with a piece of foil or parchment paper and fill with a layer of dried beans. Bake for 15 min., or until lightly golden around the edge. Take out of oven; remove foil and beans. Return to oven and cook for another 5-7minutes, until it is an even light golden brown. Set aside to cool.

FILLING:

In a small saucepan whisk together:

**1/4 cup cream**

**2 tsp flour**

Heat mixture over low heat until it comes to a boil and thickens. Slowly whisk in:

**3/4 cup cream**

Continue whisking until mixture returns to a boil. Remove from heat. In a medium bowl whisk together:

**15 oz (1.5 cups) pumpkin puree**

**3 eggs**

In another bowl combine: **1/4 cup brown sugar, 1 T granulated sugar, 1 tsp. cinnamon, 1/4 tsp cloves, 1/4 tsp. ground ginger, 1/2 tsp salt, pinch of black pepper.**

Stir sugar and spice mixture and the thickened cream into pumpkin mixture.

Whisk in:

**1 1/2 tsp brandy (optional)**

Pour into pre-baked pie shell and bake for 45-50 minutes, until center is almost set. If edges are browning too quickly, fit a ring of foil around the rim. Let cool completely on a rack before cutting.

And here's a tasty side-dish option to go with your Turkey...

### **Honey Roasted Carrots & Parsnips with Herbs:**

Serves 4

INGREDIENTS:

1 pound carrots

1 pound parsnips

3 tablespoons extra-virgin olive oil

2 tablespoons honey

Coarse salt and freshly ground black pepper

3 sprigs fresh thyme, 3 sprigs fresh rosemary

DIRECTIONS:

1. Preheat the oven to 350 degrees F.

2. Peel the carrots and parsnips and cut them in half lengthwise, larger ones can be quartered. Place them on a large rimmed baking sheet.

3. Drizzle the carrots and parsnips with the olive oil and honey. Season with salt and pepper and toss to coat. Scatter the herb sprigs on top. Place them in the preheated oven.

4. After 10 minutes, give the veggies a toss and put back in the oven for another 10 minutes until the vegetables are soft and slightly caramelized. Serve warm.

Having a Happy Thanksgiving,

~Kristina

**Enjoy your GVB produce!**  
**~Matt, Jacy, Zachary, Ania, and CREW**  
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