

# GROUNDWORK ORGANICS



October 5, 2016

## In your box

Romaine lettuce  
Butter lettuce  
Red beets  
Carrots  
Broccoli  
Jaqueline Lee potatoes  
Walla walla onions  
Corn  
Basil  
Potimarron squash

Hope all who made it out to the farm on Sunday enjoyed! I was very glad the weather held, and loved seeing so many of you out here. If you were unable to make it, please come pick your pumpkin anytime at the farm stand, Thursday thru Sunday 9am-6pm at 91360 River Road (just check in with our staff and let them know you are with the CSA). I meant to acknowledge the source of most of the delicious cheese we served Sunday was from Mary Lou at Newman's Fish on Willamette, hands down the best cheese selection in town.

Some of the last **basil** and **corn** of the season, truly time to put pesto or cut corn in the freezer if you want some for this winter. **Potimarron** is my very favorite winter squash, a kuri type with texture and flavor that reminds you a bit of chestnut ("marron" in French). The recipe below is for the soup I served on Sunday, and this is the squash to use. A very satisfying meal. I cook it for a while longer than she calls for, and find the squash falls apart better if you don't rush the puree process. (I also have an aversion to immersion blenders after almost taking off a finger several years ago, so I actually use a hand cranked egg beater to smooth it out, kind of odd but it works). Thanks everyone, Sophie

## PUMPKIN GRUYERE SOUP

From *The Greens Cookbook* by Deborah Madison

### THE STOCK

Seeds and scrapings from the pumpkin or squash  
2 carrots, peeled and diced  
1 celery stalk, plus some leaves, chopped into small pieces  
1 turnip or parsnip, peeled and diced  
2 bay leaves  
5-6 fresh sage leaves  
4 parsley branches  
3 thyme branches  
1/2 teaspoon salt  
8 cups cold water

### THE SOUP

1 pumpkin or squash, weighing about 2 1/2 pounds  
3 tablespoons butter  
1 medium yellow onion, cut into 1/4 inch dice  
1/2 - 1 teaspoon salt  
6 to 7 cups stock  
1/2 to 1 cup light cream  
white pepper  
3 oz gruyere cheese, finely grated

For the stock, cut the pumpkin or squash in half and scrape out all the seeds and stringy material with a large metal spoon. Put them in a pot with the remaining ingredients, bring to a boil, simmer for 25 minutes, and then strain.

Preheat the oven to 400. Bake the pumpkin or squash halves, face down, on a lightly oiled baking sheet until the skin is wrinkled and the flesh is soft, about 1 hour. Remove them from the oven, and when cool enough to handle, peel off the skin. Reserve any caramelized juices that may have collected on the pan.

Melt the butter in a soup pot, add the onion, and cook over medium heat for about 5 minutes. Add the cooked pumpkin, the juices, if any, the salt and 6 cups of the stock. Bring to a boil, then simmer, covered for 25 minutes.

Pass the soup thru a food mill, which will smooth it out while leaving some texture. Return the soup to the pot and add the cream and more stock, if necessary, to thin it.

Taste for salt and season with fresh ground pepper. Stir in the grated cheese and serve the soup with thyme leaves scattered over it.