



KEEPING UP WITH THE HOLIDAYS

Thanksgiving is next week (yep, that is T-9 days). We are kicking off a holiday season that will look much different than any other year before. Many of us look forward to the holiday season for its many sacred traditions that bring family and friends together. Whether it is watching holiday movies together, roasting a perfect turkey, setting up a Christmas tree, hosting dinners, or lighting the menorah; holiday traditions are a way for us to express what is important. These traditions, big or small, bond us as families and communities.

Growing up, Diwali was the biggest event of the year for my family and community. Days leading up to Diwali were filled with a serious deep cleaning of the house, preparing hundreds of terracotta diyas (clay oil lamp), rolling cotton wicks, building a clay house to decorate, but most importantly, acquiring and maintaining a hefty stockpile of fireworks. Nothing compared to lighting hundreds of diyas and cracking fireworks for 3 straight nights. Exhilaration and thrill would last for weeks after Diwali. I can still feel that exhilaration as I reminisce my childhood Diwali while writing this newsletter.

Since moving to the USA, we have adapted to new holidays and acquired new family traditions. We still celebrate Diwali, but on a much smaller scale. I guess it is in our nature to adapt to new ways of connecting with our loved ones and celebrating their company. This holiday season, instead of setting a table we may be setting up a Zoom call and hope that everyone's speakers and cameras are functioning. Even though nothing can replace hugs and kisses, let's hope our friends and family remain in good health and in good spirit. After all, they are the essential ingredients of our holiday traditions.

Until next week, Stay Safe Stay Healthy!

Ruby

WHAT'S IN THE BOX

- *Goldrush Apples (from LaMancha Ranch & Orchard)
- *Lemongrass
- *Red Bell-Pepper
- *Leeks
- *Cherry Tomatoes
- *Yellow Potatoes
- *Broccoli Leaves
- *Fennel

RECIPE

Leek & Potato Galette with Pistachio Crust

Reference: Bonappetit.com

Dough:

*1/2 cup raw pistachios *2 1/2 cups all-purpose flour *1 teaspoon kosher salt *1 teaspoon sugar *1 cup chilled unsalted butter

Pulse pistachios in a food processor until coarsely ground. Add flour, salt, and sugar and pulse to combine. Add butter and pulse just until a coarse meal forms. With motor running, gradually stream in 1/2 cup ice water and process until dough comes together. Transfer dough to a work surface; form into a ball, then flatten into a disk. Wrap in plastic and chill at least 30 minutes.

Filling & Assembly:

*1 tablespoon olive oil, plus more for drizzling *1 large leek, white and pale green part only, halved lengthwise, thinly sliced *4 ounces fresh goat cheese *5 tablespoons heavy cream *2 garlic cloves, finely chopped *Kosher salt, ground pepper, all purpose flour for surface *4 tablespoon coarsely chopped dill, divided, plus springs for serving *2 large gold potatoes, thinly sliced *1 large egg, beaten to blend *Crushed pink peppercorns

Preheat oven to 400 F. Heat 1 tbsp oil in a small skillet over medium-low. Cook leek, stirring occasionally, until softened but without taking on any color, about 5 min. Transfer to plate. Mix goat cheese, cream, and garlic in a medium bowl to combine; season with salt and pepper.

Divide dough into 4 pieces. Roll out 1 piece of dough on a lightly floured surface to an 8" round; transfer to a parchment-lined baking sheet. Using an offset spatula, spread one-quarter of goat cheese mixture over dough, leaving a 1" border. Scatter 1 tbsp dill evenly over, then top with a thin layer of potato slices. Drizzle with oil and season with salt. Scatter one-quarter of leeks over potatoes. Fold edges of dough over filling, tucking and overlapping slightly as needed. Repeat the same to make 3 more galettes. Brush top of dough with eggs.

Bake galettes until crusts are golden brown and potatoes are soft, 30-40 min. Drizzle with honey and top with dill springs. Sprinkle with pink peppercorns; season with salt and pepper.

ABOUT CSA CREDIT

Please Note: CSA credit is not transferrable to 2021. Last day to use it is last farmers' market of the year (November 25th).

If you have CSA Credit and would like to use it this season, here are the options and prices.

Please send an email to riverlandfamilyfarms@gmail.com by Saturday 9 pm to place an order to be picked up with your produce box on Tuesday/Wednesday. All produce subject to availability.

Produce Item	Quantity	Credit Equivalent
Red Potatoes	10 lbs	\$20
Yellow Potatoes	10lbs	\$20
Delicata Squash	14 lbs	\$20
Butternut Squash (available	14lbs	\$20
Sweet Potatoes	7 lbs	\$20
Fresh Ginger	1.25 lbs	\$20
Fresh Turmeric (available mid	1.25 lbs	\$20
Strawberry	Half Flat	\$20
Strawberry	Full Flat	\$35
Extra Harvest Box upon request	1 box	1 credit