

Hello from White Winter Winery!

White Winter Winery is a relatively small regional winery located in Iron River, Wisconsin. We specialize in making mead (honey wine) hard cider, spirits, and non-alcoholic fruit spritz. We have been in business for over 22 years and have been part of the Bayfield Food Producers Cooperative since its inception. While we cannot distribute our main products through the coop, we do sell our non-alcoholic fruit drinks; the raspberry, blueberry and black currant spritz. Through the CSA and the Co-op wholesale program. You can find our fermented products all across Minnesota and Wisconsin, at any major liquor outlet. Just look for the Old Man Winter logo on our ciders and mead products!



When we started the winery 22 years ago, our goal was (and continues to be) to make high quality products, and give back to the community we live in. Our commitment to quality has resulted in White Winter Winery winning over 100 awards in international competition for our meads, ciders and spirits, and giving back nearly \$75,000 to our community through charitable causes.

By partnering with small, family run farms and apiaries like Erickson Orchards, Highland Valley Farm, and Nohr Honey Farms we ensure quality ingredients go into our quality products. The Bayfield Food Producers Cooperative isn't about one particular business or farm, it's really about the entire South Shore region and its success. We work together to share what we have grown or made into value added products with you, our customers.

We invite you to attend special events at the winery ranging from Dickens

dinner theatre on December 8th, Jazz to artisan craft fairs and BBQ, all great fun, many for a cause. Check out all of our events at www.whitewinter.com or on the White Winter Facebook page.



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The South Shore is a great place to live and visit, with sustainable farms, and value added businesses, community members and friends, reinvesting back into our region to make it a great place to be. In a very real sense you, as a CSA member, are also an investor in our region. Your purchase stays in the community and continues to support small, family run farms and businesses just like ours, and we appreciate it very much!

Jon and Selena

White Winter Winery

RECIPE CHALLENGE!



Leeks are one of my new favorite veggies this season! I have loved it sautéed with butter in a medley of other veggies, as well as fresh in a salad. How about you?!
Share with others on Facebook!

FRIENDLY REMINDERS!

- Please return your boxes each week! We will reuse them as long as they remain in good condition.
- When you return your boxes to your pick-up location, please be courteous and break them down. There are many sites where boxes stack up quickly and take up a lot of space.
- **Winter CSA is just around the corner!** Contact Evan if you are interested (csamanager@bayfieldfoodproducers.org).

WHAT'S IN THE BOX

VEGGIE BOXES

~ Great Oak Farm ~

Carrots, Green Beans, Acorn Squash, Onions

~ River Road Farm ~

Head Lettuce OR Salad Mix, Spinach, Kale OR Cauliflower

~ Yoman Farm ~

Potatoes, Leeks

~ Twisting Twig Gardens ~

Parsley, Garlic

MINI VEGGIE

~ Great Oak Farm ~

Carrots

~ River Road Farm ~

Head Lettuce OR Salad Mix, Spinach

~ Yoman Farm/ Maple Hill Farm ~

Tomatoes OR Peppers OR Butternut Squash

MEAT BOXES

~ Hidden Vue Farm + Griggs Cattle Co ~

Assorted Beef

~ Maple Hill Farm ~

Assorted Pork

MINI MEAT BOXES

~ Hidden Vue Farm + Griggs Cattle Co ~

Assorted Beef

~ Maple Hill Farm ~

Assorted Pork

PLUS ITEM

~ Heritage Acres ~

Maple Syrup

~ Maple Hill Farm ~

Pancake Mix

FRUIT BOXES

Honeycrisp Apples

October 10th and 11th, 2018

How To Store Your Produce

Apples: Store your apples in the refrigerator in the packaging it is delivered in.

Carrots: Tightly seal unwashed carrots in a plastic bag in the coolest part refrigerator.

Cabbage: Cabbage has a great storing capacity! Just place in your refrigerator, preferably crisper bin. If outer leaves start to yellow, simply peel back one or two layers. Once chopped, wrap in plastic.

Cauliflower: Cauliflower does not keep super well. Wrap in plastic and store in fridge—try to use within a week (it will be sweetest then!).

Kale: Kale easily stores upwards of a week. Simply bag and store in refrigerator.

Leeks: Loosely wrap unwashed leek in a plastic bag and store them in the crisper drawer of your refrigerator where they will keep for 2 weeks.

Lettuce: Store lettuce in the crisper drawer in your fridge—use within a week.

Onions: Choose a cool, dark place to store your onions. The space should have a temperature maintained between 40 to 50°F.

Parsley: Similar to other fresh herbs in the CSA, For short-term storage, stand upright in a container with an inch of water. Then cover the herbs loosely with plastic bag and refrigerate for up to 2 weeks.

Potatoes: Colder temperatures lower than 50 degrees such as a lower level pantry.

Spinach: Ensure that the moisture is removed by patting the spinach dry with a paper towel. Leave a paper towel in the bag with the spinach to absorb excess moisture.

Squash: Winter squash will last up to a month in a cool (50 to 55 degrees F) dark cellar or storage area, but only about two weeks in the refrigerator. Ideally, only cut or cooked butternut squash should be refrigerated.

Tomatoes: Do not refrigerate tomatoes; cold temperatures deplete their flavor & texture. Putting dry tomatoes in a brown paper bag may accelerate the ripening process.

SNEAK PEEK AT NEXT WEEK

October 17th, 2018

VEGGIE BOXES

~ Great Oak Farm ~

Carrots, Onions, Butternut Squash, Collards

~ River Road Farm ~

Spinach, Salad Mix

~ Yoman Farm ~

Potatoes, Radishes

~ Twisting Twig Gardens ~

Head Lettuce

MINI VEGGIE

~ Great Oak Farm ~

Onions, Butternut Squash

~ Yoman Farm ~

Potatoes

~ River Road Farm ~

Salad Mix

MEAT BOXES

~ Hidden Vue Farm + Griggs Cattle Co ~

Assorted Beef

~ Maple Hill Farm ~

Assorted Pork

~ Heritage Acres ~

Chickens

MINI MEAT BOXES

~ Hidden Vue Farm + Griggs Cattle Co ~

Assorted Beef

~ Maple Hill Farm ~

Assorted Pork

PLUS ITEM

~ White Winter Winery ~

Spritz

FRUIT BOXES

Apples

Stuffed Acorn Squash

Ingredients: Acorn Squash, Olive Oil (or Hazelnut Oil), Salt + Pepper, Onion, Ground Beef, Garlic, Cumin, Brown Rice, Black Beans, Tomatoes, Cilantro, Cheese, Green Onion

Continuing with the squash theme from last week, here is another great recipe. This recipe uses ingredients from several box types. Pick and choose what you would like to include—this recipe is an easy one to make vegetarian or vegan! This recipe is ideal for two acorn squash.

Step 1: Preheat oven to 400 degrees. Cut stem and bottom tip off squash (don't take too much off). Cut squash in half width-wise and scoop seeds out. Drizzle olive oil in squash (use Hazelnut if you still have some from your Fruit Box) and add a pinch of salt + pepper.

Step 2: Place squash cut side down on baking sheet and roast for roughly 35 minutes, or until flesh is tender enough to push a fork easily into. Leave oven on once squash are done roasting. Remember to let squash cool-down before handling.

Step 3: While squash roasts add a tablespoon of oil to a skillet and sauté onions for about two minutes on medium-high heat. Next add ground beef, breaking up with a spoon of spatula. Once beef has browned add salt + pepper to taste as well as a couple cloves of diced garlic, 1 teaspoon cumin and a pinch of Cayenne and Cinnamon.

Step 4: On another burner while cooking beef, make sure to start cooking 3/4 cup brown rice. Once seasoned-beef is browned, empty into a mixing bowl. Add cooked brown rice, warmed black beans, diced tomatoes and some chopped cilantro to bowl. Mix well.

Step 5: Once the squash is cool enough to handle, spoon equal portions of the beef/rice mixture into the cavity of each squash half, sprinkle over the top about 1 tablespoon of the sharp cheddar cheese, and place the halves back onto the baking sheet and into the oven to bake for an additional few minutes just until the cheese melts.