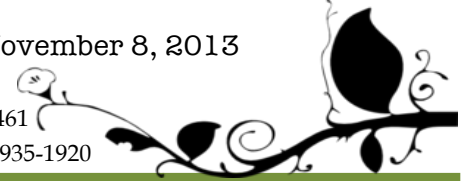


WINTER GREEN FARM

Box note #3 for the week of November 8, 2013

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EXTENDED SEASON! News From the Field

Greeting extended season members!

The rain is serenading us in the office this morning as I write to you. The wind is blowing off the remaining yellow leaves on the undergrowth around the farm, and with the time change bringing us longer evenings, it's beginning to feel more like winter than fall!

The crew is out there braving the stormy elements to bring you your vegetables this week. We wanted to let you know that you will be receiving Pac choi or Napa cabbage in your box. Due to frost damage and some insect damage on the outer leaves, we had to peel back the outer layers of some, to get to the good inner leaves of the plants. Some of you might be getting two small cabbages or two small Pac choi to make up for the size of them. They are still delicious and we are happy to put this extra work into harvesting and processing to get them to you to enjoy.

We are also excited to be giving you a jar of our Winter

Green Farm strawberry spread! We are able to can this delicious spread out of the berries that come back from our markets and the #2 berries in the field. It's a smaller batch of spread due to the challenging strawberry growing season we had this year, but we are happy to have it! Our friends over at Sweet Creek Foods can it for us, which makes it a truly local product. If you enjoy the jar in your box and would buy to purchase more the price is \$4.50 a jar or \$50 a case. You can contact Linda in the office and she can take your order and get it to your drop site. (They make wonderful gifts as the holiday season is quickly approaching)

If any of you have any delicious recipes you have tried lately and would like to share with your fellow CSA members, I always love to include them in the box note or on the blog.

Have a wonderful Weekend and enjoy the goodness in your box!

-Sara Davies

This Week's Harvest (subject to variation)

Pac choi or Napa cabbage

Lacinato kale

Romanesco (some)

Leeks

Celeriac

Lettuce

Pears (variety: Bosc)

Butternut squash

Acorn Squash (if you don't get Acorn squash, you will get another butternut!)

Carrots

Strawberry spread



Garlicky Baked Butternut Squash *from ohsheglows.com*

- 2 tablespoons minced fresh parsley
- 2 tablespoons olive oil
- 2 garlic cloves, minced
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 3 1/2 pounds butternut squash, peeled and cut into 1-inch cubes
- 1/4-1/3 cup vegan parmesan cheese OR grated Parmesan cheese*

1. In a large bowl, combine the parsley, oil, garlic, salt and pepper. Add squash and toss to coat.

Note: I was not vegan when this recipe was posted and we used Parmesan cheese. I now make my own vegan Parmesan cheese, by toasting sesame seeds and almonds in the oven. Then I process the seeds and nuts with a bit of nutritional yeast and salt (to taste). It makes a fantastic sub and is especially good on pasta!

2. Transfer to an ungreased shallow 2-qt. baking dish. Bake, uncovered, at 400 degrees F for 50-55 minutes or until squash is just tender. Stir in Parmesan cheese.

Winter Green Farm Cabbage Slaw

From *Eating Close to Home* by Elin Kristina England

- ❖ 1 cabbage, thinly sliced
- ❖ 1 pound carrots, grated
- ❖ 1 bunch cilantro, chopped
- ❖ 1/3 cup apple cider vinegar
- ❖ 2 Tablespoons salt
- ❖ 1 Tablespoon chili powder

Toss all ingredients. Let stand at room temperature for 1 hour before serving.

Simple Pac Choi

From *Vegetable Bliss* by Julie Sochacki

Use as little or as much Pac choi as you have for a simple slow cooker side dish.

- ❖ 2 tablespoons tamari
- ❖ 2 tablespoons mirin
- ❖ 2 tablespoons water
- ❖ 1 tablespoon olive oil
- ❖ 2 garlic cloves, minced
- ❖ 2 teaspoons minced fresh ginger
- ❖ 1 large head or 2 small heads of Pac choi

In a small bowl, combine tamari, mirin and water. Set slow cooker to high. Spread the oil on the bottom of your slow cooker. Sprinkle the bottom of cooker with garlic and ginger. Place Pac choi evenly in slow cooker and then pour tamari mixture over Pac choi. Cook for about 4-1/2 hour on a low setting.



Wali Via, out on a foggy morning, prepping the field for cover crop.

Celeriac and Apples

From *Vegetable Bliss* by Julie Sochacki

- ❖ 2 pounds celeriac, peeled and cut into chunks
- ❖ 3 large apples, cored and cut into chunks
- ❖ 1 onion, coarsely chopped
- ❖ 1/2 cup veggie broth or coconut milk
- ❖ 1/4 cup maple syrup
- ❖ 1/4 teaspoon cinnamon
- ❖ 1/2 teaspoon nutmeg

In a large pot bring two inches water to a boil. Add the celery root, apples and onion. Steam covered for about 25 minutes or until very tender. Using a blender, food processor or potato masher, create a puree with the celery root mixture. Stir in and mash remaining ingredients.

Caramelized Leek Salad with Pear, Cheese, and Toasted Walnuts

From *Farmer John's Cookbook* *The Real Dirt on Vegetables*

- ❖ 1/2 cup walnut halves
- ❖ 1 tablespoon unsalted butter
- ❖ 5 tablespoons extra virgin olive oil, divided
- ❖ 2 large leeks, white and green parts only, sliced (about 3 cups)
- ❖ 4 cups mixed salad greens
- ❖ 1/4 teaspoon salt
- ❖ Freshly ground black pepper
- ❖ 1 1/2 tablespoons balsamic vinegar
- ❖ 2 pears, cored, sliced (you may want to sprinkle with lemon juice to keep from turning brown)
- ❖ 4 ounces of cheese, crumbled or thinly sliced (chevre, fresh pecorino, Parmesan, fontina, or smoked Gouda work well)

1 Toast the walnuts in a dry, heavy skillet (preferably cast iron) over high heat until they start to brown in spots and become fragrant. (Be careful not to over-toast them, as they will burn very quickly once toasted.) Immediately transfer the nuts to a dish to cool. Chop the nuts.

2. Heat the butter and 1 tablespoon of the oil in a large skillet over medium-low heat. Add the leeks; cook, stirring occasionally, until they are a deep, golden color, about 45 minutes. Drain and cool.

3. In a large bowl, toss the salad greens with the salt and pepper to taste. Add the balsamic vinegar and toss; add the remaining olive oil and toss again. Divide the greens among four plates; sprinkle with the caramelized leeks and toasted walnuts. Arrange the pear slices on the leeks. Sprinkle with cheese.