



Winter Green Community Farm

November 20th *THIS IS THE LAST DELIVERY OF THE SEASON!!* 2007

This Week's Harvest

Kale
Pac Choi
Carrots
Celeriac
Onions
Winter Squash
Potatoes
Turnips



THANKSGIVING!

Happy Holidays Everyone!

Scalloped Celeriac & Potatoes

1 lb. celeriac, peeled, halved, sliced 1/8" thick
1 lb. potatoes, peeled, sliced 1/8" thick
1 Cup Swiss cheese, grated, divided
1/2 tsp dried thyme 2 Tbsp butter
2 Cups Stock (veggie, chicken, or beef)
butter for greasing baking dish
Salt & pepper to taste

Preheat oven to 350 deg. Grease a 2 qt. baking dish w/butter. Place celeriac and potatoes in alternating layers in the baking dish, seasoning every few layers w/salt and pepper. At about the halfway point, add 1/3 cup cheese in an even layer: sprinkle w/thyme. Continue w/celeriac & potatoes, until all slices are used. (Leave room at top for liquid to boil.) Pour stock over celeriac & potatoes. Dot w/butter. Cover w/foil & bake for 45 min. Remove foil & bake for 15 min. more. Sprinkle 3 remaining 2/3 cup cheese over top layer, add several grindings of pepper, and bake until cheese turns golden, about 15 min. Let stand 10 min. before serving.

Serves 6 from "Real Dirt on Vegetables" cookbook

No-Fault Pumpkin Pie

3 C Pumpkin puree, or
you can use also
squash puree
3/4 C honey
2 T molasses
1/4 tsp powdered
cloves

3 tsp cinnamon
1 1/2 tsp ginger
1 tsp salt
4 eggs, slightly beaten
1 can evaporated milk,
(or 2 C scalded milk)

Mix ingredients in order given. Pour into whole whet pie shell and bake 10 minutes at 450 degrees, then 40 minutes at 350 degrees, or until set. Variation: for a delicious pumpkin/squash pudding, omit pie shell. Bake filling in buttered baking dish and serve w/vanilla ice cream or heavy cream.

from The Moosewood Cookbook

Baked Squash w/Kale & Pear

3 Acorn Squash
1/2 Parmesan cheese,
divided
1/2 tsp salt, divided
1/2 tsp pepper,
divided
1 1/2 Tbsp olive oil
1 LG leek, chopped
4 C Kale, coarsely
chopped

1 C stock, veggie or
chicken
1/2 red bell pepper,
cored, seeded, diced
1 tsp garlic, minced
1 Tbsp butter
1 pear, firm-ripe, peeled,
halved, cored, cut in
1/2" pcs
butter or oil for greasing pan

Preheat oven 375 deg. Lightly grease 13 x 9" pan w/butter or oil. Cut squash in 1/2 & scoop out seeds. Place cut side down on baking sheet. Bake til tender (30-40 min) Turn 1/2 over & sprinkle w/1/4 C parmesan, 1/4 tsp salt, & 1/4 tsp pepper. Bake 5 min. Heat oil in LG skillet. Add leeks, saute til soft. Add Kale, stock, pepper, garlic, & 1/4 tsp salt & pepper. Bring to boil, cover, cook 5 min. Remove cover & increase heat to Med High, cook stir frequently, til kale is tender & liquid evaporates, (8-10 min) Transfer mixture to bowl & set aside. Melt butter in LG skillet over Med High. Add pear: saute til lightly browned. Add to kale mix & stir well. Spoon mix into squash halves. Top w/remaining Parmesan cheese. Bake 10 min. more.

This is the Last Delivery of the season!!

News from the Field

Hello Winter Green Farm family!

As I sit and write this last box note of the season, the sun is breaking through the cloud cover that has been so persistent these last few days and the rain has actually abated....for now! I hope we can believe the weather forecasters in their predictions of a few sunny days ahead for all of us here in this soggy valley! I know that I am putting out some powerful intentions by imagining games of hide and seek, basketball, and hiking adventures for the holiday weekend!

It's hard to believe that another season has passed us by. This time of year it is such a mixture of relief and nostalgia. Relief that we can finally give our tired, worn out bodies a little rest, and nostalgia for the joy of helping to create such a bounty to share with you all. I hope that I never tire of the process of watching wet, barren fields transform into lush, green growth. I know that even though there are times when the season seems way too long, we are all sorry to see it end. I take comfort in knowing that even though we don't see them, there are little seeds burrowing in under the soil, already imagining their emergence, just awaiting the mysterious signals of the season.

We would like to thank you all for joining with us this season. We hope that you have enjoyed being part of the farm, and enjoyed the bounty that the earth has brought forth. We feel it has been a good season, and hope you feel the same. We try to improve our CSA every year, and appreciate those of you who took the time to return our surveys. Your input helps us to know what you feel works or doesn't, and your suggestions and comments are all taken into consideration for next season.

This was Winter Green Community Farm's 16th year and we had our largest membership to date. We are pleased that all went very smoothly and we appreciate all of your efforts in helping to make that happen. We also want to thank all of the site hosts for volunteering their homes and time. Your time and effort help to make our program work as well as it does.

We were excited to have filled our membership quota quite quickly this year and had a substantial waiting list all season. I am already reserving shares for the 2008 season so if you would like to reserve your share, give me a call/email at the office. Even though we have taken many different approaches to advertising, we still find that word of mouth is our most effective means of receiving new members. We will once again be offering \$25 Gift Certificates for member referrals next season, so be sure to talk to your friends and family about our program.

Just because it's the end of the CSA deliveries, it doesn't have to be the end of your involvement with the farm. We will be holding our Core Group meeting in early February and welcome member participation. At the meeting, we talk about all aspects of the farm and the CSA and welcome your ideas and suggestions. Let me know if you would like to attend.



We would very much appreciate if you would all take a look around for any harvest boxes that might have been taken home. You have all done a fantastic job at transferring your veggies and leaving the boxes at the site. Even though this is the last delivery, we will be going around to all of the drop sites next week to pick up the site paraphenalia, so you will have one more week to return boxes if you find one hiding in the corner of the garage.

Since this week is the Thanksgiving holiday, I have not featured a specific veggie. I have tried to include some nice holiday fare recipes and you can go to our online box note archive for even more inspiration.

It has been a pleasure to work/play with all of you this season. Thank you all for choosing to be part of our farm and for being part of this wonderful movement to support our local communities and farmers in keeping our food supply close to home. We look forward to having the opportunity to share our bounty with you again next season!

Hope you have a wonderful winter !

Linda and all of the Winter Green Farm farmers

If you've misplaced an old box note and are looking for new veggies recipes you can find all of this year's notes at the following link on our website: http://www.wintergreenfarm.com/e_notes_05.html. Here, all notes are organized by date and labeled as the feature veggie that week.

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