



Geraldson Community Farm

Flavor from the Fields

Vol.3 No.5 Nov 25th & 28th

Happy Thanksgiving

The Farm Staff would like to wish every member a bountiful Thanksgiving. Be safe and enjoy the family.



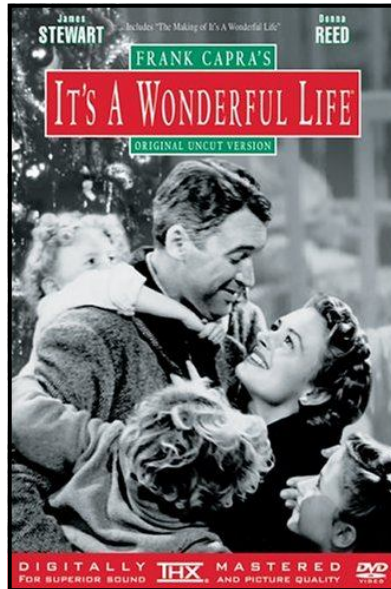
Avoid the Lines on Black Friday

Here is away to avoid the malls on Black Friday and still tackle that list of gifts. Geraldson Community Farm will be offering three gift certificate options this year:

- A Gift Certificate for one week's share of Organic Vegetables from Geraldson Community Farm -\$20(limited quantity)*
- A Gift Certificate for 20 weeks of pick-ups at Geraldson Community Farm January through May (\$400)
- A Gift Certificate for 10 weeks of pick-ups at Geraldson Community Farm every other week from January to May (\$200).

Contact Linda@fwcrd.org to order your gift certificates.

*Pick-up must be scheduled and vegetables are dependent on harvest for the week.



Movies at the Farm

Mark your calendars for December 12 from 7pm-9pm to spend family night at the farm watching the classic "It's A Wonderful Life".

Avoid the traffic of the mall and theatres and relax under the stars. Apple Cider, S'Mores, and Organic Popcorn will be available to enjoy by the fire.

Donation upon entry goes to support the farm programs. Bring a chair, blanket, and friend to enjoy a celebration of community !!

If you are interested in volunteering for the event contact Sarah@fwcrd.org



Help Us Build Our Barn

We are beginning our barn project, but to be successful we need your support.

View our project video online at <http://www.kickstarter.com/projects/1044073176/build-an-organic-farm-community-center>

If we don't earn the full amount on the website - we lose everything! Please pledge your support today.



**COOKBOOK COMMITTEE
MEETING
DECEMBER 9TH AT 5:30PM
At RC&D Office
945 25th Dr. E. Suite 11
Ellenton, FL 34222**

In this Share*

Turnips
Peppers (Sweet Bell)
Peppers (Salad/Apple &
Poblanos
Eggplant
Black Eyed Peas
Collards
Broccoli Raab



Geraldson Community Farm

Recipes & Ideas

Adam's Suggestion

Adam suggests sautéing the Poblano peppers and adding them to your favorite cornbread recipe.



Orange Kissed Turnip Custard

- 1 (6 ounce) can mandarin oranges
- 1 1/2 cups vegetable stock
- 1 teaspoon low sodium soy sauce
- 1 teaspoon packed brown sugar
- 1/4 teaspoon minced fresh ginger
- 2 cups sliced turnips
- 3/4 cup fat free egg substitute
- 1/2 cup evaporated skim milk
- ground black pepper

Preheat the oven to 350 degrees F, and coat four 3/4-cup ovenproof custard cups with no-stick spray.

Drain the oranges, reserving 1/2 cup of the juice. Place juice in a medium no-stick sauce pan. Set oranges aside.

To the saucepan with the juice, add the stock, soy sauce, brown sugar, and ginger, and bring to a boil over med-high heat.

Add turnips, cover, reduce the heat to medium, and simmer for 15 minutes or until turnips are tender. Drain well.

Place the turnip mixture in a blender or food processor. Puree until smooth.

Add the egg substitute and milk. Process just to combine. Season with salt and pepper.

Spoon into the prepared custard cups, tapping each one lightly.

Smooth the tops and place in an 8x8-inch baking dish.

Add hot water so that it comes halfway up the sides of the custard cups.

Bake for 20 minutes, or until a knife inserted in the center comes out clean.

Carefully remove the baking dish from oven.

Gently remove the cups from the water.

Garnish with the reserved oranges.

Courtesy of Recipezaar "The Grumpy Chef"



Joe's Eggplant French Fries

- 1 Eggplant
- 1/2 c. Olive Oil
- 2 Eggs
- 1/4 c. milk
- Salt and Pepper
- 3/4 c. Italian Bread Crumbs
- 1/4 c. Flour

Peel the skin off the eggplant.

Cut long strips that look like French Fries.

Mix 1/2 egg and 1/2 milk season with salt and pepper.

Add eggplant to milk/egg mixture

let stand in mixture while you make the batter.

Mix 3/4 cup of Italian Bread Crumbs with 1/4 cup of Flour. Place batter or flour in the oil and when it is sizzling it is time to add the eggplant.

Take a few of the eggplant strips out of the egg mixture and add batter.

Make sure the eggplant is coated with the batter. Add the eggplant into the frying pan with tongs and turn after a few minutes to insure all sides get brown.

Remove from frying pan and place on a plate with a paper towel.

Let cool for a few minutes and Enjoy!

Courtesy of Joe McClash, Geraldson Community Farm Member

THANK YOU TO THE GERALDSON COMMUNITY FARM AND GAMBLE CREEK NEWSLETTER SPONSOR WHO CHOSE TO REMAIN ANONYMOUS.

Sponsorships available starting the

Events Calendar

December 9-4:30-Cookbook Committee Meeting

December 12 -7:00pm- Movie at the Farm "It's A Wonderful Life"

Dec 23 & 26: NO PICK-UPS