



Geraldson Community Farm

Flavor from the Fields

Vol. 3 No. 12 Jan 20th @ Jan 23rd

Hump Month

Wednesday - it is the day of the week termed "hump day". The day that once you get over it, the weekend comes into clear view. Well, for us January is our "hump month" of the season. It is the end of the fall vegetables, but not quite into the spring vegetables. Members have enjoyed the first two months of the season, but begin to get antsy for the more plentiful months to get here. And we totally agree - we are so ready for January to be over and for leeks, onions, potatoes and carrots to be here. You will start seeing them sprinkled in during February and then we hit March and it is like a Friday night party. Everything starts coming on strong - just like August in the north.

But while we are still in the hump month, we want to get your feedback about how we are doing. You will see some whiteboards at the pickup and we encourage you to please log your feedback. We make a ton of decisions based on what we hear you say, so don't hold back! Thanks so much for surviving the hump month with us.

Geraldson Farm Staff



Tiny Green Thumbs

If you and your child missed the first day of "Tiny Green Thumbs" don't worry you can still come to the second day of the program on Thursday, February 18, 2010 from 9:30am-11:30am

Contact Linda@fwcrd.org or 941-723-3252

Cost: \$15 Member/\$20 Non-Member



Farm Stand Opening

Starting Thursday, January 21 the farm will offer selected produce items at a farm stand. The produce will only include what is available above and beyond the member investment. The avail-

ability will be limited. We are hoping this will be another way to increase awareness of our CSA and help draw new members. Please encourage your friends and neighbors to stop by.

Hours Thursdays 11am-3pm and Saturdays 11am-2pm



"Ratatouille" At the Farm

Showing January 23, 2010, 6:30pm at Geraldson Community Farm. Sit under the stars with family and friends and enjoy the movie. All you need is a chair, blanket and a flashlight.

Donations go to support the farm programs.

In this Share*

Tomatoes - of various sizes, mostly green - 1+ berry basket
 Broccoli - 1 bunch
 Carrots - about 6 w/ tops
 Eggplant - 1 large
 Beets - 1 bunch
 Arugula - baby, bagged
 PYO for you or the Manatee Food Bank— Eggplant and Peppers



Recipes & Ideas

Recipe Deadline Approaches

Thank you to all that have submitted recipes. They really look delicious. We need recipes in all categories but remember breads, desserts and appetizers.

What recipes do you use the most? Think about what you prepared last week and odds are you will be surprised to find that there is a recipe in that menu that you can submit to the Community Farm Cookbook.

Just to clarify what was meant by "original recipe". We did not mean that you had to create the recipe yourself it was simply to establish that we could not publish word for word a recipe from a cookbook or a website. Family recipes are fine or if you have adapted a recipe from a cookbook or website i.e. used kosher salt instead of sea salt . Deadline is January 23rd!!

If you have questions please email Linda@fwcrd.org or call 941-723-3252



Beet and Goat Cheese Salad Hors d'Oeuvres

1 tablespoon Champagne vinegar
Salt and freshly ground pepper

3 tablespoons extra-virgin olive oil
Vegetable oil, for deep-frying
4 medium beets, peeled, cut into 1/8 inch thick slices
6 ounces goat cheese
1 cup micro green

Combine vinegar, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Gradually whisk in olive oil until dressing is emulsified.

Fill a cast-iron pot halfway with oil, and heat to 350 degrees. Add beet slices that are at least 2 inches in diameter (reserve remaining slices for another use). Cook for 90 seconds. Remove with a slotted spoon. Drain on paper towels. Sprinkle with 1 tablespoon salt. Chips can be stored in an airtight container for up to 3 days.

Place 1/2 teaspoon goat cheese on each beet chip. Top each with about 5 greens. Drizzle with dressing.

Courtesy of Martha Stewart



Green Salsa Dressing

1 cup green tomatoes ,coarsely chopped
1 fresh jalapeno pepper or chili pepper
2 cloves garlic, peeled and crushed
2 scallions, green and white parts, cut into 1 inch lengths
1/3 cup water

2 tablespoons chopped fresh cilantro leaves
1/4 cup vegetable oil
1 teaspoon salt
1 tablespoon fresh lime juice

Combine green tomatoes, pepper, garlic, scallions and water in a 4-cup glass measure or small microwave safe mixing bowl. Cover tightly with plastic wrap. Microwave at high for two minutes. Let stand for 1 minute. Pick plastic to release steam.

Scrape into a blender or food processor. Add remaining ingredients and blend until smooth.

Courtesy of www.bostonplus.com

COOKBOOK COMMITTEE MEETING

January 20 AT 5:30PM
At RC&D Office
945 25th Dr. E. Suite 11
Ellenton, FL 34222

Interested in Sponsoring this newsletter?
Contact Linda@fwcrd.org

Events Calendar

Jan. 4-23: Turn in recipes for cookbook

Jan. 20:-Cookbook Committee 5:30 pm

Jan. 23- "Ratatouille" Movie at the Farm 6:30pm

Feb. 18: Tiny Green Thumbs 9:30am