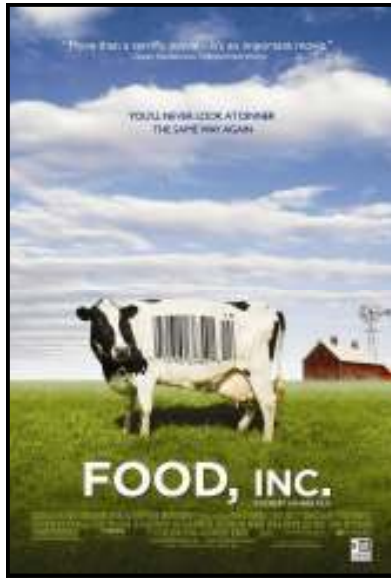




# Geraldson Community Farm

## Flavor from the Fields

Vol. 3 No. 15 Feb 10th @ Feb 13th



### Save the Date...February 20th

“Food,INC” will be showing at Geraldson Community Farm on February 20 at 6:30pm.

“You’ll never look at food the same way”

Bring your blanket, chair and flashlight and enjoy a night under the stars with family and friends.



### The Results Are In

This is a repeat of last week’s article but we want to make sure that all half share members see the results.

Recently we took an informal sur-

vey on what vegetables you as members would like to see more of and what you would like to see less. Thank you for your feedback.

What you would like to see more of:

- Beets- 21
- Lettuce-32
- Squash-32
- Kale-19
- Asian Greens-12
- Turnips-15
- Swiss Chard-4

#### Write Ins:

- Onions-Coming-They are a Spring Crop
- Arugula-Members have not always liked these in the past.
- Carrots-First crop was destroyed by irrigation malfunction; second crop is coming in now
- Brussel Sprouts-We will research

What you would like to see less of:

- Eggplant-30
- Peppers-8
- Lettuce-1
- Beets-21

#### Write ins:

- Grn Tomatoes- The vines were dying and the pest and disease always destroy our large tomatoes. We wanted to get you some kind of tomato bigger than a cherry.
- Arugula -As we said above this is a crop we have members on both sides of the fence!
- The staff is working hard to listen to likes and wants, but with farm-

ing it is hard to make a quick change. It is also hard in cases like beets where it is almost dead even on what the members want or don’t want. We always appreciate your feedback. Thank you!



### Localharvest.org

Localharvest.org is website to find locally grown produce, farmers markets, etc in your area. We have heard from several of the new members that this is how they heard about us.

Take a moment and rate your experience at Geraldson Community Farm <http://www.localharvest.org/farms/M15069>

### Pick-up Times

Wednesday-3pm-6pm

Saturday- 11am-2pm

### In this Share\*

- Carrots
- Cauliflower or Cabbage
- Kohlrabi
- Roman Lettuce
- Cilantro or Dill



## Recipes & Ideas

### Dill Pesto

1 cup fresh dill, washed  
1/4 cup pine nuts  
2 cloves garlic  
1 teaspoon salt  
1/4 cup olive oil

Put fresh dill, pine nuts, garlic cloves, and salt into a food processor or blender, and as it is blending pour olive oil into the blender.

*Courtesy of noveleats.com*

### Carrot Soup

2 tablespoons (1/4 stick) unsalted butter  
4 large carrots, thinly sliced  
1 large onion, chopped  
1 1/4 teaspoons dill seeds  
4 cups (or more) canned low-salt chicken broth

Melt butter in heavy large saucepan over medium heat. Add carrots, onion and dill seeds and sauté until onion is translucent and tender, about 10 minutes. Add 4 cups broth and bring to boil. Reduce heat and simmer until carrots are very tender, about 35 minutes. Transfer soup to blender in batches and puree. Thin with more broth if desired. Season to taste with salt

and pepper. Serves 4.

HINT: you can also use the dill pesto recipe by putting a small amount into each bowl of soup and use a knife to swirl the pesto into the soup.

*Courtesy of epicurious.com*

### Summer Kohlrabi

Okay the title of this recipe doesn't apply to our season, but it is Florida.

1 c. finely chopped onions  
1 lb. peeled kohlrabi, cut into stick pieces about 1 1/4 inches long and 1/4 inch thick  
4 tbsp. butter  
1/2 tsp. salt  
About 1/4 tsp. black pepper  
1 tbsp. flour  
1 c. milk  
1/3 c. finely chopped fresh parsley

In a heavy frying pan over medium heat sauté onions and kohlrabi in butter until well coated with the butter. Sprinkle with salt and pepper. Cover tightly and cook, stirring occasionally until kohlrabi is tender, about 25 minutes. Sprinkle with flour and turn to mix. Gradually add milk and cook and gently stir mixture until milk thickens to a smooth sauce. Correct seasoning, adding salt and pepper

generously. Stir in parsley. Makes 4 servings.

*Courtesy of Cooks.com*

### 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.

The children will witness the importance of watering, weeding and feeding the plants. A bug hunt will take place to find beneficial and nuisance bugs.

Contact [Linda@fwcrd.org](mailto:Linda@fwcrd.org) or 941-723-3252

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

**Interested in Sponsoring  
this newsletter?  
Contact [Linda@fwcrd.org](mailto:Linda@fwcrd.org)**

### Events Calendar

**Feb. 18:** Tiny Green Thumbs  
9:30am-11:30

**Feb. 20:** Movie at the Farm  
"Food, Inc" at 6:30pm.