

Cheese Making Class

Melissa Stusek, Heart of the Garden Farms, who provides the Buying Club with incredible cheeses is having a special class at her farm.

She is having a cheese making class on March 20th and April 3rd. These classes are extremely informative and happen right on her farm. Learn how to make a delicious artisan Farmhouse Cheddar and Cottage Cheese in your very first class using regular everyday household items. For example, they will show you how to save a few hundred dollars and more by making your own cheese press. Melissa will walk you through the entire process of preparing your kitchen and how to properly store your Cheddar while it ages and develops its flavor. (You can use raw milk or processed!)

Here is the link to sign up: http://heartofthegardenfarm.com/blog/?page_id=18



Spring Picnic Potluck and March Movie

Celebrate the beginning of Spring on Saturday, March 20th with a Farm Member Potluck Picnic followed by Movie Night showing "The Bucket List"



Leeks from field to your table

Photo by Logan Beal

Potluck: Begins at 6:30pm Bring your favorite farm fresh dish and taste the others creations.

This year the potluck will be a picnic so bring a blanket to stake out your spot for the movie!!

We will supply utensils and water. Please let Linda know what you will be bringing (Linda@fwcrd.org). Everyone who brings a dish will be entered into a drawing for \$15 off next years Geraldson Community Farm share.

"The Bucket List" will be showing at 7:30 pm. You will already have your blanket in place so just stay and enjoy the movie and the fellowship.



Events Calendar

March 8th-

Buying Club Order Email

March 20th-

Potluck Picnic-6:30pm

Movie at the Farm showing

"The Bucket List" -7:30pm

Cheesemaking Class @ Heart of Garden Farms

April 22nd-

Tiny Green Thumbs Workshop

In this Share*

Lettuce
Broccoli
Cauliflower
Leeks
Cabbage
Cilantro or Dill



Recipes & Ideas

The recipes this week are from "Everyday Food". Linda found this magazine totally by accident, the recipes are easy and delicious and perfect for our fresh vegetables.



Roasted Broccoli and Cauliflower

1 head broccoli (about 1 pound), broken into 1-inch florets, stalks peeled and thinly sliced
1 large head cauliflower (about 2 pounds), broken into florets
3 tablespoons olive oil
4 garlic cloves, thinly sliced
2 lemons, thinly sliced
Coarse salt and ground pepper

Preheat oven to 475 degrees. On two rimmed baking sheets, toss broccoli and cauliflower with oil, garlic, and lemons; season with salt and pepper. Roast until vegetables are browned and tender, 25 to 30 minutes, rotating sheets from top to bottom and tossing vegetables once halfway through.



Braised Leeks

4 leeks, root ends trimmed
2 tablespoons extra-virgin olive oil
1/4 teaspoon coarse salt
1 1/2 cups stock
1 lemon slcd. crosswise, 1/8 in. thk.
4 sprigs thyme

Preheat oven to 450 degrees with rack in the center. Peel away and discard the outer layer of each leek. Place leeks on work surface with the white end pointing away from you. To remove the dark-green parts of the leeks, slice a section of each off at an angle. Roll each leek a quarter-turn and repeat the same cut. Continue rolling and slicing a few more times in this manner until the tapered pale-green ends resemble a sharpened pencil. Discard the dark-green trimmings.

Cut the leeks in half lengthwise, wash well, and pat dry. Place the leeks, oil, and salt in a 9-by-13-inch baking dish, cut-side up (it is important that they fit snugly). Add stock, and arrange lemon slices and thyme over the top. Cover with plastic wrap, and then aluminum foil. Bake until tender, 35 to 40 minutes. Remove from oven. Remove the foil, puncture the plastic to release steam, then remove plastic.

Return baking dish to oven, and bake until leeks are dark golden brown, and the liquid is reduced, 30 to 45 minutes more. If there is a lot of liquid left in the baking dish, remove the leeks, and transfer the liquid to a small saucepan. Place over medium-high heat, and cook until reduced and slightly thickened. Drizzle over leeks. Can be made ahead and stored, covered, in the refrigerator. Reheat in a 325 degrees oven before using.

Pork Ragu

1 large leek
1 tablespoon extra-virgin olive oil
4 lbs. pork spare ribs, cut into 4 sec.
Coarse salt and ground pepper
2 large carrots, coarsely chopped
2 celery ribs, coarsely chopped
1 cup dry white wine
2 tablespoons unsalted butter
1 med. onion, hlvd. and thinly slcd.
2 tablespoons all-purpose flour

Preheat oven to 350 degrees. Halve leek lengthwise and rinse thoroughly; dry well and coarsely chop. In a large Dutch oven or heavy pot, heat oil over medium-high. Season ribs with salt and pepper. In batches, cook ribs until browned, 4 to 6 minutes per batch. Transfer ribs to a plate. Add leek, carrots, and celery to pot. Cook, stirring frequently, until vegetables soften slightly, about 5 minutes. Add wine; bring to a simmer and reduce wine by half.

Return ribs to pot and cover with water by 2 inches. Bring to a boil, cover, then place pot in oven. Cook until meat is falling off bones, about 3 1/2 hours. Transfer ribs to a rimmed baking sheet and strain cooking liquid into a heatproof container; skim fat from liquid. When ribs are cool enough to handle, shred meat (discard fat and bones).

In a medium saucepan, melt butter over medium. Add onion and cook until soft, about 8 minutes. Stir in flour to coat. Gradually whisk in cooking liquid and simmer until thickened, about 8 minutes. Add pork to sauce and heat through.