



Geraldson Community Farm

Flavor from the Fields

Vol.3 No.6 Dec 2nd & 5th

Farm Gift Certificates Available

Here is away to avoid the malls 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).

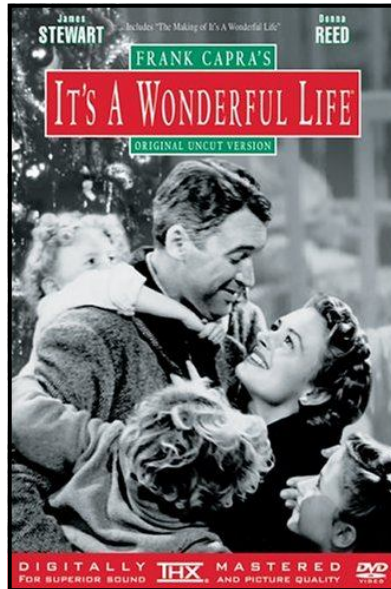
Contact Linda@fwcrd.org to order your gift certificates.

*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 by clicking: <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.



Geraldson Honey Available

The Geraldson Community Farm Bees have been busy pollinating the tasty vegetables and thanks to our beekeeper Kurt Rowe the bees are ready to share their honey.

Empty honey bears will be available for you to fill for \$5 starting with the Wednesday December 2 pick-up. Limit 2 per member until everyone has had a chance to purchase.



In this Share*

- Eggplant
- Peppers
- Beets
- Cilantro/Dill
- Collards OR Broccoli Raab
- OR Arugula

Visit us online at www.GeraldsonCommunityFarm.org

*Produce may change due to availability at time of harvest



Geraldson Community Farm

Recipes & Ideas Beet Chutney

- 4 medium red beets
- 2 tablespoons olive oil
- 1 tablespoon finely chopped fresh ginger
- 2 teaspoons finely chopped Serrano peppers
- 1 tablespoon peanut oil
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 tablespoon cilantro
- 1 1/2 teaspoons red wine vinegar
- 1 teaspoon lime juice
- 1/4 teaspoon cayenne

Preheat the oven to 400. roast the beets in the oven with the olive oil and a splash of water, seasoned with salt and covered tightly. When they are cooked through, after 30 minutes to an hour, cool and peel them, and cut them into 1/8 inch dice.

Combine the beets with the ginger, Serrano pepper, peanut oil, salt and pepper, cilantro, red wine vinegar, lime juice, and cayenne. Taste and adjust for salt, vinegar, and spiciness.

Courtesy of Chez Panisse Vegetables



Don't waste the beet greens they have a mild flavor and suited well for slow braising!!

Eggplant Caviar

- 1 large eggplant

- Salt and Pepper
- Olive Oil
- 2 shallots
- Balsamic or red wine vinegar
- 1 clove garlic
- 1/4 cup. Chopped parsley or cilantro

Preheat oven to 375.

Peel the eggplant and cut into 1 inch cubes. Put the eggplant in a baking dish, season liberally with salt and pepper, and toss with a generous amount of olive oil. Sprinkle with a few tablespoons water, cover tightly, and bake in the oven for 30 to 40 minutes, until very soft.

While the eggplant is baking, peel and dice the shallots very fine. Let them macerate for about 10 minutes in about 2 tablespoons of the vinegar. When the eggplant is done, add it to the shallot and garlic mixture, mashing with a fork, and let it cool to room temperature.

Stir in the chopped parsley or cilantro (or a combination of both and adjust the seasoning. Add additional olive oil and vinegar to taste. Serve on grilled bread.

Courtesy of Chez Panisse Vegetables



Sweet Wonder Potatoes

Although sweet potato is not in our harvest Nancy Hatch told some fellow members about her sisters raw sweet potato recipe and

thought I could pass along the actual recipe.

- 3 large sweet potatoes, peeled, soaked, grated, and rinsed
- 1 cup dates
- 2 tsp. ground Cinnamon
- 1 vanilla bean
- 1/2 tsp. salt
- 1/4 tsp. Garam Masala
- 1/4 tsp. nutmeg
- 1 1/2 - 2 cups filtered water or coconut water
- 2 Tbsp. coconut butter

Put all ingredients in a blend and puree ~ adding water as needed to bring mixture to the desired consistency. Serve at room temperature or chilled.

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

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

Sponsorships available December 14th.

Events Calendar

December 9-5:30pm-Cookbook Committee Meeting

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

Dec 23 & 26: NO PICK-UPS