



## *Flavor from the Fields*

*Vol. 3 No. 8 Dec 16th @ 19th*

### **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@fwrcd.org](mailto:Linda@fwrcd.org) to order your gift certificates.

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

### **Honey Available**

Our 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. Limit 2 per member until everyone has had a chance to purchase.



### **Cookbook Committee Update**

The Farm Cookbook Committee met last week and are extremely excited about the project. Our goal is to receive recipes from 150 different individuals with both farms participating we should easily make that goal.

All recipes need to back to the committee by January 15th for review.

Contact [Linda@fwrcd.org](mailto:Linda@fwrcd.org)

### **Movie Night Success**

A wonderful group of people came to the farm and watched "It's A Wonderful Life in the shade house last Saturday night.

How lucky we are to be able to sit under the stars and watch a holiday movie.

Porcelana Chocolate, a local artisan chocolate company, was there selling their wonderful products.

They generously donated a portion of their sells to the farm.

Thanks to all who came!!

Watch for other movie nights in the future. Let Sarah know if you there is a movie you would like to see.

**Remember Your  
Pick-up Time  
Wednesday 3pm-6pm &  
Saturday 11am-2pm**

**NO  
PICK-UPS  
DECEMBER 21-26**

### **In this Share\***

Beets  
Lettuce  
Peppers  
Eggplants  
Radishes  
Baby Mustard Greens



## *Recipes & Ideas*

### **Cabbage and Eggplant with Acorn Squash Sauce**

Alec Grae submitted this recipe that he has come to love.

2 teaspoons oil, divided  
1 small eggplant, cut into strips  
1/3C vegetable broth  
2/3C soy ginger broth  
3Tb soy sauce  
1Tb rice vinegar  
1 tsp red pepper flakes  
1 clove garlic, pressed  
1-2C cabbage, sliced thin  
1/2 acorn squash, baked until very soft then peeled

Combine eggplant through garlic in a shallow dish or a gallon bag. Allow the eggplant to marinate for about an hour stirring or turning bag at least twice.

Drain eggplant, (reserve the marinade) and put into a saucepan heated over medium-medium/high. Add cabbage and cover to allow eggplant and cabbage to steam for about 5-10 minutes, or until the eggplant is cooked through.

While eggplant and cabbage are cooking, combine the squash with 1/4C of the marinade. Mash the squash and marinade together to create a sauce (add more marinade if needed).

When the eggplant is cooked, stir in the squash sauce and heat through.

Courtesy of  
[kajismom.blogspot.com](http://kajismom.blogspot.com)



### **Citrus Beet Salad**

4 beets  
5 tangerine or clementines separated into sections  
1 small red onion  
1 bunch mint, chopped  
1 1/2 cups crumbled goat cheese

Add the beets to large pot of boiling water; simmer until tender, about 40 minutes. Let cool. Peel and cut into 1/2 inch cubes. Add the tangerine segments, onion, mint and 2 tablespoons olive oil; toss. Top with the goat cheese.

Courtesy of *Everyday with Rachael Ray*



### **Baked Radish Chips**

10 radishes  
1 teaspoon chili powder  
1/2 teaspoon garlic salt  
1/2 teaspoon paprika

Thinly slice radishes. Steam in microwave for 5 minutes. Put in bowl with spices and stir to coat. Bake in a 350 degrees F. oven for 10 minutes, flip the chips, and bake for another 10 minutes.

Courtesy of *The Good Earth Institute*

### **Mustard Green Fried Rice**

1/2 cups cooked rice  
2 tsp olive oil  
1/2 tsp cumin seeds  
4 cloves  
1 medium onion, sliced  
1/4 cup sliced green onions  
1/4 tsp turmeric powder  
1/2 tsp red chilli powder  
1/4 tsp garam masala powder  
1/2 tsp salt  
1/2 bunch sliced mustard greens

Heat the olive oil in a wok. Add the cumin seeds and cloves to hot oil.

Add the onion slices and green onions. Sauté on low flame for 3 minutes, till onions are soft and green onions have wilted.

Mix in the spice powders and salt and stir until the spices uniformly coat the vegetables.

Add the rice to the wok along with the mustard greens. Stir well for a minute until rice is heated through and ingredients are well mixed.

Courtesy of *Saffron Trail*

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

### **Events Calendar**

**Dec. 23 & 26: NO PICK-UPS**

**Jan. 4-15: Turn in recipes for  
cookbook**

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