



# Geraldson Community Farm

## Flavor from the Fields

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### Next Phase of Implementation, Part 2

BY SARAH CRANE

Last week we gave you an overview of three programs that are a part of the next phase of implementation of our Conceptual Management Plan – community gardens, share diversification, and a volunteer program.

But that is not the end of the list! There are several other areas we are researching as there are many factors that play a role in our long-term business plan for financial sustainability. These other potential program areas include site development, local farmer partnership, apprenticeships, educational classes and renewable energy. While I wish I could go in-depth on all of these, this 300-word space is a bit limiting. So here is a brief overview of our efforts:

#### Site Development:

We recently received approval from the Manatee County Planning Department for our Plot Plan. Essentially this means we can build a real parking lot! The approved location is in the northwest corner of the property. On the east side of the lot will an area with trees and picnic tables that will provide a nice area to gather and talk during pickup days and events.

Additionally, we are hoping to build a more permanent structure for processing the vegetables, hosting pickups and other events, not to mention a bathroom!

#### Local Farmer Partnership:

As part of our commitment to the



photo by Windy-Ayres Wray

Pickup days at the farm have become very colorful – the purple turnips, orange carrots and green lettuces. The colors can be quite inspiring!

local community and public benefit, we are looking to involve other local farmers in the programs at Geraldson Community Farm by featuring their produce on different weeks. This means different items in the shares and another outlet for local farmers, and everyone gets to see what else is growing locally.

The details of the integration into the share are still fuzzy, but we wanted to keep you in the loop on our efforts!

#### Apprenticeships:

A critical mission of Geraldson Community Farm is teaching and training the next generation of organic farmers. The demand for local produce is far outpacing the supply and through an apprenticeship

program we are seeking to remedy this by training new growers every season as they work on the farm. This will help strengthen the local agriculture economy and hopefully stimulate more community farms starting all over the County.

And I have run out of room already! I hope you enjoyed this overview. Your thoughts are always appreciated!

#### In this Share\*

- Beets or Carrots
- Asian Greens (Mizuna and Tatsoi)
- Leeks or Onions
- Spring Raab
- Radishes
- Arugula



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## Recipes and Ideas



### Stuffed Spring Raab Ricotta Pizza

- 1 bunch spring raab
- 1 tablespoon olive oil
- 1 onion, chopped
- 4 cloves garlic, minced
- 1/2 teaspoon hot pepper flakes
- 1/4 teaspoon salt
- 1 tub ricotta cheese
- 2/3 cup shredded Asiago cheese
- 2 eggs
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 lb pizza dough

Preheat oven to 450°F. Trim 1/4-inch off bottom of spring raab stems and discard. Coarsely chop spring raab and set aside.

In skillet, heat oil over medium-high heat. Cook onion, garlic, hot pepper flakes and salt until softened, about 3 minutes. Add spring raab. Cook until tender, crisp, 5 minutes. Transfer to large bowl. Add ricotta and Asiago cheeses, 1 of the eggs, salt and pepper. Mix well. Set aside.

Divide pizza dough in half. On lightly floured surface, roll and stretch each half into 12-inch round, letting dough relax for 5 minutes if becoming too springy. Place 1 round on greased 12-inch round pizza pan. Top with ricotta mixture, leaving 1-inch border. Top with remaining round. Pinch edges together. Fold edge over toward

center and pinch again to seal.

In small bowl, whisk remaining egg with 1 tablespoon water; brush over dough. Bake on bottom rack of 450°F oven until deep golden brown, 20 to 25 minutes. Let stand for 10 minutes. Cut into wedges.

*Courtesy of CanadianLiving.com*



### Fish with Creamy Leeks

- 1/2 cup sour cream
- 1 1/2 teaspoons all-purpose flour
- 2 medium leeks (white and pale green parts only), thinly sliced
- 2 tablespoons unsalted butter
- 2/3 cup water, divided
- salt and pepper
- 4 pieces thick white-fish fillets
- 1 tablespoon chopped dill

Whisk together sour cream and flour. Wash leeks, then put in a large heavy skillet with butter, 1/3 cup water, 1/2 teaspoon salt, and 1/4 teaspoon pepper.

Cover with parchment, then with a lid, and simmer over medium heat, stirring once or twice, until leeks are tender, about 10 minutes. Stir in sour-cream mixture and remaining 1/3 cup water.

Season fish with 1/4 teaspoon each of salt and pepper, then add to leeks and cook, covered with parchment and lid, until just cooked through, 8 to 10 minutes. Serve sprinkled with dill.

*Courtesy of Epicurious.com*



### Sauteed Arugula

- 1 tablespoon olive oil
- 10 ounces mushrooms, quartered
- 1 red onion, diced
- 4 garlic cloves, minced
- 1/3 cup vermouth or white wine
- 1/4 teaspoon salt
- 1 pinch chili pepper flakes
- 1/2 teaspoon dried herbs (rosemary, thyme, oregano or parsley)
- 8 cups arugula, ripped into bite size pieces washed and spun dry
- nutmeg
- grated cheese (optional)

In a large pan heat oil over medium high heat. Add mushrooms, onions, and garlic stirring all the while cooking about 4 minutes the pan will be dry till the mushrooms release some liquid.

Deglaze the pan with vermouth. Add salt, pepper flakes, herbs, nutmeg and arugula. Cook till wilted about 2-3 minutes. Top with cheese.

*Courtesy of RecipeZaar.com*

### Info on this week's harvest:

**Spring Raab:** This green is a more versatile, softer variety of broccoli raab.

**Mizuna:** An Asian green best used raw in salads

**Leeks:** With its subtle flavor similar to an onion, it can be used as a substitute in soups and other dishes.