



December 27, 2007

Greetings CSAers,

Beth's Farm News: What's Growing On

I'm back home in Montana for a few days, so Kelly O'Neil, our Youth and Volunteer Programs Coordinator, is running the show. I invited him to tell you about this week...



I hope the holidays are treating all of you well. This week has been cold and snowy at the farm. Beth chose a good week to be gone! We had some great youth come out and volunteer with us this week. They helped us with harvesting, sifting and spreading compost and packing of our CSA boxes. They were a great help in this cold, wet weather of ours. Have a Happy New Year!



What's in Your Box

Potatoes

Red Kuri Squash

Onions—the last of the season. They want to sprout so use them soon!

Chard

Rutabagas or Collards—This is the last of the rutabagas. We don't have quite enough for everyone, so some of you get collards instead.

Arugula



Recipes

Maple Collard Greens from recipezaar.com

1 bunch **collard greens** (or other greens like kale and chard), chopped

1 small **onion**, chopped

1 tablespoon real maple syrup

1 teaspoon barbecue sauce

2 tablespoons butter, margarine or oil

salt & pepper

1. Heat butter or oil in a large skillet over medium-high. Add onions. While onions are cooking, wash collards leaving them damp. After about 5 minutes when onions are lightly browned add



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collards and cover pan with a lid. After about 5 minutes add maple syrup, BBQ sauce, a pinch of salt and a few dashes of pepper. Mix together and cook covered over medium for about 10-15 minutes or until greens are tender.

Spanakorizo *from recipezaar.com*

1/4 cup olive oil
1 leek, sliced
2 garlic cloves, minced
1 1/2 cups arborio rice
3 cups vegetable stock
1 bunch chard
2 tablespoons lemon juice
1/4 cup fresh parsley, chopped
salt and black pepper to taste

Heat the olive oil in a large pan. Add the leek and garlic and cook, stirring, until the leek is soft. Add the rice and stir until the rice is coated in oil. Add the vegetable stock and simmer, covered with a tight-fitting lid, over low heat for 15 minutes. Remove the pan from the heat and let stand, covered, for 5 minutes. While the rice is cooking, slice the chard leaves thinly and wash well. Place the chard in a separate pan and simmer, covered, until limp, about 5 minutes. Drain. Stir the chard, lemon juice and parsley into the rice. Add salt and pepper to taste.

Linguine with Arugula, Pine Nuts and Parmesan Cheese *from seasonalchef.com*

1 pound linguine
1/2 cup olive oil
4 ounces arugula, trimmed
1 cup freshly grated Parmesan cheese
1/2 cup pine nuts, toasted
additional freshly grated Parmesan cheese

1. Cook linguine in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Meanwhile, heat oil in heavy large skillet over medium heat. Add arugula and stir until just wilted, about 30 seconds. Remove from heat. Drain pasta and return to pot. Add arugula and toss well. Add 1 cup Parmesan and salt and pepper to taste; toss well. Transfer to bowl. Sprinkle with pine nuts. Serve immediately, adding additional Parmesan, if desired.

Enjoy!