



December 18, 2008

Greetings CSAers,

What a week! After this storm passes I hope that at least some of the greens will recover for our last 5 weeks of CSA. The kale and collards should make it, and I hope we will still have leeks and a few other root crops. A layer of snow insulates the ground and provides frost protection for crops, I wish it had fallen before it got so cold!

As of now we are still planning for a **volunteer day this Saturday, Dec. 20, 10 to 3**. We will mulch the noble fir in front and the apple and the pear tree, have a hot lunch of soup and bread, and gather for an herb workshop in the afternoon. Come on out! Bring boots and warm gloves.

Remember no delivery next week, have a happy Christmas however you mark the day. Happy Holidays all!

What's in Your Box

- Winter Squash—Delicata and Sweet Dumpling
- Onions, yellow storage type
- Garlic
- Potatoes—Red 'Romance' Unwashed and in a brown paper bag so you can store them yourself! Keep them in a cool, dry, dark place between 45-50 degrees for up to two months. I just read that it is harmful to store potatoes with onions because they each produce gases that cause the other to rot.



Beth's Farm News: What's Growing On

As I write the snow swirls outside my window, and I hope this message finds you safe and warm. Work has slowed down at the farm but not stopped altogether. On Monday, Kelly, Shane, and board member Pete assembled hoops for the new greenhouse we are going to build. We won't be able to begin construction until the ground thaws. A Cedar Creek crew arrived Tuesday morning and helped Kelly and me take down some plastic tunnels we put up last week to protect the chard. The wind blew them down so we gave up trying to manage them.

Then in the afternoon a frozen water pipe burst in the building, so Ann made repairs while Robert and I cleaned up. Shane and Glenn still made their compost run on Wednesday. There's always something to do!

Today we closed early and only Kelly and Shane were on site to pack boxes and deliver in Olympia.



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Recipes

Baked Eggs in Potatoes

- 4 large baking potatoes
- olive oil spray
- 2 ounces Gruyère cheese (optional), grated
- 2 ounces grated Parmesan cheese
- 2 ounces Swiss cheese, grated
- 1 tsp. caraway seeds
- 2 Tbs. unsalted butter
- 8 scallions, trimmed and thinly sliced (or ½ onion, thinly sliced)
- 1 red bell pepper, seeded and diced
- 2 ounces mushrooms, finely diced
- 8 eggs

Preheat oven to 400°F. Spray each potato with oil. Bake about 40 minutes or until potato yields to pressure. Combine grated cheeses with caraway seeds in a small bowl. Set aside. Melt butter in a large heavy nonstick skillet over medium heat. Sauté scallions, bell pepper and mushrooms 5-7 minutes until softened. Cut cooked potatoes in half lengthwise. Scoop out most of the flesh, leaving a 1/4 inch thick shell. Refrigerate potato flesh for another use, such as hash browns. Place potato shells on a baking sheet. Sprinkle 1-1/2 tsp. cheese mixture into each shell. Break 1 egg into each shell. Bake about 8 minutes or until eggs are barely set. Remove from oven. Turn on broiler. Sprinkle each egg-potato with remaining cheese. Top with vegetable mixture. Broil until cheese just melts or about 1 minute.

This recipe serves 4 people. Due to the nature of this recipe, it adjusts the number of servings in multiples of 4 only.

African Yams and Squash (Futari)

- 1 Tbs. plus 1 tsp. vegetable oil
- 3/4 onion, peeled and cut into 1 inch pieces
- 11 ounces winter squash, peeled and cut into 1 inch pieces
- 1-1/4 yams or sweet potatoes, peeled and cut into 1 inch pieces
- 2/3 cup coconut milk
- 1/4 tsp. ground cinnamon
- 1/8 tsp. ground cloves

Heat oil in a heavy nonstick skillet over medium heat. Sauté onion 3-5 minutes, or until softened. Add remaining ingredients and salt to taste. Bring to a boil, stirring occasionally. Reduce heat to low, cover and simmer 20-25 minutes, stirring occasionally until potatoes are tender. Remove cover and simmer another 5 minutes until vegetables are thoroughly cooked.



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Baked Potato & Leek Soup with Cheddar & Bacon from *Cooking New American: How to Cook the Food You Love to Eat* by *Fine Cooking Magazine*.

2 medium russet potatoes, well washed, skin and all

1/4 cup unsalted butter

2 medium leeks, white and light green parts, sliced and rinsed well (or 1 onion, thinly sliced)

2 medium garlic cloves, minced

1/8 tsp. Kosher salt, or to taste

1/8 tsp. freshly ground black pepper, or to taste

2 cups low sodium chicken broth, homemade or canned

4 thick bacon slices, cut into 1/2 inch dice

1/2 cup milk

1/2 cup sour cream

1 cup grated sharp cheddar cheese

2 Tbs. thinly sliced scallion greens, or chives

Heat the oven to 375°F. Scrub the potatoes, pat dry, and pierce several times with a fork. Set them directly on the oven rack and bake until very tender, about 1 hour. Let cool completely on a cooling rack. Melt the butter in a soup pot over medium-low heat. Add the leeks and garlic, season with salt, and cook, stirring occasionally, until softened, about 10 minutes. Add the broth and 2 cups water. Simmer until the leeks are very tender, about 20 minutes. Meanwhile, cook the bacon over medium heat, stirring occasionally, until browned and crisp. Transfer to a paper-towel lined plate to drain. Cut one of cooled potatoes in half lengthwise and scoop the flesh out in one piece from each half. Cut the flesh into small cubes and set aside. Coarsely chop the potato skin and the entire remaining potato and add to the pot with the leeks. Purée the contents of the pot in batches in a blender until very smooth. Return the soup to a clean pot and reheat over medium low. Whisk together the milk and sour cream and then whisk this into the soup, along with half the Cheddar. Stir in the diced potato. Season with salt and pepper. Serve garnished with the remaining cheddar, the bacon bits, and the scallions or chives. Note: Sharp cheese works well in this soup because it melts smoothly. Extra sharp will give you a more pronounced flavor, but because of its lower moisture content, the soup will be less smooth. Yields about 1-1/2 cups per serving.

Enjoy!