



December 31, 2008

Greetings CSAers,

What's in Your Box

- Winter Squash - Acorn
- Leeks - Survived 11 degrees and looking great!
- Cabbage - 'January King' - a champion of purple and green leaves shining through the snow
- Potatoes - Rose Finn Apple



Beth's Farm News: What's Growing On

Some of us are re-emerging from a little forced hibernation from this past week; I hope you have weathered it well. The fields at the farm are mostly blanketed in white. The kale leaves have all drooped and the collard leaves have pulled in on themselves to ward off the cold. It will be interesting to watch how the plants respond to the rising temperatures: some may recover, and some may not. I'm happy to say that we still have an abundance of good food for the rest of the winter CSA season.

The chicks we received in November are living in the work room and quickly outgrowing their brooder. Kelly is working on building an enclosed coop for them outside. Two Saturdays ago we received a helping hand from high school biology students who mulched around trees and helped with the annual clean-up of one of the greenhouses. We are busy making plans for the year ahead.

Recipes

Pumpkin Pie with Tofu *years ago, needing a dairy-free version of pumpkin pie, I tried this recipe. Dairy-sensitive or not, we all loved it.*

1-1/2 packages Mori-Nu Tofu (a very firm tofu, found in aseptic packaging on shelves, not under refrigeration)

2 cups canned or cooked pumpkin (Mix of any winter squash; add sweet potatoes if you prefer)

2/3 cup honey

1 tsp. vanilla

1-1/2 tsp. ground cinnamon

3/4 tsp. ground ginger

1/4 tsp. ground nutmeg

1/4 tsp. ground cloves

1 unbaked 9" pastry crust

Method:

Drain tofu and blend in a food processor or blender until smooth. Add remaining ingredients; blend well. Pour into unbaked pie crust. Bake in preheated 350 degree F oven for about 1 hour. Chill and serve. Filling will be soft, but will firm as it chills.

Enjoy!