



February 18, 2010

Greetings CSAers,

We made it! It's the last box of the season, and the first greens we've been able to harvest since early December. This has been our most difficult winter for CSA. We have lost crops in the past, but never so many. So thank you for hanging in there with us, and putting up with the monotony of white, yellow and orange vegetables all winter.

You can sign up now for our main season CSA shares, which will begin the first week of June. The sign-up form and guidelines are on the website CSA page, www.leftfootorganics.org/CSA. Prices remain the same as last year, \$495 for a full share (\$450 for on farm pick-up). Print the form, fill it out, send it in with your check or pay using PayPal on the website, and prepare to eat green all summer and fall!

What's in Your Box

- Delicata Squash (check out the breakfast idea below)
- Garlic
- Potatoes
- Spinach and collards mix!! Could be good as [Greens Sauteed with Garlic, Raisins, and Pine Nuts](#), or [Braised Kale and Red Potatoes](#) (using the spinach and collards together).



Beth's Farm News: What's Growing On

Last week, on a beautiful, sunny Tuesday, the same Cedar Creek crew that had put up the plastic on our big greenhouse on December 31st arrived to volunteer. They looked with dismay at the crumpled frame and the plastic on the ground. Not to be outdone by the wind, they helped move hoops and plastic that had come off to extend another greenhouse located in the north field. I enjoy having a Cedar Creek crew come more than once. They can see the results of their work and take some ownership in it.

With the addition of three new staff—Claire (production assistant), Tyler and Angie (crew leaders), the farm seemed quite busy! Erin, Angie, and John helped weed and turn over the soil in the newly extended greenhouse, while Glenn hauled out rocks. Robin finished weeding a big perennial area to prepare it for being mulched with compost that Trina, Claire, and Caleb sifted. I sowed leeks and onions, and we received our first load of chicken manure from Tim Kline of Foster Farms in Winlock. Our quieter winter days are coming to an end.



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Recipes

Grits with Winter Squash, Breakfast for Two

Water—2 cups

Corn grits (the uncooked form of polenta)—1/2 cup

Winter squash—cooked or fresh, about 1 cup cubed

Powdered cinnamon—1/4 teaspoon

Cheese—about 1/4 cup of whatever is handy. I've used cheddar, parmesan, and cottage cheese.

Bring water to a boil. Slowly stir in the grits. Stir in the squash, cinnamon and cheese. Turn down to a very low heat. Cover, stirring frequently, and cook for about 10 minutes.

In chilly weather, this dish really warms you up, and sticks with you well towards lunch. It could also be served as a grain dish at dinner.

Enjoy!