

Bring Your Boxes Back!

WE NEED ALL BOXES RETURNED ASAP!

Sorry to start this week's newsletter like this, but we really need members to return all vegetable boxes. We are running out of boxes fast! To buy replacements we have to drive to San Antonio and we cannot afford to keep replacing boxes.



A simple solution would be to bring to pick-up a cooler to transfer your produce contents to. This will keep your vehicle cleaner as sometimes the boxes are a little muddy on the bottom (see photo to right of boxes sitting on the concrete floor in our packing shed) and the produce will stay fresher if you have to run a few other errands. Lastly with a cooler, you do not have to remember to bring the box back!

FARM NEWS

Although I was a little concerned about the crops with the cold weather, everything did fine. I took the time stuck inside to plan out the rest of the season's harvest and placed orders with numerous seed companies totaling over \$600. The only problem now is that since we were so busy planting this weekend the greenhouse is completely full now and we will have to move some cool season crops out of the greenhouse before we can start planting the tomatoes, peppers and eggplants. For those of you who may be interested I have included on the last page of the newsletter an anticipated *Harvest Chart* for this year. You may want to print this out and keep for future reference if you are wandering what to expect in your box each week.

REMINDERFor members paying on a monthly basis, payment for February is due by the beginning of the month.

A DIFFERENT PERSPECTIVE...from Susannah

When Brent asked me to skip the first round of vegetable harvesting this morning to write something for the newsletter, I thought back quickly to last week's frozen-fingered party in the rain and took him up on the offer. Harvesting together in the heavy downpour had made for ample group bonding among the work share folks, and the challenge of getting all 40 boxes together as the temperatures dropped added a buzz of excitement

that sufficiently distracted us into productivity. But exactly one week and several ice storms later, the novelty is wearing off and the list of vegetables that need



Note the icicles hanging from the roof. The white fabric on the field is the row cover used to protect the crops.



Matt is busy bagging up the arugula. In the background is the front of the barn. This is what we use as our packing shed for preparing the boxes. We still have to hookup water and electric to this area, so for now we are using water hoses and extension cords.

transplanting is growing. Luckily a few more people have joined the work share team, and the rain seems to be at bay this morning, hopefully long enough for us to get some new planting done as well.

As for winterizing the farm last week for the oncoming freeze, Brent and Beth did what they could with some rolls of fabric row cover, but amidst heavy sleet and a houseful of kids with cabin fever, they didn't have much choice but to watch and see how it played out. Fortunately the farm didn't sustain any damage, and while Austinites were predictably barricaded in their homes and out of towners were baffled by the city's lack of cold weather infrastructure, the hearty winter vegetables did just fine.

BOX ADDITIONS AVAILABLE FREE RANGE EGGS & ORGANIC COFFEE

Included in the box this week are samples of organic/fair trade coffee and a half-dozen free range eggs. The coffee is from Texas Coffee Traders www.texascoffeetraders.com. The owners are CSA members. Let us know if you would like us to add coffee or eggs to your box. We will include **1 lb of organic coffee** for **\$10.50** each week...choose whole bean or ground. Just like last year **fresh free range eggs are \$4.00 per dozen or \$2.00 per half-dozen**. Eggs and coffee are placed in a separate cooler for pickup at the drop off locations.

In your share this week:

| | | |
|---------------------------|-----------------|---------------|
| Cauliflower | Mars Oranges | Arugula |
| Broccoli | Radishes | Siberian Kale |
| Pink Salad Turnips | Red Swiss Chard | Lettuce |
| Rio Red Grapefruit | Beets | ½ dozen eggs |
| Beauregard Sweet Potatoes | Coffee Sample | |



The crew for 1-20-07. I promised next week that it would not be cold and raining!

Recipes

Last week I failed to mention Grit has taken over recipe duty. I have already received positive comments from several members on the recipes she provided last week....Also if any members have recipes that they like to share please e-mail me...Brenton

Kale and Potato Soup (4 servings)

2 tbsp olive oil
 1 small onion, diced
 2 cloves garlic, minced
 1/4 tsp crushed red pepper
 5 potatoes (approximately 1 1/2 lb), cut into chunks
 3 (14.5-ounce) cans vegetable broth
 1 bunch kale, stemmed and chopped
 2 sausage links (e.g. smoked Boca)

Preparation:

Heat 1 tbsp oil in a small skillet over medium heat and cook the sausage.

Heat the remaining 1 tbsp oil in a soup pot over medium heat. Add the onion and saut  until soft (about 5 minutes). Add the garlic and saut  for another minute. Add the red pepper, potatoes, and broth; bring to a boil. Reduce heat and simmer until potatoes are tender (about 10 to 15 minutes). Puree half the soup and pour back into the pot.

Add the kale and the sausage to the soup and simmer 10 to 15 minutes more, until kale is wilted.

Source: My friend Crystal's food blog; Check it out at <http://www.poco-cocoa.com>

Pasta with Cauliflower, Pine Nuts and Black Currants (4 to 6 servings)

Ingredients:

1 lb pasta (e.g. penne)
 1 cauliflower, cut into small florets
 1 onion, thinly sliced
 1/2 C pine nuts, best when toasted
 1/2 C currants
 1/4 C dry white wine
 1/2 C of olive oil
 large pinch of saffron
 pinch of cayenne pepper
 salt and pepper to taste
 fresh dill, minced (leaves from 2 to 3 twigs)
 grated cheese (e.g. parmesan or pecorino Romano)

Preparation:

- 1) Bring a large pot of water to a boil and blanch cauliflower florets in it (for 2 minutes). Save the cooking water and cook the pasta in it. Reserve 1/2 C of the pasta water.
- 2) Pour olive oil in a large frying pan and saut  the onions. Add cauliflower, salt, pepper and cayenne pepper. Saut  florets until tender and well coated with oil (for about 2 minutes).
- 3) Add white wine and let it boil away. Reduce heat to low, add saffron and let simmer for 1 minute to blend the flavors. Now add the pasta, pine nuts and currents. Add a few tablespoons of the pasta water to loosen the sauce, if needed.
- 4) To serve, sprinkle cheese and dill over pasta as well as a drizzle of olive oil.

Comments: The flavors of this dish are nicely balanced and result in a very pleasant pasta eating experience! Generally, I would use less olive oil initially and rather add more on the go. I added much more cayenne pepper than the recipe calls for. Also, in order to soften the cauliflower, I had to blanch and saut  it much longer than in the recipe. Neither did I add the dill nor the cheese, because I found the dish fantastic already without it. I would say that instead of the currants regular raisins work as well. Source: Adapted from a Pasta Cookbook, published by Williams-Sonoma



This is a look inside the greenhouse. We were busy seeding this weekend. I think we planted over 1200 individual cells. The tables down each side are completely full.

