



Down on the Farm Notes: December 15th, 2009

Hi everyone,

Can you believe all that has happened since last week's basket? The weather has been incredible. I know we have all suffered from the cold temperatures and have all experienced some difficult situations this past week but we are so thankful for all of this snow. For us farmers this means water for next year's crops. So as you are shoveling one more time or dealing with the mud this week, just think that it is water in the bank—water that will make our fields grow!

Here is what you'll find in the Basket:

- * A tiny "hodge-podge" of greens: (mizuna, arugula, chard, lettuce, spinach, hong vit)
- * Potatoes
- * Onion
- * A "hodge-podge" of winter squash
- * Some of you mushrooms
- * Some of you tomatoes
- * Heart of Gold cantaloupe jam
- * Pomegranates

It was a great test of the hoop houses to see how greens would do in sub zero temperatures this past week. We now

know that some greens will survive 11 below in Fallon in a hoop house if they have some cover. Those that weren't covered or just a single layer of cover didn't make it—and that is why you all have a tiny bit of fresh greens! Add them to your other salad greens and enjoy!

We had carrots, but they are buried in snow. Not sure if we can get to them before Tuesday. There is a variety of squash therefore everyone will receive something different. The jam was made from Lattin Farms organic Heart of Gold melons. It is like orange marmalade. Very nice on toast and exceptionally good over a pork roast or chicken. The pomegranates are incredibly good. They are extra ripe, a beautiful deep wine color and so sweet. Enjoy them!

I can't believe this is our last basket delivery. 2009 is coming to an end and we want to thank all of you for participating in the CSA basket this past year.

We recently conducted a survey and we want to thank all of you that took time to

participate. You have given many good suggestions and we truly appreciated all of your great comments.

We will take the next few weeks to plan our 2010 year. Many of you suggested offering a half share. We are seriously considering this and figuring out how to do this. We are also meeting with all of our growers to talk over growing more variety and more volume. Each year we hope to do better and we will strive to improve with your thoughtful suggestions. We deeply and sincerely appreciate all of you that have been with us this year and especially those of you that have been with us from the beginning.

Because of your valuable input we will take a little more time to consider next year's basket. Therefore, it will be another couple of weeks before we get the 2010 sign up out to everyone. Watch for it in your email or go to the website to get the information.

Don't forget to drop your boxes off. If you find you have extra boxes after this week please drop them off at the Great Basin Co-Op for us to pick up.

A few brave people ventured out to the farm this past weekend in Fallon to pick their corn. It is a shame the weather was so

bad in Reno. Fallon had sunny skies that morning and the farm was absolutely gorgeous with all of the snow. I love the snow because it cleans everything up. But the dry corn stalks against the blue skies with a blanket of white surrounding it, was just breath taking.

Because of the weather, the Lattin family will extend one more weekend for people to come on out to the farm to pick corn for cornmeal or for chicken feed. After this weekend, they will then turn the cows in to begin cleaning up the field and spreading good stuff called manure!! Next year's fertilizer!!

Everyone from the basket would like to thank our customers for their unending support and all of our volunteers for their time and help through the heat of the summer and the bitter cold of this past couple of weeks. We wish you a special Christmas holiday season. May your time spent with friends and family be enjoyable and peaceful.

Merry Christmas and a Happy New Year!

Tina

Recipes

Warm Caramelized Onion Dip

2 tsp. olive oil
4c. chopped onion
3/4 tsp. chopped thyme or dried thyme
1/2c. sour cream
1/3c. grated Parmesan cheese
1/3c. cream cheese
1/3c. mayonnaise
1/4 tsp. salt and pepper
1/4 tsp. hot pepper sauce
1/4 tsp. Worcestershire sauce

Heat oil in a skillet. Add chopped onion and thyme to pan; sauté 10 minutes or until golden brown. Reduce heat to low: cook 20 minutes or until onions are deep golden brown, stirring occasionally.

Remove onion mixture from heat. Add sour cream and the remaining ingredients stirring until blended and cheese melts. Yields 12 servings, 3tbl. each.

Belgian Beef and Beer Stew

3 bacon slices, cut into 1/2" pieces
2 1/2lbs. chuck roast, trimmed and cut into 1 1/2" cubes
2c. chopped onion
5 c. sliced mushrooms

2 garlic cloves, minced
3 tbl. flour
1- 12 oz. bottle amber beer
2c. sliced carrots
1 3/4c. sliced parsnips or turnips (optional)
1 c. beef broth
2 tbl. Dijon mustard
1 tsp. salt
1 tsp. thyme
1/2 tsp. caraway seeds
1/2 tsp. black pepper
1 bay leaf

Cook bacon in a large Dutch oven over medium heat until crisp. Remove bacon from pan, reserving drippings; set aside.

Add half of beef to drippings in pan; cook 5 minutes, browning on all sides. Remove beef from pan. Repeat procedure with remaining beef. Add onion to pan; sauté 4 minutes. Stir in mushrooms and garlic; sauté 4 minutes or until half of liquid evaporates. Stir in flour; cook 2 minutes, stirring occasionally. Stir in beer, scraping pan to loosen browned bits. Add bacon, beef, carrot, and remaining ingredients to pan; bring to a boil.

Cover, reduce heat, and simmer 2 hours or until beef is tender. Discard bay leaf.

Chicken and Wild Rice Salad with Almonds

Dressing:

1/4c. white wine vinegar
2 tsp. sugar
1 tsp. Dijon mustard
1/4 tsp. salt
1 garlic, minced
2 tbl. oil

Remaining ingredients::

2c. chicken broth
1 1/2c wild rice
1 tbl. butter
1 lb. boneless chicken breast
1/4 tsp. salt
1/8 tsp. black pepper
1c. chopped celery
1/2c. shredded carrots
1/3c. dried cranberries
1/4c. chopped almonds, toasted
2 tbl. minced red onion

To prepare dressing, combine first 5 ingredients in a bowl. Gradually add oil, stirring with a whisk until well blended. Cover and chill.

Combine broth, rice, and butter in saucepan; bring to a boil. Cover, reduce heat, and simmer 45 minutes or until rice is tender and liquid is absorbed. Remove rice mixture from heat; cool.

Heat a grill pan over medium heat. Coat pan with oil. Sprinkle chicken with 1/4tsp. salt and pepper. Add chicken to pan cook 8 minutes on each side or until done. Cool; cut into 1/2" cubes

Combine cooked rice, chicken, celery, carrots, cranberries, almonds, and red onion in a large bowl. Add dressing; toss gently to coat. Cover and chill.

Chicken-Butternut Tangine

1 tbl olive oil
2 c. chopped onion
2 tsp. ground cumin
1 tsp. paprika
1 tsp. ground turmeric
1/4 tsp. salt
1/4 tsp. cinnamon
1/4 tsp. ground cinnamon
1/4 tsp. ground ginger
2 cloves garlic, minced
1 lb. chicken breast, cut into bite-sized pieces
2c. chicken broth
8 oz. peeled cubed butternut squash
1/3c. olives
8 pitted dried plums, chopped

Heat oil in Dutch oven over medium heat. Add onion; cook 8 minutes or until golden, stirring occasionally.

(Recipe continues)

Stir in cumin and next 7 ingredients (through chicken); cook 1 minute, stirring constantly. Stir in broth, squash, olives, and dried plums; bring to a boil. Cover, reduce heat to medium-low, and simmer 10 minutes or until squash is tender. Garnish with parsley if desired.

Potato Gratin

1 clove garlic, peeled and halved
1 tbl. butter
2 1/2c. whole milk
2 tbl minced onion
1/4 tsp. salt and pepper
Dash of grated whole nutmeg
2 lbs. potatoes, peeled and cut into 1/8" thick slices
1/2c. shredded Gruyere cheese
1/4c. grated fresh Parmesan cheese

Preheat oven to 375. Rub an 11X7" baking dish with garlic; discard garlic. Coat dish with butter. Combine milk and next 5 ingredients (through potatoes) in a skillet; bring to a simmer. Cook 8 minutes or until potatoes are almost tender. Spoon potato mixture into prepared baking dish. Sprinkle with cheeses.

Bake at 375 for 35 minutes. Preheat broiler. Broil 3 minutes or until golden. Let stand 10 minutes.

Sweet Potato and Butternut Gratin

2 tbl. butter
1 oz. bacon, chopped
1/4c. chopped onion
2 garlic cloves, minced
5 tbl. flour
1 tsp. chopped thyme
2 c. milk
3/4c. grated fresh Parmesan cheese
1/2 tsp. salt
1/2 tsp. pepper
1/8 tsp. red pepper
1 lb. potato, peeled and cut into 1/8" thick slices
8 oz. sweet potato, peeled and cut into 1/8" thick slices
8 oz. butternut squash, peeled and cut into 1/8" thick slices
1/3c. shredded Gruyere cheese

Preheat oven to 375. Melt butter in a small sauce pan over medium heat. Add bacon; cook 1 minute. Add onions and garlic; cook 2 minutes, stirring constantly.

Lightly spoon about 1/4c. flour into a measuring cup; level with a knife. Add to pan; cook 2 minutes, stirring constantly with a whisk. Stir in thyme.

(Recipe continues)

Gradually add milk, stirring constantly with a whisk; cook over medium heat until slightly thick (about 3 minutes), stirring constantly. Stir in Parmesan; cook 3 minutes or until cheese melts. Stir in salt and pepper. Remove from heat.

Cook regular potato in boiling water 4 minutes or until almost tender; remove with a slotted spoon. Cook sweet potato in boiling water 4 minutes or until almost tender; remove with a slotted spoon; drain. sprinkle vegetables evenly with remaining 1 tbl. flour.

Arrange potatoes and squash in alternating layer in a broiler safe 11X7" baking dish coated with cooking spray; spoon sauce over potato mixture. top with Gruyere.

Bake at 375 for 40 minutes. Preheat broiler. Broil 3 minutes or until golden. Let stand 10 minutes.