

# Happy Hollow Farm CSA

Week of November 15<sup>th</sup>, 2010

Week 25 CSA Distribution

## Farm Happenings

This is a bittersweet week for us here on Happy Hollow Farm. The growing season is quickly winding down as the weather gets cooler and there is frost on the ground almost every morning now. Our first CSA season comes to a close after this week and I'm already looking at and marking seed catalogs for next year!

There is, however, still much to do on the farm. The high tunnel is packed with produce for the Winter CSA, there is drip tape to be rolled up and stored for winter, mulch to be rolled out on the permanent beds, irrigation lines to be emptied, wood to be cut for heating thru the winter months, the inside of the cooler and the greenhouse need to be painted, the barn needs siding, we need to complete the chicken coop for the guineas and chickens (permanent fowl housing thru the winter months), and I'm sure there are many other things that I'm just not thinking of at the moment.

It has been a tremendous last 9 months, a roller coaster of sorts. Beginning with the first onion seeds sown in the greenhouse on February 15<sup>th</sup> the day after Mark & Jeanne helped Katie & I pull the poly on the greenhouse. A farming friend told me earlier this summer that it was good to have a difficult year my first year because everything after this will seem like a piece of cake. I don't know that it will be all that easy in future years but I'm at least hoping for a less stressful time as far as the weather goes.

The member work share offered thru our CSA is a unique opportunity for both the members and I to share in the experience of raising the food that we eat. I thoroughly enjoyed working with all of the members that came out on harvest days this season. It is so much fun for me to get to know each of you and I hope that you also enjoyed your trips to the farm.

I think I have mentioned to some of you that the farm's membership goal for next season is 50 members (so start spreading the word now!), which will require an increase of labor on the farm next year. I am currently planning to fill two apprentice positions. Information is available on the website and I also encourage anyone that is interested to please contact me directly. I will also begin accepting CSA membership applications for next year early in January and I will send you the 2011 membership sign-up forms at that time.

It has been a real pleasure and a privilege providing food to all of you for the past 25 weeks. It is a lot of work but work that gives me great joy! I look forward to seeing you next season.

Thank you for supporting Happy Hollow Farm CSA.

**One last request:** In the next couple of days I will be sending all of you an end of the year survey. Please fill it out! With your input and suggestions this will be a truly amazing Community Supported Agriculture farm. Thanks and see you next year!

## Happy Hollow Farm's Weekly Newsletter...

As this is the last week of distribution for the 2010 season I will be bringing the shares in brown paper bags. **PLEASE** remember to bring back any and all crates you may have from throughout the season. I need to collect them, make repairs, and start working on a new and improved veggie crate model. Thanks!

Vegetable	Refrige rate?	Store in Plastic Bag To Retain Moisture?	Approx. Storage Life	Comments
Broccoli	Yes	Yes or crisper	1 wk	Small heads but delicious!
Chinese Cabbage	Yes	Yes or crisper	1 wk	
Garlic	No	Counter	1-2 wks	Small but packed with a punch
Greens Mix	Yes	Yes	1 wk	Great for this week's recipe!
Head Lettuce	Yes	Yes	1 wk	Rouge d' Hiver (Red Romaine) or Red Leaf
Parsley	Yes	Yes	1 wk	
Sweet Potatoes	No	Counter	1-3 wks	Best if stored in a cool dark place, if you are not planning to eat right away
Winter Squash	No	Counter	1-3 wks	Assorted mix this week. You get to choose what kind you want.

## Recipe Corner

Just the beginning of some of our favorite recipes are available on the Recipes Page of the [www.happyhollowfarm-mo.com](http://www.happyhollowfarm-mo.com) website. More recipes will be added each week!

This week's recipe is compliments of members Rabia & Devon Gregory. ENJOY!

### **Sausage and greens braise**

#### Ingredients:

1 package pork bratwurst (preferably organic & local!)

1 medium onion, sliced

1 bunch winter greens, stems chopped fine, leaves sliced to about 1/4" width (preferably kale, chard, collards or this week's mixed greens)

1 bottle dark beer (we use New Belgium 1554)

optional: 1 clove garlic

#### Directions:

On high heat, brown sausages. Add onions and fry until fragrant and starting to caramelize, add stems & stir, cooking 1-2 minutes or until stems begin to look a little tender. Pour in beer and turn heat to medium. Cover and simmer 5-10 minutes (usually as long as it takes to prep the greens). Add leaves and cover. Cook just until leaves are tender, 2-3 minutes. Serve with horseradish and/or mustard.

Note: we often also add potatoes to the pan. If you are adding potatoes, they should go in with or before the onions, diced fairly small so they have time to cook. We also don't always put the whole beer in. Usually we leave enough out for the two chefs to each have 1 or 2 sips. ☺