

Happy Hollow Farm CSA

Week of December 13, 2010
Week2 Winter CSA Distribution

Farm Happenings



... Oh the weather outside is frightful, but inside the high tunnel it's so delightful... let it snow, let it snow, let it snow!

Well, after an extra week of growing time and an extra layer of warmth protection, in the form of row cover (pictures on the website), the veggies in big berth have fared the past few days of sub freezing temperatures **remarkably well**. Your share this week is full of luscious greens. One minor problem that developed with the super cold weather is that the water line to the barn, and subsequently the wash stations, is frozen. So, unfortunately your veggies aren't super-pristinely ready-to-eat clean like I usually send them out. I'm really sorry about this and hope that everyone is willing to give everything a quick rinse or two before storing your veggies in the fridge. Most important is getting the dirt off the radishes and hakurei turnips so that their moisture isn't drawn out of them by the soil. All of the greens are really fairly clean and may not need rinsing. It's definitely been a challenging winter growing season so far but I'm happy to have such a wide variety of things in the high tunnel to be able to distribute! With the cold cloudy days I would like to again skip a week before our next harvest so the next CSA pick up will be Wednesday December 28th same time and place. I wish everyone a very happy holiday season and enjoy your veggies!

Vegetable	Refrige rate?	Store in Plastic Bag To Retain Moisture?	Approx. Storage Life	Comments
Arugula	Yes	Yes	1 wk	
Cilantro	Yes		1 wk	Cut 1/8" off end of stems and submerge stems into 1/2" of water and keep in fridge
Dill	Yes	Plastic bag	1 wk	Delicious on fish!
Hakurei Turnip	Yes	Yes	1 – 2 wks	Remove tops for longer storage. Delicious sweet turnip, eat like a raddish.
Head Lettuce	Yes	Yes	1 wk	Green Oakleaf
Radish	Yes	Crisper	1-2 wks	Remove tops for longer storage
Spinach	Yes	Yes	1 wk	
Swiss Chard & Kale Mixture	Yes	Yes	1 wk	

Happy Hollow Farm's Weekly Newsletter...

As a reminder I would like for all members to please bring your own bags, boxes, containers, etc. to put your veggies in and leave the black crates nicely stacked in Sarah's garage. Thanks for helping me with this!