

NOV.

HAPPY HOLLOW FARM

Week 4 of 8 in the 2012 Winter CSA Season



SWISS CHARD

VEHICULA
LECTUS EGET



HIGHLIGHTED
VEGETABLE
OF THE WEEK

CSA SHARE PICK UP

Wednesday 4:30-6:30pm
@ 2236 Country Lane

Organic veggies in this week's share

Full, Partial & Single Shares

- Beets
- Carrots
- Endive
- Garlic
- Kale **OR** Swiss chard
- Lettuce
- Scallions
- Winter squash

Full & Partial Shares

- Escarole
- Broccoli raab
- Spinach

Full Shares

- Cauliflower

Please remember to return your box every week when you pick up your next share.



*Kale **OR** Swiss Chard*

This option means there will be 21 bunches of each leafy green at the drop site on Wednesday. You can choose:

1 bunch of Kale **OR** 1 bunch of Swiss Chard
First come, first choice.



Keep this in mind when doing your shopping at the local grocery stores!

Did You Know?



Dr. John Patterson was a “grandfather” like figure & very instrumental person during my Hickman High school career many years ago. I know he has been a part of many students musical paths & I was so touched to see this wonderful article about him in the [Columbia Daily Tribune](#) over the weekend. I can only hope that all kids have teachers that influence them like I did growing up!

Wishing everyone a wonderful holiday weekend! Enjoy time together with your friends & family and I hope you all eat glorious meals prepared with some of your veggies from this weeks' CSA share. Happy Thanksgiving!

Farmer Liz



THIS WEEK'S CSA RECIPE

Swiss Chard Gratin

Ingredients

- * 5 tablespoons unsalted butter
- * 1 cup fresh white bread crumbs
- * 3 oz Tomme de Savoie or Gruyère cheese, grated (1 cup)
- * 1 garlic clove, halved lengthwise, germ removed if green, and garlic finely chopped
- * 1 tablespoon finely chopped mixed fresh herbs (preferably chives, tarragon, and flat-leaf parsley)
- * 1/8 teaspoon freshly grated nutmeg
- * 1 cup low-sodium chicken broth
- * 1/2 cup heavy cream
- * 1 tablespoon all-purpose flour
- * 1 medium onion, finely chopped
- * 3 lb Swiss chard, leaves and stems separated and both cut into 1-inch pieces
- * 1 lb spinach, coarse stems discarded, leaves coarsely chopped

Read More <http://www.epicurious.com/recipes/food/views/Swiss-Chard->

