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**HAPPY HOLLOW FARM***Week 8 of 8 in the 2012 Winter CSA Season***CHINESE CABBAGE**

VEHICULA



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**HIGHLIGHTED  
VEGETABLE  
OF THE WEEK**

Chinese cabbage is delicious raw in cole slaws or cooked/sauteed with other vegetables. And if you're feeling adventurous it is the main ingredient in [Kimchi](#). The kohlrabi, carrots & watermelon radish (from last week's shares) would also make fabulous additions to Kimchi. The cabbage heads are quite large this week so if you don't feel like using the entire head for one meal then cut it in half and put the half you plan to keep in a plastic bag and store it in your fridge. It will keep for many weeks and still be just as deliciously sweet & tasty!

**Happy Hollow Farm's LAST week of the Winter CSA season...**

PLEASE remember to return any and all wooden CSA boxes!! Do not take the wooden box with you on Wed. so.... please bring your own bags, baskets, boxes, etc. to put your veggies in this week.

**CSA SHARE PICK UP**

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

Organic veggies in this  
week's share

**Full, Partial & Single Shares**

Brussel sprouts  
Carrots  
Chinese cabbage  
Endive  
Kohlrabi  
Lettuce (Red Sails)  
Spinach  
Tat soi

**Full & Partial Shares**

Fennel  
Garlic

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





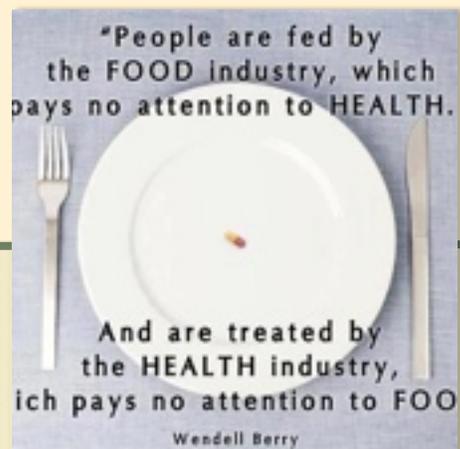
The 2012 CSA season may be coming to an end but work on the farm and preparing for the 2013 season has already begun. Some of the things that Farmer Liz will be up to over the next couple of months are...

1. Finishing the cutting down & milling of oak logs, off the farm, to prepare for siding the barn early in Feb./March. It's been three years coming (saving up the \$) and some pretty cold & wet vegetable washing during the past winter months so I and all the helpers on the farm are eager to get the siding project finished.
2. General farm clean-up from the end of the season... finishing pulling out t-posts, taking down tomato trellising, pulling up & rolling up & storing drip tape for use next season, rolling up row cover and pulling out the small hoops that were used to protect all the winter veggies from the hard frosts & cold weather.
3. Installing a new vegetable wash sink in the barn (I've had it for about a year now but haven't had the time to put it in).
4. Starting my new adventure as a hog farmer. The five piglets will be arriving soon and need a shelter (which I'll be building in the next week or so) and then they'll be allowed to roam & forage within the confines of electric fence. Most of the hogs have been spoken for but if you're interested in pork there's still time to let me know.
5. The second week of February will begin the first seeding of onions, leeks, peppers & tomatoes in the greenhouse in preparation for the 2013 growing season.
6. And lastly, I'm really looking forward to spending some quality time with Katie & little Sylvia.
7. Remember you can follow HHF happenings on [FB](#)



## Did You Know?

**Happy Hollow Farm** is now signing up members for the 2013 growing season. If you would like to join us for **25 weeks** of fabulous organically grown spring, summer, & fall veggies then please fill out a [Membership Form](#) & save your spot as a CSA member for the upcoming growing season.



### THIS WEEK'S CSA RECIPES

#### Brussel sprouts & Pine Nuts over Pasta

2 Tbsp butter  
 2 Tbsp olive oil  
 3 Tbsp pine nuts  
 3/4 lb Brussels sprouts, trimmed and thinly sliced. We used the slicing blade in our food processor.  
 1/2 tsp salt & black pepper.  
 Heat butter and olive oil in a large skillet over medium heat. Add pine

nuts and cook, stirring constantly, until nuts are golden brown, 1 or 2 minutes. Add Brussels sprouts, salt, and pepper and cook until tender and turning brown, about 3 or 4 minutes. Add a little water, stir for a few moments, and serve over pasta.

#### Brussel sprouts with Mustard

*This is simple & very good:*  
 Halve the Brussels sprouts if they are large and otherwise leave them whole. Cook them with chopped onion, crushed garlic, and olive oil over low heat, covered, until the

Brussels sprouts are nearly tender. Then stir in a good generous amount of stone ground or whole seed mustard – enough to coat every sprout. Continue cooking a few more minutes until the sprouts are done.