

## Crop Update

A week has gone by since our last freeze and we are now better able to gauge the effect the cold nights had on production. We are happy to report that despite nine straight nights of freezing temperatures, the crops are mostly thriving. The damage seems to have been limited to mostly our tomatoes, peppers, and eggplants, each crop taking between 25-35% loss.

The blossoms on most of these plants were burned, therefore limiting future potential for production. The loss will not be felt immediately, but in several weeks members may begin to notice more redundancy in some of the cold-tolerant crops such as greens, cabbage, etc., when they make their weekly or bi-weekly pickups. We will have more tomatoes, eggplants, and peppers (as well as other warmer-weather crops such as squashes and cukes) ready to fill in soon after the damaged plants cease to produce, so hang in there!

Also we are happy to announce that we are noticing more blossoms and green berries on our strawberry plants, so in another week or two we should be back to full-speed on our strawberry U-Pick!"



Photos by Logan Beal

## Tiny Green Thumbs

If you and your child missed the first day of "Tiny Green Thumbs" don't worry you can still come to the second day of the program on Saturday, February 27, 2010 from 9:30am-10:30am

The kids will learn the importance of tending to the crop (weeding, feeding and watering) and will go on a bug hunt!! Children must be accompanied by parent.

The kids are guaranteed to learn and have fun at the farm.

Cost for members is \$15/ non-members \$20.

Linda@fwcrd.org or call 941-723-3252

## Recipe Deadline Approaches

Thank you to all that have submitted recipes. They really look delicious. We need recipes in all categories but remember breads, desserts and appetizers.

What recipes do you use the most? Think about what you prepared last week and odds are you will be surprised to find that there is a recipe in that menu that you can submit to the Community Farm Cookbook.

Just to clarify what was meant by "original recipe". We did not mean that you had to create the recipe yourself it was simply to establish that we could not publish word for word a recipe from a cookbook or a website. Family recipes are fine or if you have adapted a recipe from a cookbook or website i.e. used kosher salt instead of sea salt . Deadline is January 23rd!!

If you have questions please email Linda@fwcrd.org or call 941-723-3252

### In This Share\*

Tomatoes  
Peppers  
Cauliflower  
Turnips  
Lettuce  
Bok Choy  
Asian Greens  
Kohlrabi or Leeks

# Gamble Creek Farm

At the Center for Integrated Agriculture

## Recipe & Ideas

### Movie at Geraldson

Geraldson Community Farm will be hosting another movie at the farm night showing "Ratatouille" Saturday, January 23 at 6:30pm. Donation upon entrance is appreciated.

Just bring chairs and a blanket and have fun!!!

Keep an eye on the newsletter because it looks like we will be hosting a movie at Gamble Creek SOON!



### Leota's Mashed Turnips

9 medium turnips  
1/4 c. diced onions  
1 (8 oz.) pkg. cream cheese  
1/3 c. milk  
1/2 tsp. salt  
3 tbsp. butter  
1 tsp. paprika

Peel turnips and cut in quarters. Mix with onion and boil in minimum amount of water until tender. Drain and mash and keep warm. Soften cream cheese with milk, add salt and whip. Heat over low heat, stirring constantly until thoroughly warmed. Drain turnips again and stir in creamed cheese mixture. Garnish with pieces of butter and sprinkle with paprika.

*Courtesy of cooks.com*



### Braised Bok Choy with Tomatoes

2 teaspoons extra-virgin olive oil  
4 cloves garlic, thinly sliced  
1 head of bok choy, trimmed and thinly sliced  
2 large tomatoes, chopped  
1/4 cup coarsely chopped pitted Kalamata olives  
1/4 teaspoon salt  
2 slices whole-grain country bread, toasted and finely chopped  
1/3 cup finely shredded Gruyere or Swiss Cheese

Place oil and garlic in a large high-sided skillet or Dutch oven over medium heat and cook until the garlic is sizzling and fragrant, about 3 minutes. Add bok choy, tomatoes and olives; cover and cook, stirring occasionally, until the bok choy is tender, 8 to 12 minutes. Stir in salt; top with bread and cheese, cover and cook until the cheese is melted, about 1 minute.

*Courtesy of EatingWell*



### How to Cook Asian Greens

Remove and discard yellow, damaged, or tough leaves from 1 pound Asian greens 4 to 8 inches long, such as baby bok choy, choy sum, yao choy, or small Chinese mustard greens. If head or stalk is thicker than 2 inches at the base, cut lengthwise into halves or quarters to make about 1 inch thick. Immerse in water and swish to dis-

lodge grit. Drain.

2. Set a 5- to 6-quart pan over high heat. When hot, add 1/2 cup water and the greens; cover and cook until barely tender to bite, 3 to 5 minutes. Drain greens and pour into a serving bowl.

3. If desired, drizzle with 2 tablespoons oyster sauce or soy sauce and 2 to 3 teaspoons toasted sesame oil; sprinkle with about 1 tablespoon toasted sesame seeds.

Serves 4

*Courtesy of Myrecipes.com*

#### COOKBOOK COMMITTEE MEETING

January 20 AT 5:30PM  
At RC&D Office  
945 25th Dr. E. Suite 11  
Ellenton, FL 34222

#### Interested in Sponsoring this Newsletter?

Contact [Linda@fwcrccd.org](mailto:Linda@fwcrccd.org)

#### Event Calendar

**January 4-15** Submit recipes for Farm Cookbook via farm or email [Linda@fwcrccd.org](mailto:Linda@fwcrccd.org)

**January 23**— 7:00pm-Movie at the Farm-Geraldson Community Farm

**February 27** Tiny Green Thumbs 9:30am-10:30am-Gamble Creek Farm

Visit us online at [www.GambleCreekFarm.org](http://www.GambleCreekFarm.org)

\*Produce in the share may change according to the availability that day