

## Coming in February.. Ratatouille

Gamble Creek Farm will be hosting a family Movie at the Farm on February 19 at 6:30pm.

It should be a night that the entire family will enjoy under the stars. Bring your chair, blanket and a flashlight and watch "RATATOUILLE"

Come early U-Pick strawberries will be open from 5:30pm –6:30pm



The Strawberries will be back!!

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



## Cleaning Leeks

Steps to cleaning leeks according to [Whole Food Kitchen](#)

1. Cut off root, then trim the top of green part and discard.
2. Remove any tough or damaged outer leaves.
3. Slash the top green part of the leek into quarters and rinse the leek well under cold water, separating the layers to remove hidden dirt.
4. Slice or leave whole depending on the recipe.



## Got Strawberries?

The strawberries at the farm are bouncing back from the cold weather and we should see them peaking mid-February and should be in steady production as long as we avoid another severe cold spell.



### In This Share\*

Radishes  
Bok Choy  
Asian Greens  
Lettuce  
Peppers  
Collards  
Leeks  
Tomatoes

## Recipe & Ideas

### Pan-Steamed Asian Greens

NOTES: Pan-steaming preserves the shape of small greens, whole or halved lengthwise. Larger greens can also be cooked this way; cut them into pieces about 1/2 to 1 inch thick and 4 to 6 inches long.

1. 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 dislodge 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.



### Stir-fried Asian Greens

NOTES: This cooking method works well for larger greens cut into bite-size pieces.

1. Remove and discard any yellow, damaged, or tough leaves from 1 pound Asian greens such as bok choy,

yao choy, or Chinese mustard greens. Trim off and discard tough stem ends.

For tough stalks, remove any thick side stems attached to center stalk; discard center stalk and use stems. Rinse well.

For bok choy: Cut leaves and stalks diagonally or crosswise into 1/4-inch-thick slices; separate leaves from stalks.

2. Set a 14- to 16-inch wok or 12-inch frying pan over high heat. When hot, add 1 tablespoon vegetable oil and 1 tablespoon chopped garlic; stir until garlic begins to brown, about 15 seconds. Stir in thicker stem or stalk pieces and 3 tablespoons water. Cover and cook until stems are tender-crisp to bite, 2 to 3 minutes. Uncover, add leaves and thin stems, and stir until leaves are barely wilted, 1 to 2 minutes. Add salt to taste and pour into a serving bowl.



### Leek Collard Pizza Topping

3 or 4 medium leeks, tough dark green tops cut off, and white/light green parts cut into rings. Cut first, then wash very well. Leek are notoriously dirty.

3 cups collard greens, de-ribbed, washed, and finely shredded (or kale or swiss chard)

- 1 large garlic clove, minced
- salt
- pepper
- olive oil
- 1 roasted poblano pepper, peeled and

coarsely chopped (technique for that later)

- squeeze of lemon juice
- 1 1/2 c. Gruyere cheese, shredded
- 1 large ball fresh mozzarella, sliced
- 2 Tb. finely chopped mint

In a large skillet, pour a couple good glugs of olive oil and heat on medium-high. Add leeks, collard greens, garlic, salt, and pepper and saute for 15-20 minutes until soft. Add poblano. Squeeze lemon in at the end and let cool a bit.

To assemble the pizza: Put your pizza crust on a floured pizza peel. Brush it with a bit of olive oil. Line with Gruyere, then add the leek mixture. Top with the fresh mozzarella. Slide onto the hot stone and bake at 500 for about 10 minutes until it's bubbling and bottom of crust is golden.

Scatter fresh mint over the top and let cool for 5 minutes before slicing.



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### Event Calendar

**February 19**-Movie at Gamble Creek Farm-6:30pm.

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