



Save the date.. February 19, 2010

“Ratatouille” is coming to Gamble Creek Farm!! Movie starts at 6:30pm, but come early U-Pick Strawberries will be open from 5:30pm-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”



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



Localharvest.org

Localharvest.org is website to help consumers find locally grown produce, farmers markets, etc in your area. We have heard from several of the new members that this is how they found the farm.

Please take a moment and rate your experience at Gamble Creek Farm Click here: <http://www.localharvest.org/farms/M26541>



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.



Swiss Chard

Photos by Logan Beal



Did you know?

That one cup cooked swiss chard is a great way to meet your daily requirement for Vitamin K. Vitamin K is valuable to promote bone health.

In This Share*

- Tomatoes
- Spinach
- Broccoli
- Scallions
- Swiss Chard
- Lettuce
- Cabbage
- Celery

Recipe & Ideas

Spicy Chard with Ginger

Separate stems and leaves from 1 bunch **swiss chard**. Chop leaves and dice stems small. In a large skillet, heat 1 tablespoon **olive oil** over medium-high. Add chard stems 2 teaspoons minced peeled fresh **ginger**, and 2 sliced **jalapenos**; cook until stems soften, 3 minutes. Season with salt and pepper. Add chard leaves, cover and cook until wilted, 3 minutes. Uncover and cook until tender, 4 minutes. Serves 4.

Courtesy of Everyday Food



Provençal Roasted Florida Tomatoes

4 large ripe tomatoes, sliced 1/4 inch thick
1/8 c. grated Romano cheese
1/2 c. fresh breadcrumbs
1 garlic clove, minced
2 sprigs fresh parsley
Kosher salt and freshly ground pepper to taste
1/2 t. dried oregano
Olive oil or nonstick cooking oil spray

Preheat the oven to 400. Coat a shallow baking dish with cooking spray or olive oil. Place tomato slices close together in prepared baking dish. Sprinkle with cheese, bread crumbs, garlic, parsley, salt, pepper and oregano. Drizzle lightly with olive oil or

spray. Bake for 20 minutes in preheated oven, or until top is lightly toasted.
Serves 4.

Courtesy of Fresh from Florida, Flavorful Seasons



Braised Celery

4c. celery pieces, about 1" in size
2 lg. onions, cut in thick slices
4 T. melted butter
1 T. cornstarch
2 c. water
2 chicken bouillon cubes

Brown celery lightly in butter. Blend cornstarch in part of the water. Add remaining water and bouillon cubes. Add to celery and simmer for 5 minutes. Layer onions in baking dish and cover with celery mixture. Cover and bake at 350 degrees for 1 hour.

Courtesy of Cooks.com



Crabmeat Casserole

1lb. Crabmeat
1 bunch broccoli
4 T. butter
4 T. flour
Salt and Pepper to taste
2 1/2 c. milk

1 c. light cream
1/3 c. thinly sliced scallions
2 T. chopped pimento
3 T. slivered almonds

Heat butter in saucepan; stir in four and salt. Sauté while stirring for a minute or two. Gradually add milk and cream, stirring constantly, and cook over gentle heat until the sauce is smooth and has thickened. In the meantime, cook broccoli in water until tender and drain.

Fold crabmeat, scallions and pimento into white sauce. Season with pepper and more salt if needed. Arrange broccoli around edge of shallow baking dish. Fill center with spoon crabmeat and sauce. Bake at 375 degrees for 20 minutes until hot and bubbly. Serve over English muffins with Mozzarella cheese.

Courtesy of Cooks.com



Event Calendar

February 12-Buying Club

Orders are due

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

February 27 Tiny Green

Thumbs 9:30am-10:30am-
Gamble Creek Farm