



This is the week!! 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”



Crop Update

We had some cold temperatures and high winds over the weekend, but it does not look like the recent weather pattern will result in any significant damage that would impact the CSA. The cold will continue through much

of the week but we are hoping to avoid any temperatures below freezing. Strawberry production has not picked up quite as much as forecasted due to the lower temperatures, but the plants are still healthy and ready to explode once we have a couple of warm, sunny days.



Broccoli

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

In This Share*

- Asian Greens
- Cauliflower
- Kohlrabi
- Broccoli
- Beets
- Tomatoes
- Lettuce
- Radishes

Gamble Creek Farm

At the Center for Integrated Agriculture

Recipe & Ideas

Lettuce and Radish Sand-

Bread for 4 people's sandwiches
2 tablespoons mayonnaise
1 medium of small lettuce
10 radishes
Tablespoon fresh dill
Handful fresh chives
2 spring onions (optional)

Method

Spread one side of each slice of bread with a little mayonnaise. Separate the lettuce leaves and wash them. Dry them thoroughly. Tear into pieces. Wash the radishes and slice finely. Wash and trim the spring onions, if using. Slice finely. Chop the dill finely. Chop the chives. Make up each sandwich with a layer of lettuce, radish, spring onion and a little dill.

Courtesy of VegBox Recipes



Sweet Kohlrabi Salad

1 bulb of kohlrabi, peeled and sliced into thin strips
1 green apple, peeled and sliced into thin strips
2 tablespoons local wildflower honey
1 tablespoon olive oil
zest & juice of a 1/2 lemon
1 teaspoon fennel seeds
1/4 cup toasted walnuts
a handful of soft cheese, cubed — mine was made locally from cow's milk with a sweet, sharp flavor. Goat

cheese or blue cheese would be tasty, too.

Slice the kohlrabi, then the apples, and set them aside. Zest the lemon, juice it, and mix both with the honey & oil for the Honey-Lemon Dressing. When ready to eat, toss the Honey-Lemon Dressing, walnuts, cheese, and fennel seeds, and you can eat right away. Other notes: If the dressing seeps in for 5-10 minutes, the kohlrabi will soften and taste even better.

Courtesy of our-bigearth.com



Broccoli, Cauliflower and Tomato Salad

4 c. broccoli, chopped
4 c. cauliflower, chopped
1 carton salad tomatoes, or 1 lg. tomato
2 c. green onions, chopped
3/4 c. oil
1/2 c. salad vinegar
1 tsp. celery seed
1 tsp. salt
1 tbs. garlic powder
1/2 c. sugar
1 tsp. paprika

Mix oil, vinegar, celery seed, salt, garlic powder, sugar and paprika together until blended. Pour over vegetables at least an hour before serving. It's better next day. Refrigerate.

Cooks.com



Honey Beets

1 tablespoon cornstarch
1/2 teaspoon salt
1 tablespoon beet juice
2 tablespoons cider vinegar
1/4 cup honey
1 tablespoon butter
2 cups cooked or sliced cooked beets

In a small glass bowl or measuring cup, mix cornstarch and salt. Stir in beet juice (or water). Microwave on high heat for 1 minute or until thickened, stirring occasionally. Add vinegar, honey and butter. Place beets in a 1 1/2 quart casserole. Pour sauce over beets. Cover and heat on high for 1-2 minutes or until heated through.

Do not uncover; let stand for 10 minutes. Reheat 1 minute on high before serving.

Courtesy of cooks.com



Event Calendar

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

February 27 Tiny Green Thumbs 9:30am-10:30am-

Visit us online at www.GambleCreekFarm.org

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