

Local Food Buying Club Coming to Gamble Creek

The Local Food Buying Club is a membership club that brings community members together so they can purchase organic, free-range meat & eggs and other seasonal items directly from local Florida farmers. Members place orders once a month .

Current pick-up locations are Geraldson Community Farm, the RC&D office and coming in January, Gamble Creek Farm.

Annual membership is \$20 farm members/\$25 non-members. Contact logan@fwcrd.org to sign up info so you can participate in the next order (being emailed on January 4th).



Happy New Year

The staff of Gamble Creek Farm would like to Thank all our members for your support over the last year.

We are excited about 2010 and look forward to all the opportunities the year will bring. The farm will be busy with seeding, planting and harvesting of course, but we will also have a potluck, the community cookbook, another "Tiny Green Thumbs" program and of course Gamble Creek Farm becoming a drop off point for the Buying Club in 2010.

See you in the New Year!!



Don't forget the strawberries!!

photo by Logan Beal



Don't let it go to waste

Have you ever picked up your share and realized you would be leaving town in two days? How could you possibly eat all these veggies before you leave?

There is always the option of sharing with your family or neighbors and letting them savor the fresh vegetables of Gamble Creek Farm.

It is also possible to preserve by freezing certain items in your share. Here are just a few hints from University of Florida IFAS Extension (<http://edis.ifas.ufl.edu/fy719>) .

1. Fresh Herbs– Wash, drain and pat dry with paper towels. Wrap a few sprigs or leaves in freezer wrap and place in a freezer bag. Seal and Freeze.
2. Greens: collards, chard, kale, spinach– select tender leaves. Wash

and remove stems. Blanch, cool and drain. Package, seal and freeze.
3. Peppers–Wash, cut in half, remove stems and seeds. If desired, cut into 1/2 inch strips or rings. Package, seal and freeze.

There are many other ideas just reference the above link or email linda@fwcrd.org.



U-Pick Strawberries

U-Pick Strawberries are still available at market price. Remember members get a 25% discount !!!



In This Share*

Lettuce
Eggplant
Collards (HAPPY NEW YEAR!!)
Cauliflower
Colored Peppers
Cabbage
Beans
Tomatoes

Recipe & Ideas

Good-for-You Collards

Thanks to Sarah for sharing this recipe for Collards to start the New Year off with Good Luck.

6 Canadian bacon sliced, chopped
1 medium-size sweet onion, chopped
1 tablespoon canola oil
1 lb fresh collard greens washed and trimmed
1 (12 oz) can of light beer
2 tablespoons fresh lemon juice
2 tablespoons balsamic vinegar
1 tablespoon butter
1 teaspoon salt
1/2 teaspoon pepper

Sauté Canadian bacon and onion in hot oil in a large Dutch oven over medium heat 5 minutes or until onion is tender. Add collards, in batches, and cook, stirring occasionally, 5 minutes or until wilted. Stir in beer, and bring to a boil. Reduce heat to low, and cook, stirring occasionally, 25 minutes or to desired degree of tenderness. Stir in lemon juice and remaining ingredients.

Courtesy of Southern Living Magazine



Stir-fried Noodles with Eggplant and Basil

8 ounces lo mien noodles
2 tablespoons soy sauce
1 tablespoon toasted sesame oil
1 teaspoon light-brown sugar

4 teaspoons vegetable oil
1/2 lb eggplant halved lengthwise and sliced 1/4 inch thick
5 scallions, white and green parts separated and thinly sliced
3 garlic cloves, minced
1/3 cup fresh basil leaves torn, for serving.

Cook noodles according to package instructions; drain noodles and rinse with cold water. In a small bowl, combine soy sauce, sesame oil, and sugar and stir until sugar dissolves.

Heat a large skillet or wok over high until hot. Add 3 teaspoons vegetable oil and swirl to coat skillet. Add eggplant and stir until golden on both sides, 4 minutes total. Push eggplant to side of skillet and add 1 teaspoon oil. Add scallion whites and garlic and stir until fragrant, 30 seconds. Add noodles and soy mixture and toss to combine all the ingredients. Serve topped with scallion greens and basil.

Courtesy of Everyday Food



Grilled Tri-Colored Pepper Salad

1 each red, yellow and green bell pepper, cut into halves or quarters (you can use any color bell pepper)
1/3 cup extra-virgin olive oil
3 tablespoons balsamic vinegar
2 cloves garlic, minced
1/4 teaspoon salt
1/4 teaspoon black pepper
1/3 cup crumbled goat cheese

1/4 cup thinly sliced fresh basil leaves

Prepare grill for direct cooking

Place bell peppers skin-side down, on grid. Grill bell peppers on covered grill over hot coals 10 to 12 minutes or until skin is charred. Place charred bell peppers in paper bag. Close bag; set aside to cool 10 to 15 minutes. Remove skin with paring knife; discard skin.

Place bell peppers in shallow glass serving dish. Combine oil, vinegar, garlic, salt and black pepper in small bowl; whisk until well combined. Pour over bell peppers. Let stand at room temperature for 30 minutes (or cover and refrigerate for 24 hours, but bring to room temperature before serving.

Sprinkle with cheese and basil before serving.

Courtesy of the TLC



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Contact Linda@fwcrd.org

Event Calendar

January 4-15 Submit recipes for Farm Cookbook

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