

Gamble Creek Gift Certificates Available

Here is away to avoid the malls and still tackle that list of gifts. Gamble Creek Farm will be offering three gift certificate options this year:

- A Gift Certificate for One Week's Share from Gamble Creek Farm - \$20(limited quantity)*
- A Gift Certificate for a 20 week share at Gamble Creek Farm January through May (\$400)
- A Gift Certificate for a 10 weeks share at Gamble Creek Farm every other week from January to May (\$220).

Contact Linda@fwcrd.org to order your gift certificates.

*Pick-up must be scheduled and vegetables are dependent on harvest for the week.



Movie at the Farm

Mark your calendars for December 12 from 7pm-9pm to spend family night at our sister farm, Geraldson Community Farm, watching the classic "It's A Wonderful Life".

Avoid the traffic of the mall and theatres and relax under the stars. Apple Cider, S'Mores, and Organic Popcorn will be available to enjoy by



Beautiful veggies at the pickup

photo by Logan Beal

the fire.

Donation upon entry goes to support the farm programs.

Bring a chair, blanket, and friend to enjoy a celebration of community !!



Geraldson Community Farm is located at 1401 99th St NW in Bradenton.



Remember Your Pick-up Time
Wednesday 3pm-6pm & Saturday 11am-2pm

In This Share*

- Spinach
- Lettuce
- Asian Greens
- Cauliflower or Broccoli
- Peppers
- Grape tomatoes
- Turnips

Visit us online at www.GambleCreekFarm.org

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

Recipe & Ideas

Sicilian Pasta Pie

2 c thinly sliced onions
1/2 c julienne-cut pepper
4 garlic cloves, minced
2 c cherry tomatoes
1/4 c dry red wine
3 tablespoons chopped, pitted kalamata olives
1/4 teaspoon black pepper
1-14.5 oz can diced tomatoes,
6 cups hot cooked linguine
1/2 cup crumble goat cheese

Heat 1 teaspoon oil in a nonstick skillet over medium heat. Add onion, and sauté 3 minutes. Add bell pepper and garlic; sauté 5 minutes. Add cherry tomatoes; sauté 2 minutes. Add wine, olives, tomato sprinkles, black pepper, and diced tomatoes; reduce heat and simmer 5 minutes.

Combine tomato mixture and pasta in a bowl, toss to coat. Preheat oven to 350 degrees. Coat an oven-proof skillet or baking dish with 1 teaspoon oil. Arrange the cheese in the skillet; top with the pasta mixture.

Cover with foil coated with cooking spray or cover with parchment paper, pressing firmly to pack. Bake at 350 for 30 minutes. Remove from oven and let stand for 10 minutes. Invert onto a plate and serve cut into 6 wedges.

Courtesy of farmfresh toyou.com



Chicken Tenders with Lemon Spinach Rice

1 tablespoon unsalted butter
1 lb chicken breast tenders
2 garlic cloves, minced
1 1/2 cups instant brown rice
15 1/2 ounces chicken broth
1-2 cup mushroom, cut into chunky pieces
1 teaspoon dried thyme
1 tablespoon lemon juice
2 teaspoons lemon zest
sea salt, to taste
fresh ground black pepper, to taste
2 cups spinach leaves, loosely packed, cut into thin strips

Melt the butter in a large skillet over medium heat; add the chicken tenders and the garlic; cook, turning, for 6 minutes or until the chicken is golden brown and the juices run clear; transfer to a plate and keep warm.

Add all the remaining ingredients except the spinach and bring to the boil over a high heat; cover and reduce the heat to low; cook for 10 minutes or until the liquid has been absorbed.

Add the spinach to the skillet and toss to mix well; place the contents of the pan on a large platter and top with the chicken.

Courtesy of AllRecipes.com



Louisiana Turnips

1 large bunch turnip greens
1 small turnip, peeled and diced
Dash of sugar
6 slices bacon, diced
1 onion, diced
1 tablespoon lemon pepper
Salt to taste
Louisiana hot-pepper sauce

Wash the greens in several changes of water in the sink until no more grit is seen. Chop the greens coarsely. Bring a large pot of water to boil and add the greens, the turnip, and the sugar. Cook for 12 to 15 minutes, or until tender. Drain.

In a large skillet, sauté the bacon until it gives up its grease. Add the onion and cook 7 minutes until the onion is soft. Toss the greens with the bacon and onion. Add the lemon pepper and salt. Serve with Louisiana hot-pepper

Event Calendar

December 9-5:30pm-

Cookbook Committee Meeting, 945 25th Dr. E., Suite 11, Ellenton, FL 34222

December 12- 6:30pm: Movie at the Farm, Geraldson Community Farm, 1401 99th St NW in Bradenton

December 23 & 26 NO CSA
Pick-up this week