

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.



Cookbook Committee Update

The Farm Cookbook Committee met last week and are extremely excited about the project.

Our goal is to receive recipes from 150 different individuals with both farms participating we should easily make that goal.

All recipes need to back to the committee by January 15th for review. Contact Linda@fwcrd.org



Farm Fresh Produce

photo by Logan Beal



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 members/\$25 non-members. For more information contact logan@fwcrd.org.

**No Pick-Ups
December 21-
December 26**



In This Share*

Cauliflower or Broccoli
Swiss Chard
Cabbage
Grape Tomatoes
Lettuce
Bok Choy
Asian Greens

Gamble Creek Farm

At the Center for Integrated Agriculture

Recipe & Ideas

Mixed Cabbage Stir-fry

- 1 tablespoon peanut or sunflower oil
- 1 large garlic clove, chopped
- 1 inch piece fresh ginger root, chopped
- 5 cups of mixed cabbage and book Choy
- 2 teaspoons soy sauce
- 1 teaspoon clear honey
- 1 teaspoon sesame oil (optional)
- 1 tablespoon sesame seeds, toasted

Heat the oil in a wok or large, deep skillet, then sauté the garlic and ginger for about 30 seconds. Add the cabbage and stir-fry for 3-5 minutes, until tender, tossing frequently.

Stir in the soy sauce, honey, and sesame oil and cook for 1 minutes. Sprinkle with sesame seeds and serve.

Courtesy of Whole Food Kitchens

FYI..Stir frying is a quick method of cooking that retains more vitamins and minerals than boiling.



Swiss Chard Pesto

- 2 cups fresh swiss chard, packed
- 1/2 cup freshly grated Parmesan or Romano cheese
- 1/2 cup extra virgin olive oil
- 1/3 cup walnuts
- 3 or more medium sized garlic cloves, minced
- Salt and pepper to taste

Pulse walnuts in food processor a few

times until chopped. Add swiss chard and pulse a few more times until integrated pretty well. Add the garlic and pulse a few times more.

Slowly drizzle the extra virgin olive oil into the mixture while the food processor is on. Scrape down the sides every now and then to keep everything mixing. Add the grated cheese and mix until blended. Add salt and pepper to taste. Makes one cup of pesto.

Spoon over bread, serve with pasta
Courtesy of Field Day Family Farm,
Susan Linville



Smoked Gouda and Swiss Chard Pesto Pizza

- 8 thick slices smoked gouda cheese (about 1 in. wide)
- 8-10 sliced grape tomatoes
- 10" or 12" whole wheat pizza crust

Spread a few tablespoons of Swiss Chard pesto on a 10" - 12" whole wheat crust. Evenly distribute sliced grape tomatoes around the pie, then top with smoked gouda slices. Bake 8-12 minutes at 350 or so, or until cheese is bubbly and crust is baked through.

Courtesy of Field Day Family Farm,
Susan Linville



Cauliflower Humus

- 2 pounds cauliflower, chopped
- 2-3 cloves garlic, chopped
- 1 1/2 cups chickpeas, washed and drained
- 2 tablespoons tahini
- 1 tablespoon olive oil
- 1/4 cup chopped scallions
- 1/4 cup loosely packed fresh parsley
- 1/2 teaspoon salt
- 2 teaspoons ground cumin
- 1/4 teaspoon paprika
- 2-3 tablespoons lemon juice
- As much water as needed

Bring a pot of water to a boil. Add the cauliflower and cover. Boil for 12 to 15 minutes, until cauliflower can be easily pierced with a fork.

Drain and let cool a bit, then place in a food processor or blender with the remaining ingredients except water and puree until relatively smooth. Add as much water as you need to thin out the hummus. Chill for about an hour

Interested in Sponsoring this Newsletter?

Contact Linda@fwcrd.org

Event Calendar

December 23 & 26 NO CSA

Pick-up this week

January 4-15 Submit recipes

for Farm Cookbook

February 27 Tiny Green

Thumbs 9:30-10:30

Visit us online at www.GambleCreekFarm.org

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