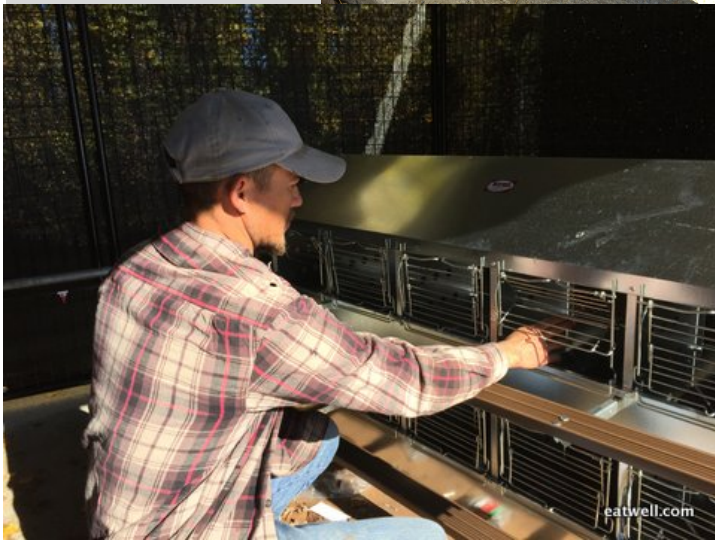




SPECIAL THANKSGIVING EDITION 2014 #48/14



We all need clean drinking water, including the chickens. This is a special valve to regulate the pressure to the drinkers for our breeding flock of Black Australorps. We are spending your money wisely but buying the best equipment to take care of these ladies and gentlemen. Agustin has been setting up the breeding flock family houses over the last month or so. We hope to have them moved in on Saturday of early next week.



Specialty Equipment

We use nest boxes like these for all our ladies but these have doors on the front. As the Chosen Ones enter to lay an egg, they trip the door so they cannot get out. We will come along every hour or so and release them once we have recorded who has laid the egg. This information is vital to help us decide which chickens to keep in our breeding program. If you named one of the girls, you will be able to see how well your chicken is doing with our online running league table coming in the new year. Fantasy football has nothing on this.

Around The Farm

The sheep not only love eating the pasture but seem to revel in the remains of the butternut squash too. Normally we would take the more through the field and shred the crop remains. I like the idea of



just moving some electric fence and then letting the sheep do the work, saving tractor time and diesel. This pasture is another experiment based on a talk we heard at permaculture Voices last March by Elaine Ingham. She was very persuasive about growing low profile perennial cover crops. So we purchased a mix and will see which of the plants come up and do well as we learn more about this interesting idea. We have leeks in your special Thanksgiving box this week. These were

planted by us and hoed only with the tractor finger weeder. This crop was an expensive one to grow in the past with all the hoeing. The final planting of fennel is to the right in the picture.



In June we thinned the table grapes and pressed the juice to make Verjuis. We have now bottled and labelled it for sale. Check the website for more info and you can even buy some!



Tadorna Leeks, great winter food.

If you refer friends to our CSA program, please ask them to include your name in the, "How did you hear about us?" field when they sign up. You'll receive a jar of Nigel's home-made tomato sauce or jam as a thank you!

WE WELCOME YOUR COMMENTS AND QUESTIONS!

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Recipes and Menu Suggestions

My menu suggestion is to enjoy a delicious roast turkey and any or all of these recipes as part of your feast.

These are all repeats from last year, but they are some of our favorite recipes for this time of year. For the non-turkey eaters, I think vegetarian stuffing, especially if you make it with a lot of veg in it and good veg broth makes for a heartier dish that all of these dishes pair well with. I love the Slow Cooked Kale Dressing recipe from Bon Appetit November 2012 <http://www.bonappetit.com/recipe/kale-dressing>. This recipe calls for tuscan/dino kale, but this week we have green kale, which I would use and I would also add some celery and some chopped cabbage.

Well it's here, my favorite holiday of the year, Thanksgiving! It seems to be the only holiday we haven't completely corrupted. It's all about gathering around the table with loads of family, friends and food and for many of us tradition. This year we are celebrating at the Weidner/Young house in the Presidio (Liz Young, our former CSA manager). When Cameron was about 6 years old, he and I started a tradition of going for a morning hike in Armstrong Woods up in Guerneville. For many years it was just the two of us, walking rain or shine, mostly misty mornings, amongst those majestic Redwoods. It is a place of magic and we both were always so grateful for living so close to the woods and having the opportunity to commune in the power of those trees before racing off to commune with family and friend around the table. This year we get to walk on Baker Beach, so our tradition continues, but in a different, yet equally powerful space. I wish you all a very Happy Thanksgiving and thank you for being a big part of what we are thankful for here on the farm, our amazing CSA family.

Pomelo, Satsuma, Olive and Fennel Salad

Inspired by a recipe From The Earth To The Table, Joh Ash - Serves 6

The original recipe calls for 3 large navel oranges, but I think the combo of pomelo and satsuma works well in this.

1 Pomelo and 2 to 3 Satsumas, peeled and sliced 1/4 inch thick

1 large Fennel Bulb, thinly sliced vertically, fronds reserved for garnish

1 small Red Onion, thinly sliced

2/3 cup Mixed brine-cured Black Olives, such as Nicoise, Kalamata and Picholine

1 Watermelon Daikon, peeled and sliced very thin. If you like, you can cut the rounds in half

Cranberry Vinaigrette ~ See Below

Arrange citrus, fennel and onion on a platter. Scatter the olives around and drizzle with the Cranberry Vinaigrette. Garnish with fennel fronds.

Cranberry Vinaigrette:

3 cups unsweetened Cranberry Juice

1/2 cup dry Red Wine

1/4 cup dried Cranberries

2 TB Olive Oil

2 TB finely minced shallots

2 TB fresh Orange Juice

1 TB Red Wine Vinegar (or to taste)

2 tsp chopped Fennel Fronds

Honey to taste

Salt and freshly ground Black Pepper

In a saucepan, combine the cranberry juice, wine, and dried cranberries and bring to a boil. Boil over high heat until the liquid is reduced to approximately 1 cup (6 to 8 minutes). Meanwhile, in a small sauté pan, heat 1 TB of the olive oil and sauté the shallots until soft but not brown. Remove to a medium bowl and set aside. In a blender or food processor, puree the reduced cranberry juice mixture. Add the puree to the softened shallots. Whisk in the rest of the ingredients, including the remaining olive oil, seasoning to taste with salt and pepper. Store covered in the refrigerator for up to 1 week.

Roasted Cauliflower With Cumin, Coriander And Almonds

From Jamie Oliver

1 Cauliflower, outer green leaves removed, broken into florets

Sea Salt

Olive Oil

1 knob Butter (about 2 TB more or less)

2 tsp cumin Seeds

2 tsp Coriander Seeds

1-2 dried Red Chilies

1 handful blanched almonds, smashed

Zest and Juice of 1 Lemon

Preheat oven to 400 F. Blanch cauliflower in well salted boiling water for a couple of minutes then drain in a colander, allowing it to steam dry (you don't want any water left in your cauliflower or it won't roast properly). Toss it in a good glug of olive oil and the butter. In a pestle and mortar, bash your spices and chilies with a pinch of salt, then mix them with your almonds and put in a hot, dry ovenproof pan to slowly toast. After a couple of minutes, add the cauliflower. When it gets a nice bit of color on it, add the lemon zest and juice and mix around well. Fry for about a minute longer, then pop the pan into the preheated oven for about 15 minutes to crisp up.

Roasted Squash, Date Relish & Pumpkin Seeds

Bon Appetit November 2012 Serves

The original recipe uses arugula, but I make it with spinach. Also rather than using dates, this year I am using raisins.

1/3 cup shelled raw Pumpkin Seeds

1 tsp plus 3/4 cup Extra Virgin Olive Oil

Salt

4 lbs Squash, halved through root end and seeded

2 tsp each Rosemary and Sage, finely chopped

Freshly ground Black Pepper

1/4 cup, or more, fresh Lemon Juice

1/4 cup chopped Parsley

1 bunch Spinach, washed well and quickly blanched

1 cup Raisins, thinly sliced lengthwise OR use

pitted dates as per the original recipe

2 oz Parmesan, cut into 1/4" cubes (about 1/3 cup) optional

Preheat oven to 425 F. Toast pumpkin seeds, either carefully in a pan or less carefully in the oven at 375 F for about 7 minutes. Toss seeds with 1 tsp EVOO and pinch of salt, cool, chop, coarsely. Place squash; cut side down, on a cutting board. Using a sharp knife, carefully peel. Cut lengthwise into 3/4" thick wedges. Place squash, 1/4 cup oil and herbs in a large bowl. Season with salt and pepper, toss to coat. Divide squash between 2 large rimmed baking sheets in a single layer. Roast squash, rotating sheets halfway through, until tender when pierced with a fork, 25-30 minutes. Set aside. Mix remaining 1/2 cup oil, 1/4 cup lemon juice and parsley in a medium bowl. Season dressing with salt, pepper and additional lemon juice, if desired. Place spinach in a large bowl; drizzle with 1 TB dressing. Season with salt and pepper; toss to coat. Add raisins and Parmesan to remaining dressing in bowl for raisin relish. Arrange greens on a large platter; top with warm squash. Spoon relish over; garnish with pumpkin seeds.

Lorraine's Sweet Potato Pie

Eatwell Farmhouse Kitchen

Find ingredients at

<http://www.eatwell.com/blog/2014/11/24/lorraines-sweet-potato-pie>

Bake sweet potatoes and squash whole in skin until done. Remove the skins. Break apart sweet potato and squash in a bowl. Add butter, and mix well with mixer. Stir in sugar, maple syrup, buttermilk, eggs, nutmeg, cinnamon and vanilla. Beat on medium speed until mixture is smooth. Pour filling into an unbaked pie crust. Bake at 350 F for 55 to 60 minutes, or until knife inserted in center comes out clean.

These recipes will help you use

everything in your box

Rosemary and Sage

Cauliflower

Sweet Potatoes

Celery

Spinach

Butternut Squash

Green Kale

Watermelon Daikon

Pomelo

Raisins

Satsuma Mandarins

Wakefield Cabbage

Fennel