



# The Garden Herald

## Greenmoore Gardens 2011-'12 Winter CSA

### Week 6: February 17th

Cabbage	Onions	Potatoes
Carrots	Garlic	Spinach
Celeriac	Mesclun	Winter Squash

### News from the Fields

It's the official start of the summer growing season on the farm. We just started sowing the onions, early tomatoes, and peppers in the greenhouse this week! Also, we've been sowing seeds for your early spring shares. Beets, asian greens, broccoli, and endive are growing in trays getting ready to be transplanted into the high tunnel to be harvested through March and April. Soon we will start planting more lettuces and mesclun ingredients to bring us into the late winter with fresh salad greens. Kim planted a bunch of baby pac choi yesterday. We're hoping everyone gets the first taste to put in their stir-fries next week. The coming shares are a grey area in the crop plan. The plants that have been providing for us since late November will start to realize it's spring and proceed to put up their flower heads, so we will have to be careful that the high tunnel doesn't get too warm during the day so that the plants keep their fresh leaves growing as long as possible. You'll find that there a lot of "lasts" in the veggie description below, so we're hoping we will have a lot of good fresh stuff coming out of the high tunnel in the next share weeks! --Sunil

### Veggie Notes

**Cabbage** - The cabbage keeps coming from our storage room. We're almost getting down to the bottom of the stash.

**Carrots** - These are from TOG. It looks like the storage carrots won't be coming back. We'll have to wait for the spring carrots to come on out of the high tunnel in a month or two.

**Celeriac** - The last of the celeriac is in your box today. A good thing to do with it is to peel off the outer skin, cut into chunks, and shred into your next coleslaw or cabbage salad.

**Onions** - from TOG.

**Garlic** - This is the last of the garlic until the summer harvests in July.

**Mesclun** - This week's salad includes mizuna, red russian kale, claytonia, tatsoi, and pea shoots.

**Potatoes** - These potatoes are from TOG.

**Spinach** - The spinach is still doing well, although it looks as though it might be getting ready for spring in the next few weeks.

**Winter Squash** - These are the last of the butternuts from Micah and Bethany at Plowshare Produce.

## **Winter Spinach Potato Casserole Recipe**

1/3 cup extra-virgin olive oil  
2 onions, cut into wedges  
1 pound potatoes, sliced very thinly  
2 garlic cloves, crushed  
2 teaspoons chopped fresh thyme or parsley  
2 cups fresh spinach, tough stems removed  
4 eggs, beaten  
1/2 cup mozzarella or cheddar cheese, shredded  
salt and freshly-grated black pepper, to taste

1. Preheat oven to 400°F. Heat oil in a stovetop-to-ovenproof casserole dish. Add onions, potatoes, garlic, and herbs and saute for 5 minutes, stirring until the vegetables are well coated with oil and the potatoes are beginning to turn golden.
2. Place casserole in preheated oven and bake for 25 minutes, then remove, stirring in the spinach and eggs. Sprinkle the top with cheese and return the dish to the oven. Bake 10 minutes, or until the eggs are set. Serve hot.

## **Squash Dip**

- 1 medium butternut squash, halved and seeded
  - 3 tablespoons olive oil
  - 1 whole head garlic
  - 1 (11 ounce) log goat cheese
  - 1 lemon, juiced
  - 1/4 cup finely chopped walnuts
1. Preheat the oven to 350°F (175°C). Brush the cut side of the squash halves with some of the olive oil, and place them oiled side down on a baking sheet. Cut the top off of the head of garlic, and drizzle the remaining olive oil over it. Wrap in aluminum foil, and place on the baking sheet with the squash.
  2. Bake for about 40 minutes, or until the squash can easily be pierced with a fork. Scoop the squash out of its skin, and place in a serving bowl. Squeeze the cloves of garlic out of their skins, and into the bowl with the squash. Mash until smooth. Stir in the goat cheese and lemon juice until well blended. Sprinkle walnuts over the top. Serve warm or at room temperature.

## **Celeriac Casserole In Cabbage Leaves**

- 1 head of cabbage  
1 small onion; finely chopped  
2 Garlic cloves; crushed

3 teaspoons Garam masala  
1 teaspoons Ground coriander; to 2  
2 teaspoons Paprika  
750 g Potatoes; peeled and diced  
750 g Celeriac; peeled, cut into 1cm thick slices, then diced  
250 g Chestnut mushrooms, quartered  
1 tb Tamari; (Japanese soy sauce)  
Juice of 1 small lemon  
50 g Green beans; blanched and diced, or spinach, shredded  
1 Red pepper; deseeded and very finely diced, to 2  
1 ts Harissa or other chili sauce seasoning  
Handful of fresh flatleaf parsley for garnish  
Lemon wedges; to serve

1. Separate six outer leaves from the cabbage and blanch in boiling water for 1 minute. Drain and refresh in cold water. Set aside.

2. Halve or quarter the remaining cabbage, depending on size, cut out the core and cut a piece weighing about 100g. Shred the leaves with a long, sharp knife.

3. Heat half of the stock in a large pan, add the onion and garlic and fry until translucent. Add the garam masala, coriander and paprika and fry for 1-2 minutes, adding 2-3 tablespoons water to loosen the spices.

4. Add the potatoes and stir over the heat for 2-3 minutes. Add the celeriac and seasoning and keep stirring over a low heat, adding 2-3 tablespoons water from time to time to prevent sticking.

5. Heat the remaining stock in a pan and saute the mushrooms for 2-3 minutes, adding the tamari and a little water. Add the sauted mushrooms and shredded cabbage to the casserole and continue to stir over the heat, adding a little water from time to time - you will need to add about 250ml water in total. After 25-30 minutes, the potatoes and celeriac should be tender but not falling apart.

6. To serve, add the lemon juice, then the beans, red pepper and harissa.

7. Spoon generously into the blanched outer leaves of the cabbage.

Garnish with plenty of chopped parsley and pour over any remaining liquid from the pan. Serve hot with the lemon wedges.