

# THE GARDEN HERALD

Friday, December 14



# GREENMOORE GARDENS

## Veggie Notes

- |                    |                              |
|--------------------|------------------------------|
| * Cabbage          | * Red Potatoes               |
| * Broccoli         | * Celeriac                   |
| * Cauliflower      | * Head Lettuce (2 varieties) |
| * Rutabaga         | * Carrots                    |
| * Brussels Sprouts | * Winter Squash              |
| * Leeks            | * Onions                     |

## Field News

Hello Winter CSA Members!

Derek and I have taken to walking the fields every Wednesday afternoon to see what fall crops we can still harvest for your shares on Fridays. The cabbages are holding on and so are several root crops, so we debate and discuss and finalize our plan for our weekly harvest. We were very pleasantly surprised this time to find that we had a row of cauliflower to give you, too!

We had not had the best luck with our cauliflower yields this year, and had given up on several plants that just never seemed to gain any momentum. As it turns out, we had a whole row hardy enough to withstand the cold, biding their time and slowly growing. The heads are a little smaller than usual, but quite tender and flavorful, and we are really happy to be able to give you all something so unexpected for this time of the year.

The recipe this week is a quick and painless way of turning your rutabaga into a sweet side dish.  
All the best,  
Laura

## Recipe

# Rutabaga Apple Casserole

(from [southernfood.about.com](http://southernfood.about.com))

### Ingredients

- 1 3 cups peeled, sliced rutabaga
- 2 2 medium apples, sliced
- 3 1/2 cup brown sugar, packed
- 4 3 T butter
- 5 Salt

### Directions:

Cook rutabaga slices in boiling salted water until just tender; drain. Place half the rutabaga slices and half the apple slices in a greased 1 qt. casserole dish. Sprinkle with brown sugar and dot with half of the butter. Sprinkle with salt. Repeat this layer one more time with remaining ingredients. Cover and bake at 350 degrees for 30 minutes.