

# EREHWON FARM

Week 7-December 13, 2009

## Farmer Tim Reports

### Hello from snowy, foggy Erehwon!

Last week Farmer Tim winged his way to his parents' house in California to bask in the sunshine and hang out with the old folks. Although advanced in age, they remain firm supporters of their son's choice of livelihood and are keenly interested in hearing the details of his latest crackpot schemes -- apparently they still harbor the notion of him becoming a late bloomer (like some of his crops!). They were pleased to see a load of carrots and turnips pop out of his suitcase and the frost-sweetened goodies were soon steaming in a pot atop the stove. Scrabble is the game of choice at the family headquarters and we heard that he was thoroughly trounced by his nonagenarian father and nearly so by his nonagenarian mother.

Meanwhile, Beth, Sally, and Tony (*Mostly Sally and Tony-Grandma Beth no longer tolerates cold well. My idea of winter sports is sitting by the fire reading a good book. Sally and Tony deserve medals.—beth*) were out at the farm working valiantly to bring in a subscriber harvest. On Wednesday, Farmer T. checked in from California, apparently squinting at the bright sunlight showering the back patio through the grape arbor and the now leafless fig tree, and sipping a cool drink. When told that the new, experimental, double-wide quick hoop structure covering the raised beds had been crushed flat by the heavy wet snow, he showed keen interest in the details of the event, not the disappointment that was expected. At first nonplused, the workers, after hearing the sly old codger explain that

he had deliberately left some weak points in the structure designed to expedite a failure analysis, a future occurrence expected by the farmer, were soon executing the barked-out instructions blaring from Sally's cell phone speaker. "Scoop off the snow and crawl under the plastic. Raise the hoops and tell me which direction they fell and did the purlin break in the place that was slit? Now, tighten and cleat the billow ropes!" Soon the good ship "Stoophouse" was made right and harvesting continued with only minor damage to the plants.

On Friday our old friend Chuck Wettergreen answered the call and showed up to help with the harvest. Soon Farmer Tim, still perched in his patio chair, called in to give guidance. "Chuck, where are you?" "I'm in the Stupid house, I can't stand up, my back aches, and my fingers are frozen from digging carrots!" "Well then, crawl down to the end and get a few bunches of Tokyo Bekana, the bright, light green one that looks like lettuce." And later, "We need to harvest all the Chinese cabbages." "Look, there are 4-foot snowdrifts where you say the cabbages are. Cabbages? We ain't got no cabbages. We don't need no cabbages! I don't have to show you any stinkin' cabbages!" (He must have watched that old Humphrey Bogart movie, too.) Well, maybe we'll show you some cabbages this week. ;-)

We'll have to peek under the snow to see what's still edible but here are the things we hope to offer:

Salad mix  
Stew mix with carrots, potatoes, garlic, turnips, watermelon radishes and yukina savoy.

A winter squash or two  
A head of savoy cabbage, maybe  
A bunch of arugula – add to your salad or soup  
A bunch of tender greens, tatsoi and Tokyo Bekana– chop the leaves to add to your salad and put the rest into the soup.  
White, mild turnips  
Bunch of endive

Thanks for being subscribers and we hope you have enjoyed our produce this fall. We look forward to having you back in the spring. Our best wishes for peace and joy during the holiday season.

### Book signing "The Season on Henry's Farm" by Terra Brockman

Sat, December 19, 9am – 12pm

Community Winter Market: 11 North 5th Street, Geneva IL 60134 (map)

Terra Brockman was raised in central Illinois, where four generations of her family have farmed. Terra's younger brother, Henry, grows 650 varieties of vegetables on about 12 acres (between Peoria and Bloomington). There, he and his family have bucked the traditional agribusiness model by farming in a way that's sensible, sustainable and focused on producing healthy and nutritious food that doesn't damage the land. Terra Brockman tells the story of her family and their life on the farm in the form of a year-long memoir that takes the reader through each season of life on the farm. For more information about Terra Brockman or her book, please visit her website at [www.terrabrockman.com](http://www.terrabrockman.com)

## Grandma Beth's Cookbook

### Sauteed Greens

2 ½ pounds collard or other cooking greens  
2 garlic cloves  
1 tablespoon unsalted butter  
1 tablespoon olive oil  
1 teaspoon fresh lemon juice, or to taste

Remove and discard stems and center ribs of collard greens. Cut leaves into 1-inch pieces. In a kettle of boiling water cook collards 15 minutes and drain in a colander, pressing out excess liquid with back of a wooden spoon.

Mince garlic. In a 12-inch heavy skillet heat butter and oil over moderately high heat until foam subsides and stir in garlic, collards, and salt and pepper to taste. Sauté collard mixture, stirring, until heated through, about 5 minutes.

Drizzle collards with lemon juice and toss well.

### Lentil and Collard Green Soup

1 tablespoon olive oil  
1 large onion, chopped  
1 tablespoon salt  
1 cup dry red lentils, rinsed and drained  
6 cups water  
2 tablespoons olive oil  
1 bunch collard or other cooking greens - rinsed, stemmed and thinly sliced  
1 tablespoon ground cumin  
1 teaspoon ground cinnamon  
2 tablespoons minced garlic  
1/3 cup lemon juice

Heat 1 tablespoon olive oil in a large saucepan over medium heat, stir in onion and salt; cook until softened and translucent, about 4 minutes. Stir in lentils, and cook for 1 minute. Pour in water, then bring to a boil over high heat, then turn heat to medium-low, cover, and simmer until the lentils are tender, about 15 minutes.

Meanwhile, heat 2 tablespoons olive oil in a large skillet over medium heat. Add collard greens, and cook until wilted, about 10 minutes. When the lentils are tender, stir in the collard greens and season with cumin, cinnamon, and garlic; allow to simmer 10 more minutes. Stir in lemon juice before serving.

### Holiday Cheer

Start with good food and drink. Add friends and family. Mix well and let simmer in a convivial atmosphere. Serve generous helpings to all and enjoy.

### Community Winter Market

Saturdays, 9:00 AM - 1:00 PM  
11 North 5th Street

Featured farmers/producers: Curds & Whey Cheese Shop, Erehwon Farm, Esther's Place, Farm direct Black Angus, Grandma's Farm Fresh Eggs, Hasselmann Family Farm, Inglenook Party, Robinson Family Farm, Stojan's Vegetables, Tomato Mountain Farm, Planter's Palette, Heritage Prairie Market, and Webb Family Farm.

Christmas Market December 19 from 9:00-2:00 include cooking demos and additional vendors. Order your holiday pies and quiches from Inglenook.

Closed December 26 and January 2, but resuming again January 09, 2010.



Anyone want to come out to the farm and volunteer for a few hours?

**Everyone have a Happy Holiday Season.**

**Come visit us Saturday mornings at the Community Winter Market during the rest of the winter.**

**We'll see you in the spring.**

**Farmer Tim and Grandma Beth**