

Farm Report

Brrrr from White, Windy, Wintery Erehwon!

Alas, this is the last week of the CSA season. In many ways, this is a replay of one year ago. Then, as now, Farmer Tim had just returned from California visiting his family. Then, as now, while Farmer T. was away the weather turned suddenly nasty—snowy, cold, blowy, etc. Then, as now, Farmer T. made occasional calls to check up on us, making snide comments about the sixty degree weather he was experiencing, sitting out on the patio, and so on. Back in wintery northern Illinois these comments were not much appreciated.

Meanwhile, back at the ranch (or farm, as the case may be), Eric and Jeremiah struggled mightily to harvest crops, replace crop cover displaced by wind and snow, and pack up the CSA boxes. Even Grandma Beth, recovering from a misguided attempt to remove meat from her thumb rather than the turkey, was prevailed to spend extra time on the farm. This was indeed a sacrifice as Grandma Beth no longer does cold well. Her idea of winter sports has always been sitting by the fire with a glass of wine and a good book, although lately a glass of wine is usually enough to put her right to sleep—never mind the fire and the good book. And there is enough indoor work in December—tree decorating, cookie baking, shopping for presents—to keep her very busy.

Anyway, Farmer T. is back in town and debating the wisdom of even venturing out to the mailbox, much less the farm. Bucky the Farm Dog is getting antsy, however. Several times in Farmer T's absence he went and fetched his leash



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

and brought it to Grandma Beth as much as if to say “Isn't it time to go the farm yet? Please?” Luckily Beth was able to distract him by baking cookies and letting Bucky do quality control. Unfortunately, Bucky never seems to reject a lot, but always says he needs to resample in order to make a decision.

Back to the farm. Things are looking pretty slim for your shares this week, but there will be a few treats. We'll be dividing up most of the storage vegetables for everyone, and there may still be a few green things under the snow if we can get to them. Unfortunately, the rain which fell before the snow and then froze may have been the kiss of death for most things. This averages out with the very generous bags you have been getting for most of the season.

Thanks to Jeremiah and Eric who continue to work effectively under trying conditions. Eric will probably be going to Colorado for a new job around the first of the year, so this will be good-bye. Jeremiah will be back next year, however, and will be an experienced farmer at that point.

Thanks to all of the people who have worked for us this year, all of the people who have volunteered or supported us in other ways, and—most of all—thanks to you, our

subscribers, for without you there would be no Erehwon. Have a Happy Holiday Season, whatever holiday (Christmas, Chanukah (I know it's over, but consider it retroactive), Kwanzaa, Winter Solstice, Saturnalia, New Year's, and maybe one or two I have forgotten) you celebrate. We hope to see you again in 2011.

In Your Boxes this week:

Everyone will get another dozen eggs from Burgin Farms, potatoes, and storage radishes. This will be a mix of red meats and black radishes. There may be some lettuce for Tuesday—not sure about later in the week. I think there are still some cooking greens, and baby turnips with greens. These are great in the [Cheesy Greens Casserole](#). There may be a few surprises as well.

Community Winter Market

The last winter market of 2010 will be this Saturday. It will be the Christmas Festival and there will be extra vendors. It is still possible to get a turkey. Order pies and quiches from Connie to pick up later in the week. We'll have a few things for sale—radishes and potatoes for sure. The market will be closed Christmas Day and New Year's Day (duh!) And resume in January and resume the following week. Remember you get 20% off anything you buy from Erehwon until the end of the year.

Become a friend of Erehwon on Facebook and keep up with farm happenings.

Swiss Chard Quiche

1 uncooked pie crust/tart shell (or you could make your own)
 ½ a large onion, finely chopped
 3 cloves garlic, crushed (more or less to taste)
 1 tbsp olive oil
 1 large bunch of Swiss chard or other cooking greens, washed and chopped (remove the thick central ribs or heavy stems if you prefer)
 3 large eggs
 A heap of grated hard cheese (Swiss, Greyer, Parmesan, Asiago, or a mixture. Sort cheeses like goat cheese work as well and add an interesting texture)
 A very generous slug of single cream/half and half
 Salt, pepper and nutmeg to taste

Preheat oven to 400 degrees F.

Gently saute' the onion and garlic in the olive oil until all is soft and going golden round the edges. Then add the chopped greens and continued cooking until it is soft and thoroughly wilted. (If you want to use the stems, chop them small and cook them until they are tender before adding the leaves.) Let cool slightly and spread in the pie crust. Sprinkle generously with grated cheese (or crumbled if you are using goat cheese).

In a bowl whisk up the eggs and enough cream so that the mixture will fill your pie crust. Season to taste with the salt, pepper and a little nutmeg. Pour over the greens and cheese.

Bake in the oven for about 30 minutes, until puffy, firm and golden.

Note: You can basically make a quiche with anything. Add bacon or leftover meat, use a mixture of veggies (most veggies need to be pre-cooked before adding), try different crusts or crustless (crustless it's kind of like a frittata), experiment with different cheeses. Quiche also stores well and is almost as good cold as warm, so a piece of leftover quiche is a nice lunch box item.

Holiday Cheer

Start with good food and drink (alcoholic or otherwise, warm or cold). Add friends and family. Mix well and let simmer in a convivial atmosphere. Serve generous helpings to all and enjoy.



Happy Holidays from our home to yours!

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