

EREHWON FARM

Week 7-December 12, 2011

Farm Report

Greetings from frozen Erehwon!

Well, here it is—the last week of the 2011 Fall CSA—and even though we are over a week away from the official first day of winter, the temperatures tell us winter has begun. Br-r-r-r. Not only is this the last week of this year's CSA season, but it is the last week that workers Meghan and Emily will be with us. They will be moving to Colorado right after the holidays. Emily will be going to medical school there and Meghan will be finishing up her Bachelors Degree. We wish them both the best of luck, even though we will miss them at the farm.

Even though the temperatures are cold, the hoop houses are doing their job. Things are growing inside, albeit slowly. Six hardy individuals showed up on Saturday afternoon to hear and see Farmer demonstrate how we grow all year long. The tour was a great success. When one awed participant commented to him that he must have quite a green thumb to grow all those vegetables, Farmer Tim held out his rather grimy hands (he had been transplanting seedlings into those very hoop houses all morning) and replied, "Actually, I think it's closer

to black."

So anyway ... Thanks to all of you who have made this season a success. Enjoy your holidays and stay warm. Remember—there are only twenty nine more days to get a \$50 discount on next year's summer CSA.

Happy Holidays (whatever they are) from all of us to all of you.

In your boxes this week:

As always, the shares for the last week of the fall are a little smaller than the other weeks. Here is our best guess for what will be available. There may be some substitutions or additional items in the shares, as we will basically be harvesting anything that looks good.

Farmer Tim's Health Mix, a choice between lettuce and spinach, a choice between kale, rapini, and Swiss chard, broccoli or cauliflower leaves (cook these like kale—they have a flavor a little more like their parent vegetable than kale, but the leaves are very sturdy and will need braising, although they make good chips (kale chip recipe)), maybe some bok choy (probably all petite—cook the smaller ones the

same way you do the larger ones), kohlrabi (you'll get the whole plant—eat the leaves as well as the round bulby part), carrots, and honey (this honey was harvested by a friend of ours from a hive she kept on the farm).

[Geneva Winter Market](#)

The market will be held from 9 am through 1 pm on Saturdays, starting November 6. It will be located at 11 N 5th St, Geneva IL 60134. (Closed December 24 and 31.)

[Elgin's Winter Market](#)

Dates: Every Saturday November-March

Times: 8am-2pm

Location: THE HAIGHT: 166 Symphony Way, Elgin, IL 60120

[Logan Square Winter Market](#)

The Indoor Market will be starting November 5th and running through March 25th every Sunday from 10:00 a.m. to 2:00 p.m. The Congress Theater Lobby 2135 N. Milwaukee Avenue

Grandma Beth's Cookbook

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



Happy Holidays from our home to yours!

let simmer in a convivial atmosphere. Serve generous helpings to all and enjoy.

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