

Farm News

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Around The Farm

We all had a great time at the harvest festival last weekend. It was a highlight to see all those cute kids running around having a blast with the different activities our crew put together for them. Thanks to everyone who came out to celebrate with us. And special thanks to our extremely dedicated and hard-working crew who put the whole festival together. This poem is for you.

To be of use

The people I love the best
jump into work head first
without dallying in the shallows
and swim off with sure strokes almost out of sight.
They seem to become natives of that element,
the black sleek heads of seals
bouncing like half-submerged balls.

I love people who harness themselves, an ox to a
heavy cart,
who pull like water buffalo, with massive patience,
who strain in the mud and the muck to move things
forward
who do what has to be done, again and again.

I want to be with people who submerge
in the task, who go into the fields to harvest
and work in a row and pass the bags along,
who are not parlor generals and field deserters
but move in a common rhythm
when the food must come in or the fire be put out.

The work of the world is common as mud.
Botched, it smears the hands, crumbles to dust.
But the thing worth doing well done
has a shape that satisfies, clean and evident.
Greek amphoras for wine or oil,
Hopi vases that held corn, are put in museums
but you know they were made to be used.
The pitcher cries for water to carry
and a person for work that is real.

By Marge Piercy

In your boxes today you'll see more tomatoes, peppers, corn, eggplant and lettuce. We're also picking some really nice carrots from our new planting, and tasty broccoli and Napa cabbage. Enjoy.

Cooking The Harvest

Stir Fried Pork with Napa Cabbage- *Gourmet* 2005

1 (1lb) pork tenderloin, 2 1/2 tablespoons soy sauce, 4 teaspoons cornstarch, 1 1/2 tablespoons sugar, 2 tablespoons rice vinegar (not seasoned), 1/2 teaspoon salt, 2 tablespoons water, 2 lb. Napa cabbage, quartered lengthwise, cored, and cut crosswise into 1 1/2-inch pieces (10 cups)
2 tablespoons vegetable oil, 1 tablespoon finely chopped garlic, 1 tablespoon finely chopped, peeled fresh ginger, 1/4 cup loosely packed fresh cilantro leaves. Serve with rice.

Preparation

Trim off and discard any silver skin from pork (do not trim fat). Cut pork across grain into 1/4-inch-thick slices, then toss with 1 tablespoon soy sauce, 2 teaspoons cornstarch, and 1 tablespoon sugar in a bowl. Stir together vinegar, salt, remaining 1 1/2 tablespoons soy sauce, and remaining 1/2 tablespoon sugar in a small bowl. Stir together water and remaining 2 teaspoons cornstarch in a cup. Rinse cabbage in a large colander. Tap colander lightly, then transfer cabbage to a large bowl with water still clinging to leaves. Heat 1 tablespoon oil in a 12-inch nonstick skillet over high heat until hot but not smoking, then add pork in 1 layer as quickly as possible. Cook, undisturbed, until pork begins to brown, about 3 minutes, then turn over and cook, undisturbed, until browned but still pink in center, about 1 minute more. Transfer pork and any juices to a plate. Do not clean skillet. Heat remaining tablespoon oil in skillet over moderately high heat until hot but not smoking, then stir-fry garlic and ginger 30 seconds. Add half of cabbage and stir-fry over high heat until cabbage is wilted, 2 to 3 minutes. Stir in remaining cabbage (skillet will be very full), along with any water in bowl, and soy sauce mixture, then cook, covered, stirring occasionally, until all of cabbage is tender, 4 to 5 minutes. Add pork, along with any juices accumulated on plate, and bring to a boil. Stir cornstarch mixture, then pour into skillet and boil, stirring, until sauce is slightly thickened, about 1 minute. Season with salt, then serve sprinkled with cilantro.

