

Farm News

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14579 Blind Shady Road
Nevada City, CA 95959

530-292-3776

info@MountainBountyFarm.com
www.MountainBountyFarm.com

Around The Farm

This past weekend while I was canning the last of the season's salsa with Jude and Noah, we heard the familiar tapping of the Acorn woodpeckers on the tin roof.

"What's he doing?" Noah asked.

I explained that they were busy storing their acorns so that they have food for the winter, just like us canning our vegetables and fruits. He thought about that comparison for a while then he went over to the pantry, opened the door and inspected our stash of food.

"I think we'll be ok this winter." he said.

"Yeah, I think so too."

This is the golden time on the farm. These beautiful autumn days make for great working weather. Last week the crew planted the garlic. Each year we save our biggest and best bulbs for planting in the fall. Since we had such a lousy garlic year, we also bought some new seed garlic from our friends up in Oregon. Let's pray for a good garlic year.

We're continuing to clean up the fields which we're finished harvesting from and planting those fields to cover crops. The tomatoes got mowed down, but we're still picking from our pepper patch which looks so red and cheerful in this low autumn light.

This week in your boxes you'll see carrots, beets, more broccoli, lettuce, kale, the last of the green beans, a carnival squash (which is similar to an acorn), red peppers, radishes and a head of garlic.

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Enjoy

Cooking the Harvest

Simple Kale with Red Peppers

from The Mountain Bounty Kitchen.

1 bunch of Kale
2-4 red peppers
2 cloves of garlic
1 tablespoon of honey
Salt
Chili flakes or 1 tsp fresh hot chili

Serve with pasta or rice.

Add lightly steamed broccoli if you want.

Pull the kale leaves off the stem and gather them up and chop coarsely. Heat a skillet over medium heat. Add a tablespoon of olive oil then add the kale. Stir to coat the leaves in oil, add a splash of water and cover to steam, stirring from time to time to make sure it's not burning.

Add a little salt. Cook till the kale is nice and tender.

Set it aside.

Core and chop the red peppers. Sauté in an oiled skillet over medium heat until softened and sweet. Mix the kale in with the peppers and add the garlic, honey and hot chili. Season with salt to taste.