

# Farm News

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## Around The Farm

Harvesting in the icy-cold mornings is one of the challenges of this time of year. It's easy to do damage to the crops when they're hard with frost so we try to let them thaw out a bit before picking them. Also your fingers get really cold and it becomes increasingly challenging to bunch and band with any efficiency. Luckily it all thaws out pretty quickly as the sun rises and fills the fields with warmth. The hard frosts we've had the last few nights have killed all the last bits of the summer crops that we had lingering in the fields. Besides harvests, the work on the farm is slowing down and in the next weeks we will be taking time for field trips, meetings to review the season with the interns, and other fun things like wreath making. In a few more weeks our crew will all disperse and the farm will lay quiet again until the spring. I think we're all looking forward to a little more quiet time.

In your boxes today you'll be getting a butternut squash, collards, carrots, scallions, leeks and potatoes.  
Enjoy!

## Cooking the Harvest

Sounds complicated but it's actually really an easy and super tasty way to make polenta!

**Sweet Squash with Crisp Polenta** from *The Italian Country Table* by Lynne Rossetto Kasper

**Polenta** (can be made up to 5 days ahead)

5 ½ cups Hearty Vegetable Broth or water

1 ¾ cups coarse-ground cornmeal

1 teaspoon salt, or to taste

Olive oil

Freshly ground black pepper

### **Squash**

2 tablespoons olive oil

1/8 inch-thick slice of pancetta, finely chopped

4 medium onions, cut into thin slivers

6 fresh sage leaves

¼ cup fresh parsley, chopped

Salt and freshly ground black pepper

1 ¾ pounds butternut squash, peeled, seeded and cut into sticks about ½ inch thick by 2 inches long

5 whole canned tomatoes, drained

2 tablespoons red wine vinegar

**1. To make the Polenta:** Bring the broth or water to a boil and pour it into a large stainless steel bowl. Whisk in the cornmeal, whisking until smooth. Season with the salt. 2. Cover the bowl with foil and seal the edges. Set the bowl over a 6 quart pot one-third full of water bubbling at a lively simmer. Cook 1 ½ hours, stirring every 20 minutes or so, and replenishing the simmering water as needed. Taste the polenta. If there's a slight bitter edge or the grain seems too hard, re-cover and cook up to another 30 minutes. Remove from the heat. 3. Taste the polenta for seasoning. Pack it into an oiled 9x5 inch loaf pan. Cool, cover and refrigerate. 4. Once the squash is ready, keep it warm while you cut the polenta into ½ inch thick slices, rub each one lightly with olive oil, and season with salt and pepper. Sear in a sauté pan or on a hot grill to crisp and heat through.

**1. To make the squash:** In a 12 inch sauté pan, heat the oil and pancetta over medium-high heat. Sauté the onions with the sage and half of the parsley until softened. Sprinkle with salt and pepper. Sir in the squash and cook until speckled with gold on all sides, stirring frequently. 2. Add the tomatoes, crushing them with your hands as they go into the pan; turn the heat down to medium-low, cover, and cook until the squash is tender, about 12 minutes. Blend in the water and 1 tablespoon of the vinegar, scraping up the brown glaze in the bottom of the pan. Simmer 30 minutes. 3. Serve the squash next to the polenta slices, sprinkling it with the remaining parsley and vinegar.