

Farm News



***Harvest Fest is Around the Corner!*—This coming Saturday the 24th, starting at 4:00 pm., with dinner around 5:00. Come share the bounty, and bring a pot-luck dish for 8 people,**

so we have plenty of food! Entertainment for kids and adults!—music, a fire truck

(big hit last year), funny photo-ops, bonfire (weather permitting), two bands, dancing, an

auction for two great vacations (see below), and more!

The fine print:

- If you have a chance, label your dish's ingredients so folks can identify potential allergens (or provide recipe if you want);
- bring your own plates, utensils, & beverage;
- bring blankets/chairs for sitting;
- park in Our Lady of Angels (OLA) parking lot, directly across Convent Rd from main Convent buildings—clearly marked;
- if you invite non-member guests, please ask them to bring a potluck dish for eight too.

HARVEST-FEST AUCTION FOR GREAT VACATIONS!—We're auctioning off two vacation getaways, one in Vermont and one in Cape May! Bring your checkbook for bidding! Here's info about the Vermont offering: *"Enjoy a relaxing one-week stay in the Vermont countryside. Cozy home in very private woodland setting offers a chance to disconnect from*

the world and find nature. Various farm members have gone over the years, and all have enjoyed it thoroughly. Support the farm with your winning bid, and reap the benefits of a unique experience in the beauty of central Vermont. For pictures and more information, go to <http://mathforum.org/~riz/vtgetaway/>. Offered by farm members Steve Risberg and Annie Fetter." Thanks!



Photo courtesy of Steve & Annie—gorgeous!

Member Renewal Forms—Membership renewal forms and year-end surveys are available in the share room now. The deadline for renewing your membership is December 31st, 2009. Thanks!

More Bags—We still need more bags for you to use for your pick-up. Please bring along any extras. Thanks!!!



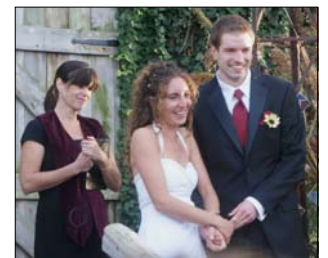
Red Hill Revelations

By Mira Kilpatrick



"Aby got married this past weekend!! It was a gorgeous wedding. It rained in the morning but cleared up by the afternoon. The

ceremony was amazing, & the reception full of friends, family, great farm food & local brew! Here are some of my photos. ***Congratulations Aby and Tom!! We're so happy for you.***



Aby and I also attended a tractor maintenance workshop this week. It was a brisk day out in western PA (so cold!!) but we learned more about the differences between 2- and 4-cycle engines, how to change fluids and filters, check battery levels, etc. It was very educational, and we hope to apply some of what we learned this winter when we start tinkering with the tractors a bit more.



We had a great tour with 4th graders from Holy Child Academy. See photos here from their trip to the farm. Despite cold rainy weather, the kids were enthusiastic and we

had a lot of fun. Most of them even like raw kohlrabi! Good stuff!



Last but not least, we bid Marcy a bon voyage! She is leaving for the season, off to a hiking excursion in Arizona and, later, volunteering at an orphanage down south. We will see her back at the Convent later this winter; she'll be working with the

grounds crew for a couple of months. We'll try to keep you posted on her trips and her plans for next year! Thanks Marcy, for all your hard work! We had another great season with you, and wish you the best with your upcoming adventures!"

(*Speaking of Marcy*, she sent along this link to a page w/ lots of *info about cabbage* for us! [Click here!](#))



Kohlrabi—Strange looking, but quite mild-mannered & delicious! Peel off tough skin, then slice, dice, etc. Good raw or cooked. Try sliced kohlrabi & peanut butter sandwiches! [Recipes here.](#)

Cabbage Salad w/ Lemon-Pistachio Vinaigrette

- ❖ 1 tsp lemon zest
- ❖ 1 tbsp lemon juice
- ❖ 1 tbsp pistachio oil
- ❖ 3 cups thinly sliced cabbage
- ❖ 2 cups thinly sliced romaine lettuce leaves
- ❖ ¼ cup chopped fresh parsley
- ❖ 1 tbsp finely sliced fresh basil
- ❖ 1/8th tsp each salt & pepper
- ❖ 2 tbsp chopped pistachios

In small bowl, whisk together lemon zest & juice. Slowly drizzle in pistachio oil, whisking constantly, till well mixed. In large bowl, toss together cabbage, lettuce, basil, & parsley. Mix in dressing, salt & pepper. Toss to coat w/ dressing. Sprinkle pistachios atop. ([source](#))

Winter Greens Puttanesca—Yummy!

- ❖ 2 roasted bell peppers (*to roast your own peppers*, see [this Root](#), page 2, bottom left column)
- ❖ 1 cup pitted imported olives [like Kalamata]
- ❖ 6 cups fresh arugula or spinach [or other tender greens], with any tough stems removed
- ❖ 1 large clove garlic, finely minced
- ❖ fresh-ground black pepper to taste
- ❖ one 2-oz can anchovies, drained [or substitute more olives, or capers, or chopped salty nuts]
- ❖ 1/3 cup olive oil
- ❖ 8 oz rigatoni or other wide-tube pasta
- ❖ grated parmesan or pecorino cheese (optional)

Cut roasted peppers lengthwise in ¼" strips. Coarsely chop olives. Put greens in large bowl, sprinkle w/ garlic & black pepper. Add pepper strips & olives. Toss well. Cut anchovies in half & add to greens. Toss mix w/ olive oil. Boil pasta in salted water till *al dente*. Drain well; toss w/ greens mix. Serve while hot (w/ cheese). ([source](#))

Puréed Kohlrabi—makes 6 portions

- ❖ 4 kohlrabi bulbs w/ leaves
- ❖ 2 tbsp olive oil
- ❖ 1 large onion, chopped
- ❖ 3 cloves garlic, minced
- ❖ 4 oz. mushrooms (e.g., baby bellas), quartered
- ❖ 3 tbsp cream (or milk, stock, olive oil, or water)

Peel kohlrabi, coarsely chop leaves; cut bulbs in 1" cubes. Cook cubes in boiling salted water till tender, ~15 min. Heat oil in skillet; sauté onion 5 min; add garlic & cook ~1-2 min more. Add mushrooms & leaves; cook covered 5 min, then, stirring, uncovered 3 min. Drain chunks; put in food processor & purée w/ all other ingredients. ([source](#))