

Farm News



Bags, bags, bags—We *still* need bags to have a sufficient supply for you to use in the Barn. Please do bring up any extra paper or plastic bags you may have hangin' around! (Otherwise, your cat may dance inside them [[photo credit](#)]!!!)

Membership renewal forms and year-end surveys are available in the share room now. The deadline for renewing your membership is **December 31st, 2009**. But as Mira says, ***"We really appreciate when members renew sooner. Get it out of the way before the hectic holidays!"*** Thanks!

Compostable Dinnerware—At the Harvest Fest, some of you were asking where to get compostable plates, etc. One of our members, **Bob Seiple**, sells just such ecofriendly, biodegradable products—plates, cups, bowls, flatwear, biobags, and so forth. With the holidays approaching, you might check it out here: www.whynotbobstore.net/!!!



Red Hill Revelations

By Mira Kilpatrick

"A further note on the Harvest Fest—many thanks to Mimi and Bill, and Annie and Steve for offering up their lovely places in Cape May and Vermont for our auction again. We raised \$1200 for the farm! This was so exciting for us; beyond our expectations! Aby's and my best friend, Sue, won the Vermont home, so we're hoping to split it with her and enjoy it this winter!

This week has been rainy. We've had some Neumann students out to volunteer; they're in a St. Francis and the Environment class. Aby went on a fun field trip with Nancy and Bob Bernhardt from Indian Orchards to meet their friend and check out his garden and very nice deer fence. And I moved! Next week, all the weddings, moves,

and events will be behind us. and hopefully the rain too! we need to get our garlic planted, among other things!"



Harvest Fest Gallery!

Here are Mira's photos from the Fest, with her captions:



Allison & Mariah (left) work on Carlos the scarecrow, seen right



Left: Stacey & Ryan; right: The Bowrockers rocking out!



Left: Rick, wearing a tie he fashioned out of old electric deer fence! Smooth move, Rick!; right: Emily & friends doing the Cotton Eyed Joe!



Here are a few more photos from me, Melinda:



Left: a truly dark & stormy night ; right: Emily doing the rain dash in a blur--really!



Left: a little umbrella trouble! Right: Aby, Mira, & friends chowing down



More chowing down—everything yummy!



Left: Farm buddies Mimi, Melinda, Emily, Joanne: right: Joanne presenting gifts of appreciation for the great season (despite the rain!) to Aby & Mira

Tidbits

Certified Naturally Grown—Many small farmers who can't afford USDA organic certification (or can't keep up with the paperwork) are turning to an alternative called "Certified Naturally Grown." ([See here.](#)) Farmer-created CNG rules are strict, like the USDA,

regarding growing methods (in fact in some cases they're even better), and becoming certified (see [here](#) and [here](#)) is considerably less expensive and cumbersome.

Ripening Green Tomatoes—If you'd like to try letting your green tomatoes ripen up, there are several methods to use, most involving enclosing the tomatoes with another ripening fruit that gives off ethylene gas (banana is best). See [here](#) or [here](#). To cook them green, see [here](#) & [here](#).

Budget Green-Tomato Jam

- ❖ 4 cups green tomato pulp
- ❖ 4 cups sugar
- ❖ 2 three-oz pkgs fruit-flavored gelatin, any flavor

In a large saucepan over medium-high heat combine tomato pulp & sugar; bring to boil. Reduce heat; simmer for 20 minutes, stirring a bit. Remove from heat & stir in gelatin mix; stir till mix is totally dissolved. Pour into hot sterilized jars & seal. Cool & put in freezer. ([source](#))

Smoked Tofu & Turnip Eggrolls

- ❖ 1 tsp sugar
- ❖ 2 tsp soy sauce
- ❖ 2 tsp rice wine or dry sherry
- ❖ 8 oz smoked tofu, julienned
- ❖ peanut or neutral oil (corn, grapeseed) as needed
- ❖ 5 fresh shiitake mushrooms, stems discarded & sliced (or 5 reconstituted, dried shiitakes)
- ❖ 3 scallions, rough chopped
- ❖ 2 cups thinly julienned turnips
- ❖ 1 tbsp peeled, minced, fresh ginger
- ❖ 20 egg-roll wrappers

Whisk sugar, soy, & wine together & toss w/ tofu. Put 2 tbsp oil in large skillet on medium-high. When hot, add mushrooms, scallions, & turnips & cook, stirring a bit, for ~3 min. Remove from pan. Add 1 tbsp oil to pan & cook ginger, stirring, till fragrant, ~30 sec. Add tofu & its marinade & cook till hot, stirring to separate pieces, ~3 min. Return veggies to pan, mix, & stir ~1 min. Remove mix from pan (can be stored overnight, covered, in fridge). Put at least 3" oil in deep pan on stove on medium-high; bring to 350° (use cooking thermometer). Moisten edges of egg-roll wrapper w/ water & put 2 tbsp filling in line down center; fold in sides & roll tightly. Seal seam w/ a few drops water. Working in batches, put egg rolls in oil & turn occasionally to brown evenly, ~5 min. per batch. As they finish, drain on paper towels. Serve hot. (Can also be pan-fried in skillet in ½" oil; roll egg rolls to brown on all sides.) (Bittman, *How to Cook Everything Vegetarian*)

Broccoli Purée—so easy & delish

- ❖ as much broccoli as you have (you can supplement w/ peeled kohlrabi cut in 1" chunks), separated into florets and 1" chunks of stem
- ❖ about ½ stick butter (or olive oil, ¼ cup)
- ❖ salt/pepper to taste

Bring large pot of salted water to boil. Add broccoli stems (and kohlrabi chunks if using). Let boil vigorously for 5 min, then add broccoli florets. Boil another 5 min. Drain. Put chunks, florets, & butter into food processor and buzz till a smooth purée, adding more butter/oil as needed. Season to taste. (Some folks add parmesan cheese—I like mine w/o cheese). Melinda's recipe—good for holidays!

