



December 2009

# green string farm news

## In the Store

- green cabbage
- napa cabbage
- purple cabbage
- savoy cabbage
- wakefield cabbage
- swiss chard
- lacinato kale
- lettuce
- beets
- carrots
- all-red potatoes
- red lasota potatoes
- russet potatoes
- baby leeks
- onions
- artichokes
- sweet peppers
- hot peppers
- acorn squash
- blue hubbard squash
- pink banana squash
- pumpkins
- red kuri squash
- spaghetti squash
- cardoons
- celery
- kohlrabi
- persimmons
- pomegranates
- quince
- tangerines
- fresh herbs
- grass-fed beef
- beef cuts
- cheese
- eggs

## Farm News

As the year draws to a close, we can't help but reflect on what a great year we've had at the farm. This was the first full year for our internship program, and in these twelve months Green String has been home to 45 farmers-in-training! Numbers 38 through 45 arrived just this month, and they're yet another fantastic bunch -- swing by the farm store sometime and you just might be lucky enough to meet them.

In other news, we've got some great winter produce coming in. Our farm boxes are full of citrus, cardoons, winter squash, and all manner of tasty greens. For a little while we've even got persimmons and pomegranates -- what a treat!

## Winter Crops

There are so many blessings of living in our little corner of the world. Our ability to grow crops year-round feels particularly special during these shortest days of the year. While friends and family in harsher climates have to rely on stored, imported, or hothouse-grown produce, we're still enjoying freshly picked greens, citrus, root vegetables, and so much more.

Plants grow slower when it's cold, but some crops -- especially lacinato kale and chicories like radicchio, endives, and frisée -- only develop their full flavor when they're grown in cool weather and get a little frosty.

Of course, we can't grow sun-loving, frost-sensitive summer crops like tomatoes, eggplants, and zucchini, but with so many hearty winter veggies it's hard to get too upset about it.

## Events

### Farm tour

First Saturday of each month  
noon - 1:30

### Family Day

Third Saturday of the month  
2pm - 3pm

### Community Workday

every Thursday

*no workday on 12/24*  
9am - noon

### more information

[greenstringfarm.blogspot.com](http://greenstringfarm.blogspot.com)

## Kohlrabi Slaw

Swap out celeriac for kohlrabi for a twist on the French classic, *céleri rémoulade*. This recipe makes a little extra rémoulade, so use it on its own as a salad dressing, on burgers, or on fish. *Serves 4.*

### Rémoulade: (makes 1 cup)

- 1 cup of mayonnaise
- 1/2 cup finely chopped fresh parsley
- 2 tablespoons finely chopped fresh tarragon
- 2 garlic cloves, minced
- 1 shallot, minced
- 2 tablespoons capers, well-rinsed and coarsely chopped
- 2 tablespoons finely chopped cornichons (aka gherkins)
- 2 anchovy fillets, rinsed and minced
- lemon juice, salt, and pepper to taste

### Slaw:

- \* 4 kohlrabi, peeled, sliced, and cut into thin match sticks
- \* 4 carrots, coarsely shredded
- 1/2 to 3/4 cup rémoulade

1. Combine all ingredients for the rémoulade.
2. Combine the rémoulade with the kohlrabi and carrots.

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## Persimmon Pudding

Serve this nutty, rich dessert to finish off a special winter meal. For a moister pudding, try covering the pudding with foil during baking. *Serves 6-8*

### \* 2 pounds very ripe, soft persimmons

- 1 1/4 cups flour
- 3/4 teaspoon baking soda
- 3/4 teaspoon baking powder
- 1 teaspoon ground ginger
- 1/2 cup brown sugar
- \* 3 eggs
- 1 3/4 cups milk
- 1 cup toasted chopped walnuts or pecans
- 1/2 cup raisins soaked in hot water (or brandy for the ambitious)
- 6 tablespoons unsalted butter

1. Scrape pulp from persimmons and purée in a food processor.
2. Add eggs, milk, and sugar and process again.
3. Combine flour, baking soda, baking powder, and ginger in a large mixing bowl. Add liquid mixture, and stir to combine.
4. Melt the butter and let it cool slightly, then add walnuts and raisins to the butter. Stir this mixture into the persimmon mixture.
5. Bring 8 cups water to a boil.
6. Pour into a buttered, parchment lined 8" springform pan (or 8-10 small, buttered ramekins). Set the pan or ramekins inside a large roasting pan, and pour the boiling water into the larger pan.
7. Bake at 350°F for 60-90 minutes, or until pudding is just set.