



Cook's Column
By Steve Spanelli



by Erin McKinney

This is an exciting part of the season for us! Catching up on rest and trying to cram all the farm work into these short days. The cold mornings make it a little difficult to get out there and be in full swing by 8am. But as long as the sun keeps shining (even if it is only for ten hours a day) it keeps our spirits up. In the past few Novembers we have harvested in too much rain, wind and snow. So as far as being comfortable while working, Mother Nature sure has been a pal to the farmer this fall.

Earlier conditions in the growing season are making their presence more and more evident as time goes on, as they did with the garlic, but in a slightly different way. When we were preoccupied with postponing the late blight infection on the tomato plants, some things had to go to the wayside, but not for the lack of interest. Two very time consuming things, the weeding/thinning of our carrots and providing protection for the tomato plants from disease both unfortunately arose at the same time, when time itself was scarce. So we tried to do our best to evenly distribute time to what was most important. Eventually it turned out in our favor as we produced some awesome tomatoes, of many varieties, in a season which the weather was generally unfavorable. And, the tomatoes kept coming well into September. In retrospect, we can all see that the yield of the carrots is not what it could've been. Some are large, most are smaller than we would've liked. But they are still delicious and packed full of nutrients. Since they are 'fresh dug', their skins are not tough at all and you don't need to bother peeling them, just scrub them with a veggie brush.

I am happy with the many different crops of the season that were a huge success, and will not let the carrots get me down. What about that huge lettuce this spring? Or those beautiful potatoes? All those red peppers? Or those huge onions? And how about those super long, clean leeks that still keep coming? Being a member of a CSA always has it's ups and downs, and over all for this season we have been outweighed with a bounty of wonderful organic produce, small carrots or not! So please enjoy, and know that we put our best into it!

Polenta with Swiss Chard and Goat Cheese

2 TBS olive oil
1 leek, diced
2 cloves garlic, minced
pinch red pepper flakes
½ pound swiss chard, diced
1 cup Tait Farm Rosemary Polenta
½ - 1 cup goat cheese



- ~ Over medium-high heat sauté the leeks, garlic, and red pepper flakes in the olive oil for 2 minutes. Add the chard and sauté until just wilted. Set aside.
- ~ Prepare the polenta according the instructions on the package depending on the firmness you prefer.
- ~ Stir the goat cheese and chard mixture into the polenta. Check seasoning and serve.
- ~ You can also use radicchio along with or in place of the chard.

Radicchio, Chard, and Broccoli Hash

½ pound potatoes, diced
2 TBS olive oil
1 leek, diced
2 cloves garlic, minced
½ pound broccoli, cut into florets
¼ - ½ head radicchio, finely shredded
¼ pound swiss chard, finely shredded
salt and pepper



- ~ Par cook the potatoes in boiling water and drain well.
- ~ Heat the oil in a large sauté pan over medium-high and add the leek, garlic, and broccoli. Sauté for about 2 minutes then add the potatoes. Once they begin to brown, add the radicchio and chard, season, and sauté until wilted and the broccoli is tender.

Tait Farm Open House

November 13, 14 & 15
at the Harvest Shop
Friday Evening ~ 4pm to 8pm
Sat. & Sun. ~ 10am to 5pm

New Products & Recipes
Exciting Gift Ideas
Holiday Home Accents

Fall Hours

Mon-Fri ~ 9am to 6pm
Sat ~ 9am to 5pm
Sunday ~ 10am to 5pm
Harvest Shop (814)466-3411
taitfarmfoods.com

COMMUNITY CALENDAR

REMINDERS FOR NOVEMBER:

- ~ Tuesday November 24, is the only distribution during Thanksgiving week. **Everyone should come on Tuesday Nov 24.** It will be held from 2-6pm in the barn.
- ~ Tuesday November 24 is also the **last distribution** of the year for **Half Year** members.

Needed:

Clean, plastic grocery bags

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