

Windrush Farm Stand  
a delicious way to support your school  
December 9, 2009

Brrrrrrrrrr, crackle, snap!

**Twin Girl Farms:** navel oranges, pomegranate, and Satsuma tangerines

**Full Belly Farms:** acorn squash, cauliflower

**Riverdog:** sweet carrots, leek, potatoes

**Catalan:** broccoli

**Smit:** pink lady apples

**Oregon:** pears

The title refers to this weather from the perspective of say, a red Russian kale leaf, growing with good health and every intention to give itself up for the Tuesday harvest and the eventuality of landing in our Windrush Farm Stand box. Sunday night, she encountered the dropping temperature and later that night, the freezing rain. Brrrrrr. Throughout the day and night Monday, record low temperatures in the teens greeted our purple kale leaf. Crackle. And come Tuesday morning, when the harvest might have occurred, that leaf and indeed all its sisters and brothers simply gave up. Snap!

They harvested late into the night Monday, by tractor light, to save what they could, but this morning, one of the Full Belly owners called to tell me we that we would be short our kale this week. All of Riverdog and Full Belly's exposed lettuces, greens, unharvested citrus, and god knows what else, had simply frozen. I offered my sympathies and said y'all would forgive the lack of lettuce and greens in favor of non-frozen vegetables. Offering my condolences, he seemed less intent on hitting a large bottle of whisky and remarkably Buddhist about the whole crop devastation thing. "That's farming for you. Things are a bit dormant in December and January, but the plants will grow again." And when our frozen kale leaf makes her way into the compost pile, and feeds the cold rich soil, she will give life to her springtime reincarnations, the blessed sugar snap pea.

## **Curried Cauliflower Soup**

Jean Witzke

1 tbsp olive oil  
4 ounces leeks sliced  
1 tsp. curry powder  
1/4 tsp turmeric  
1/2 tsp salt  
1 head cauliflower (1 3/4 lb) cut into small pieces  
3 1/2 ounces red potatoes peeled and cut into 1/2 inch cubes  
1/2 cup white wine  
3 1/2 cup stock (chicken or vegetable)  
1 tsp lemon or lime juice

In 4 quart saucepan add olive oil and leeks and sweat for 6 to 8 minutes until soft. Add curry, turmeric, salt, and cook 1-2 minutes. Add cauliflower and potato stir to coat with spices and cook for another 5 minutes to soften slightly. Add wine and bring to boil. Reduce liquid. Add stock and bring to boil. Simmer 25 minutes. Blender to desired consistency.

## **Leek and Potato Soup**

\*1.5-2 lbs potatoes cut into pieces (skins on or off, your preference)  
1 leek cleaned, cut and sliced into rounds, 1/2" pieces  
10 cups water (or half chicken stock)  
1 tbsp salt  
Half and half or milk (optional)

Simmer vegetables together for 40 minutes or until soft. Mash with a food mill, hand blender, or blend lightly (to avoid gummy potatoes). As always, the decadent can enjoy a bit of half and half but it's delicious either way.

\*feel free to add in that leftover celery root, turnips, or even a few carrots if you have them laying around.