



# Saanich Organics

With Best Wishes for the Holidays  
December 17, 2013

Black Spanish Radishes	Parsley
Carrots	Parsnips
Collards	Acorn Squash
Pac choi	Delicata Squash
Sugar Pumpkin	

We made it through the roller coaster of another season farming. It does get easier in some ways every year, but it seems that our farms and the business of running Saanich Organics gets more complex. How do you bring administrative simplicity to biological complexity? We will meditate on that over the holidays and we'll have your first delivery of 2014 ready for you on February 4<sup>th</sup>.

## Black Spanish Radishes 2 Ways

We've been eating more radishes this fall than ever before. In a simple marinated salad, they serve as a flavourful first course and as a snack/sandwich filler the day after. Roasted, they make a sweet and starchy addition to mixed veggie platters.

To make a marinated salad, peel and grate or chop into matchsticks, one bunch of radishes. Finely mince 1 small onion and then dress either with your favourite vinaigrette or with a simple combination of oil, vinegar, salt and pepper. Get creative and grate in carrots, and toss in greens.

To roast black Spanish radishes, peel and cube and toss in oil. Roast alone or in combination with carrots, beets, parsnips, turnips or whatever you have on hand. Salt and pepper to finish.

## Citrus Collards with Raisin Redux

1 bunches collard green, ribs removed, rolled and cut into strips

1 tablespoon extra-virgin olive oil

2 cloves garlic, minced

2/3 cup raisins

1/3 cup freshly squeezed orange juice

Add the collards to a pot of slated boiling water and cook, uncovered, for 8 to 10 minutes, until softened. Remove the collards from the heat, drain, and plunge them into the bowl of cold water to stop cooking and

set the color of the greens. Drain by gently pressing the greens against a colander.

In a medium-size sauté pan, combine the olive oil and the garlic and raise the heat to medium. Sauté for 1 minute. Add the collards, raisins, and 1/2 teaspoon salt. Sauté for 3 minutes, stirring frequently.

Add orange juice and cook for an additional 15 seconds. Season with additional salt to taste if needed and serve immediately.

Adapted from Epicurious.com

## Pumpkin Pie

There are lots of great recipes for pumpkin pie out there –from the very spicy to simple classic. The secret to a great pumpkin pie is the pie pumpkin. Cut your pumpkin in half, remove the seeds and then rub with oil. Roast at 350F for 40 minutes, face down on a cookie sheet. When tender, allow to cool, scoop out flesh and this replaces canned pumpkin in any recipe.

## News From The Farm

Its time again to thank all the folks involved with Saanich Organics. Our farm hands, the other farmers who pitch in to help, Chantal our bookkeeper, Niki our administrator, Lisa our seed guru, and finally Tim, our trusted and longest serving employee. We're changing the way we do deliveries, so we're bidding Tim a fond farewell in the interest of simplifying things on our end. The Last Minute Mover will be missed.

We would also like to thank you our box customers. Your support inspires us and reinforces our commitment to the work we do. We love hearing from you and we hope you'll encourage your friends and neighbours to sign on to the program next year.

Wishing you peace and joy for the New Year!

818-5807

*info@saanichorganics.com*



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