



For the week of Nov 16, 2015

Apples	Dandelion
Beets	Garlic
Carrots	Pac Choi and Parsnips
Collards	Acorn Squash

### Some important dates for your calendar!

Last delivery of the season, for Tuesday customers:

**December 15th**; Friday customers: **December 18th**.

These dates are also the delivery days for the winter abundance boxes. Details about the winter abundance box below in News from the Farm.

### Roasted Beet and Dandelion Green Salad

- 1 giant beet, trimmed and scrubbed
- 1/4 cup extra-virgin olive oil
- Coarse salt
- 4 cups dandelion greens, thick stems removed
- 2 teaspoons cumin seeds
- Sea salt

Preheat oven to 400 degrees. Quarter beet, and rub with olive oil. Roast for 45 minutes, or until tender. Rub off skin, and cut beet into bite size pieces. Arrange beets and dandelion greens in a serving dish. In a skillet, bring remaining 3 tablespoons oil and cumin seeds to a simmer; toss with beets and greens. Sprinkle with sea salt and serve.

### Collard Greens with Bacon

In the Southern US, where collards reign, they are traditionally paired with pork in some form. While the bacon in this recipe is optional, you'll see why they do it!

- 3-ounce slab of bacon, cut into 1/4-inch pieces
- 1 medium onion, thinly sliced
- 2 tablespoons olive oil
- Coarse salt and freshly ground pepper
- Splash red wine vinegar

- 1 pound collard greens, trimmed and cut into 3-inch pieces
- 1 3/4 cups homemade or low sodium canned chicken stock

In a large skillet, combine the bacon, onion, and oil over medium heat. Cook, stirring occasionally, until onions are translucent and bacon renders some of its fat, about 3 minutes. Season with salt and pepper. Add the vinegar, and cook until it evaporates, about 30 seconds.

Add the collard greens and chicken stock. Bring liquid to a simmer, stirring occasionally. Cover, and cook 10 minutes.

### News From the Farm

We will be offering the Winter Abundance box again this year. It is a box of roots and storage crops to tide you through until February, or to give as a gift to local food enthusiasts. We have \$50 or \$100 boxes, which includes delivery to most anywhere in Victoria. Get your orders into us by December 11th.

We woke up to a frosty morning on our Monday harvest day. Heavy frost can pose some challenges for harvesting. We can't harvest any greens until they are fully thawed on the plant, otherwise they'll turn to mush. Also, the waterlines can freeze. Harvest days are always about racing with the sun -its late to rise and early to set, so we're already pressed for time. Hurry up and wait becomes the theme of the day!

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