

Box Contents:

1 bu Red Chard
1 lb Broccoli
1 hd Romanesco Broccoli
1 bu Carrots
1 Red Kabocha Squash
0.5 lb Arugula
2 Leeks
1.5 lbs Satsuma Mandarins

Field Notes: Happy New Year! We start the year with a moderately full greenhouse, plans to fill it right up and plenty of beds to transplant into when the weather clears. The weeds did not take a week off so we have plenty to do on that front, but again we need at least moderately dry fields before we can start hoeing. Also awaiting a sunny week is a final few days of potato harvest. It's winter, so we can use a week or two of slower days. The sun will shine soon enough and we'll get it all done then; in the meantime we have plenty of loose ends to pull together.

Box Notes: Gold Oak's (certified organic by CCOF) Satsuma Mandarins are making their final showing this week. We wish them a more abundant harvest next year, hence a longer season for all of us! We will have Blue Heron's famous navels next week and hopefully through February. Our veggies are still looking good despite the hard frosts of early and late December. Our trellising peas, the first spring peas to mature are still looking good. They have a lot of tough winter to get through before their late March harvest window, so we won't count our pea pods before they're picked. For those who are still afraid of or unsure what to do with the Romanesco, just pretend it is cauliflower

Navel Oranges from Blue Heron Farm (certified organic by CCOF) are available beginning 01/09/07. Please place orders by Sunday evening of the week in which you would like delivery. They are \$21.00 for 20 lbs.

Thai Tofu and Winter Squash Stew from *Vegetarian Cooking for Everyone*, by Deborah Madison
Serves 3 or 4

2 to 3 medium leeks, white parts only	1 1/2 pounds winter squash, peeled and diced into 1/2 inch cubes
2 tablespoons roasted peanut oil, plus extra for the tofu, if desired	Salt
2 garlic cloves, finely chopped	1 10-ounce package silken firm tofu, cut into 1/2 inch cubes
2 serrano chiles, minced	Juice of 1 lime
1 tablespoon finely chopped ginger	1/3 cup raw peanuts
1 tablespoon curry powder	1/4 cup chopped cilantro
1 teaspoon light brown sugar	1 15-ounce can unsweetened coconut milk
3 tablespoons mushroom soy sauce	

Halve the leeks lengthwise, then cut them crosswise into 1/4 inch pieces. Wash well in a bowl of water, then drain.

Heat the oil in a wide soup pot. Add the leeks and cook over fairly high heat, stirring frequently, until partially softened, about 3 minutes. Add the garlic, most of the chiles, and ginger, cook 1 minute more, then add the curry, sugar and soy sauce. Reduce the heat to medium, scrape the pan, and cook for a few minutes more. Add 3 cups water, the coconut milk, squash, and 1 teaspoon salt. Bring to a boil, then lower the heat and simmer, covered, for 15 minutes. Add the tofu, fried or raw, to the stew once the squash is almost tender, then simmer until it's done. Taste for salt and add the lime juice.

Meanwhile, fry the peanuts in a few drops of peanut oil in a small skillet over medium heat until browned, then coarsely chop. Serve the stew over rice with the cilantro, peanuts, and remaining chiles scattered over the top.

