

Box Contents:

1 bu Carrots
1 bu Arugula
2-3 pcs Leeks
1 pc Romanesco
2 hds Red Leaf Lettuce
3 lbs Satsuma Mandarins

Field Notes: Happy New Year to all. We have a beautiful Monday as our first harvest day of 2008 – all the more beautiful after several days of heavy rain and no power. We seem to have come through the storms quite well: no major flooding, a few very old walnut and oak trees came down, but not onto anything fragile and it was cold enough not to really need power for refrigerate our stored potatoes and next spring's asparagus crowns. While we have plenty of transplanting and hoeing to do, as well as a few potatoes left to dig, it will have to wait until things dry

down a little. Meanwhile we are still pruning almond trees and have plenty of shop work to do so that all of our equipment is ready for the Spring ahead. The greenhouse is abuzz with new seedings of brassicas for late Spring harvests.

Satsuma Mandarins are available! Order your 20 lb case of sweet & juicy organic Satsuma Mandarins. The box price is \$28. Email or call us to place your order by Sunday evening for the following week's delivery. Please mail payment with your order. *This offer is not available to Mountain Bounty customers.*

Box Notes: Thank you for welcoming us back into your kitchen this new year! Sweet and tender, our carrots are delicious and wonderful raw. With a mild spice and a nutty flavor, arugula leaves are a tasty addition to your salads. Leeks are winter alliums that can be used in place of onions in many recipes. They're not just for soups! Try them in omelets or with crepes (check out the recipe below). Romanesco cooks and eats much like cauliflower. The Satsuma mandarins come from Gold Oak Ranch (certified organic by CCOF). Enjoy the tasty veggies!

Creamy Leek and Tarragon Crepes from *The Classic Vegetarian Cookbook*, by Rose Elliot

1 quantity of crêpe batter (below)
1 pound trimmed leeks, sliced
1 tablespoon chopped fresh parsley
Salt and freshly ground black pepper

olive oil for cooking the crepes
1¾ cups crème fraîche
2 tablespoons chopped fresh tarragon

Preheat the oven to 350 degrees, so you can keep the crêpes warm once they are done. Place the batter and a ladle next to the stove.

Heat a small frying pan and brush with olive oil. When the oil is hot enough to sizzle when a drop of water is dropped into it, take the pan off the heat and, using the ladle, pour in enough of the batter – 2 tablespoons – to coat the base. Return the pan to the heat and let the crêpe cook until the top is set and lightly browned, about 1 minute. Flip it over by tossing it or turning it with a palette knife and your fingers.

Cook the second side until lightly browned, just a few seconds. Lift the crêpe out of the pan onto a piece of foil. Reheat the pan – you won't need to regrease it every time – and make the rest of the crêpes in the same way, stacking them up on foil. Cover with more foil and keep warm in the oven.

Cover the leeks with boiling water and cook until they are just tender: about 5 – 7 minutes. Drain. Put the leeks into a saucepan with the crème fraîche. Bring to a boil, reduce the heat and let the crème fraîche bubble away until it has reduced to a thick sauce and the leeks are tender, about 10 minutes. Stir in the herbs and season to taste.

Remove the warmed crêpes from the oven. Fold each one into half, then into quarters, spoon the filling under the top fold and serve.

