

**Box Contents:**

1 bu. Green Garlic  
2.5 lb. Navel Oranges  
1 Lemon  
0.5 lb Spinach  
3 lbs mixed Purple Top  
Turnips, Gold Turnips  
And Rutabagas  
1 bu. Carrots  
1 or 2 Watermelon Daikon  
1 hd Romanesco

**Field Notes:** Broccoli, cauliflower, purple cauliflower and head lettuce seemed to take the cold the hardest. Cabbage, Romanesco and root crops are all in decent shape. Alliums came through well, as seen in our delicious Green Garlic and Leeks. Even our young onions, some smaller than pencils seem to be OK. Young brassicas also seem to be in good shape, though young plants that have been frozen to the core often do odd things later in life. In general we are optimistic that most of our crops will do well despite the freeze. We are in planting mode again: carrots, greens mixes, spinach, turnips and beets for the Spring. We also just finished transplanting lettuce for March harvest and will be transplanting broccoli later this week. Next week we will start seeding summer items in the greenhouse and the kales will be

ready to transplant. The report on the leafy greens regs will have to wait another week. The big problems are in the details of the officially unreleased Generally Accepted Practices, which spell out a scorched earth agricultural policy. While a cold North Wind is doing its best to keep our spirits in check, we're happy to still be farming.

**Box Notes:** We are proud to be offering any leafy greens after last week's freeze and we are especially proud of this very sweet spinach. It is great fresh or cooked – as always, please remember that all greens need a final rinse. The carrots and Watermelon Daikon are extra sweet due to the freezing temps, as are the other roots, though we don't often think of sweetness and rutabagas as being related. The root mix is indeed in honor of winter. If you are roasting them, throw in any left over potatoes that may be floating in the system. We would normally include fennel with this box, but the freeze all but killed it. There is more small fennel coming that should be ready in April. The mixture of Meyer and Eureka Lemons are what the Voss's (registered organic with CA) picked just ahead of the freeze. They lost all of their unripe fruit. The oranges are more of a success story and we are thrilled to say that we anticipate having Blue Heron Farm (certified organic by CCOF) oranges into February. We loaned Blue Heron forty of our field bins so that they could pick and store the ripe portion of their crop ahead of the freeze and they managed to put away ten plus tons of delicious ripe navels. They are marginally hopeful that some of the unripe fruit will prove to be good. While we'd rather have oranges picked the same week we deliver them to you, this year we are grateful that we will have any navels to offer in the weeks ahead. Although pricing went up to reflect their lost crop, I don't foresee the doubling in prices that is happening in the open citrus market.

**Navel Oranges** from Blue Heron Farm (certified organic by CCOF) are still available. Please place orders by Sunday evening of the week in which you would like delivery. They are now **\$25.00** for 20 lbs. Please note the price change due to the freeze. Not available to Nevada County / Mountain Bounty subscribers at this time.

**Roasted Turnips or Rutabagas**, from *Vegetarian Cooking for Everyone*, by Deborah Madison

**1 1/2 lbs turnips and/or rutabagas, peeled and quartered**

**3 small bay leaves**

**Salt and freshly milled pepper**

**2 rosemary springs or 6 thyme sprigs**

**Canola or safflower oil**

Preheat the oven to 375F. Lightly oil a shallow roasting pan or baking dish. Boil the turnips in salted water for 3 minutes and drain. Wick off the extra moisture with a towel. (If using rutabagas, parboil them for 15 minutes or until barely tender.) Toss the turnips and/or rutabagas with enough oil to coat them lightly, then season with salt and pepper. Transfer them to the dish with the herbs and bake, uncovered, until tender when pierced with a knife and browned, 25-30 minutes. **Serves 4 to 6**

