

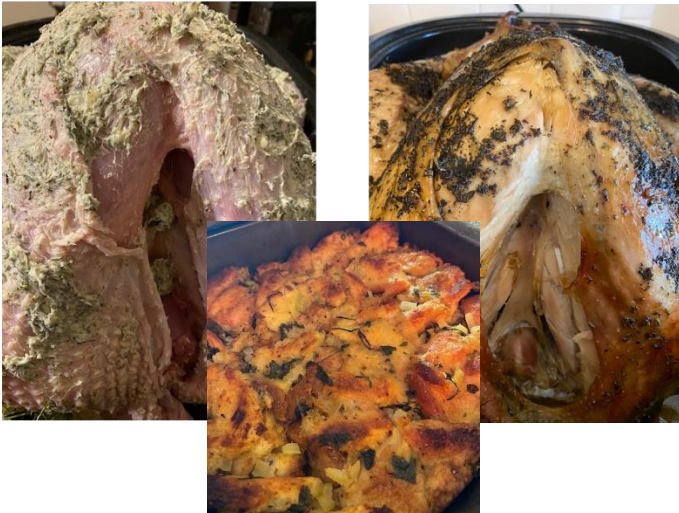


Naturally growing food for a better tomorrow

I hope you all had a wonderful holiday and celebrated the gift of good food and family to gather around it. I love when we have Christmas at our own house, and we get to do food our own way. Christmas at our house this year was more like Thanksgiving. We lathered a turkey in herb butter and stuffed it with homemade stuffing (which included our fennel and our thyme). We also made some [homemade stuffing](#) outside of the bird which was pretty darn good.

Before

After



Since we made the turkey this year, we'll use the bones, skin, and all the other fatty pieces (along with some vegetables and herbs) to create a broth that we can use during the January and February months. I'm really starting to love this homemade broth thing.

The snow this week produced a few new challenges with our young chickens. It seems that even chickens can fly when there is something cold and unexpected under their feet. One flew all the way to the fence and another flew all the way to the trees behind our fence line to get away from the snow. Who knew? Even chickens can fly!



If you celebrate the seasons, you know that the Winter Solstice was last week which means we have surpassed the day with the least amount of sunlight, and the days will finally begin to get longer now. We are certainly ready for

more sunlight. Josh has always said it really isn't the cold weather that kills us in the winter, but rather the cloudy days without sunlight. So bring on the sunshine!!

If you have not had a chance to use your \$10 coupon mentioned in [last week's newsletter](#), perhaps you will consider using it for the [Winter Season CSA](#). We only have three more weeks of the Fall Season left. (As a reminder, the last day of the season ends on January 11th due to our quarantine in October.) The Winter Season is shortened by two weeks (1/18/2021 – 3/29/2021), so the price is reduced. One of the things Josh and I have been debating about is the length of the seasons for next year. Do you think the 13-week sessions are too long or would you prefer a smaller season that lasted only 11 weeks? Please let us know what you think next week when you pick up, or send us an email or text. Your input is always welcome and appreciated.

The other recipes we tried this week included:



[Sausage, Kale, and Red Onion Pizza](#) (This particular recipe has gluten free flour, but we used the bread flour we had on hand instead.) As you can see, I also added some asparagus we had leftover from last week. The more veggies I can put on a pizza, the happier I am. I love veggie pizzas!

[Spicy Black Bean and Corn Tacos](#)

This corn salsa is pretty good, but anything is good with fresh cilantro on it, isn't it? And we have fresh cilantro for you!!



Tomorrow's pickup will include **Salad Mix, Cilantro, Baby Kale, Turnips, and Fennel**. Half shares will receive the Salad Mix, Cilantro, and Baby Kale. Next weeks pickup (1/4/2021) for full shares will include Spinach, Turnips, Thyme, Chard, and Beets with half shares getting the spinach, chard, and thyme.

As always, please visit us at our [online marketplace](#) if you want any additional items in your bags this week. Celebrate the new year with something locally grown, healthy, natural, and delicious. Stay safe, and toast to the near year being healthier and happier.