

Lots to catch up on around these here farms! Another welcome to the Spring Season members, especially our 5 week members who have joined us for the season. I LOVE this season of vegetables, full of greens (more on them in a bit) and carrots and PEAS!! Snap and Snow, they are like candy to me, so sweet. If you are cooking them, let me know how, but I am mostly snacking on them. As much as I want to focus on the here and now, I will tell you that everyone is getting beds ready for the next plantings, especially tomatoes, just an FYI 😊. But back to the greens. In my last newsletter I had asked if anyone knew how to preserve them and Karen from Pearland shared the following tips. I know she and her family eat well and now I know how they keep it going all year long.

- For chard: I clean and chop, stems and all, and do a quick boil/blanche, drain then freeze. Easy! Thaw and use however you usually like to prepare it. I will also clean, chop and cook it in a skillet with a little oil and garlic, then add a can of diced tomatoes and drained white beans, then freeze so I can just thaw and reheat.
- Mustard greens: I usually make a pesto, then freeze. De-stem, clean and chop leaves. Boil for about 2 minutes. Drain and squeeze dry. Put in food processor with garlic, salt, good olive oil, pine nuts (or walnuts) and process til smooth. I freeze in baggies with NO cheese. Thaw and add with parmesan or romano to pasta or gnocchi. Fab!
- Finally, sometimes I combine all the greens including turnip greens and beet greens and cook them in a slow cooker with onion and bacon and a little bouillon. They freeze nicely and can just be thawed and reheated for when you're missing your greens.

Down below, in the recipe section, I've added a recipe for Collard Gratin. This works with any of the greens that you have around. I'm also doing a vegan thing with collards and using them as a wrap for a veggie sushi that was inspired by [Green Seed Vegan](#) on Almeda.

For some Farm News, there is lots. I already mentioned getting ready for spring plantings. We have Joe Novak from A&M and Rice University consulting with us to up our game a bit. Starting with the St. Thomas Farm (Roy) we are reworking the area to get more beds in the sunshine, planting more herbs. Some of the farmers are putting in some flower beds to grow some cut and come again flowers to add to the edibles in your shares. Less sexy things like compost and hoop houses are coming too. The farmers now have access to mechanical hand tools, like tillers, seeders, and weeders as we focus on maturing the farming processes and bring more efficiency to the farms. Efficiency equals quality and variety!

The City Hall Farmers market opened this week. Go by and see Constant if you are downtown



There was a



University of St. Thomas campus-wide day of service. Some great kids came out!

And Guy has really dressed up his farm



Kassy and Sirel are still working to let the world know what a great Farm Share program we have. Check out the video they made and vote for us! Look for the CSA Sing-A-Long and see the bounty of Houston Farms.

<http://csasignupday.com/video-contest/>



Remember the Edible Houston Local Hero Awards that I mentioned in my last newsletter, way back when. Well, the Awards Dinner is next Thursday and it should be a pretty fun way to have a dinner, even if we don't win an award. There will be dishes from Monica Pope, Dish Society, Ara Malekian/Harlem Road Texas BBQ and beer from 8th Wonder, Buffalo Bayou and Karbach Breweries. Lots and lots of delicious food and fun. We'd love to see you there! Click on the logo above to purchase tickets for the event on March 3rd.

Your abundant vegetables this week are Fennel, Lettuce, Mint, Cilantro, Carrots, Beets, Mustard Greens, Swiss Chard and Kale.

RECIPES

Collard Green Gratin – from Bon Appetit

<http://www.bonappetit.com/recipe/collard-green-gratin#top>

Collard Wraps

<http://honestfare.com/mastering-the-collard-wrap/>

My First Kale Salad recipe, via Tim Love

<http://www.bestfoods.com/recipes/detail/44396/1/3-kale-salad-with-citrus-vinaigrette>

Profitez!