



Farm Note ...

From the Farm:



Weather Window:

This week has been mostly wet in the form of rain & fog, save for one glorious sunny Saturday & a few other scattered sun peeks.

Your share may include:

- ◆ Carrots
- ◆ Potatoes
- ◆ Bunching onions
- ◆ Leeks
- ◆ Swiss chard or kale
- ◆ Celery
- ◆ Herbs
- ◆ Turnips
- ◆ Bunched greens

Volunteer Activities at Calypso:

Our school farm field trip season has started and we need volunteers to help. Also we are starting to work on our Annual Benefit Dinner and Auction so if you would like to be a part of the action give us a call.

Schedule of events

September 19th 9th Annual Benefit Dinner and Auction, Pike's Waterfront Lodge, Doors open at 4:30 pm.

Contact Us:

Phone - (907) 451-0691

Email - info@calypsofarm.org

PO Box 106

Ester, AK 99725

Trivia question of the week:

This vegetable consists of a compact head (or curd), comprised of numerous underdeveloped flower buds attached to a short, central stalk. If left to develop, these buds become small yellow flowers that are relatively unsavory. Though usually white, certain varieties have a purplish hue (which turn green when cooked).

Last week's answer:

Peas

Noteworthy:

Calling All CSA Shareholders!!

Calypso's 9th Annual Benefit Dinner and Auction is coming up on Saturday, September 19th at Pike's Waterfront Lodge. The benefit dinner is 100% locally grown, featuring food from several farms in the Fairbanks area including Calypso. There will be a live and silent auction with items and services from hundreds of local individuals and businesses....and an incredible array of homemade desserts! All proceeds from the event support Calypso's educational programs, including the Schoolyard Garden Initiative, EATinG Program and farm field trips.

We need you! Do you have a talent, service, skill or handmade item(s) that you'd like to donate for auction? Would you like to volunteer for the event? We like to feature local creativity and services. And we have over 50 volunteer slots to fill for the event! Please call the Calypso office or let us know at a share pick-up if you are interested in being involved.

Around the table:

Garlicky Mustard Greens

From *University of Illinois Extension*

3 pounds mustard **greens**
1 tablespoon olive oil
1 cup chopped **onions**
3 cloves garlic
1 large red bell pepper, chopped
1/2 cup chicken broth, canned or homemade
1 tablespoon cider vinegar
2 teaspoons sugar

Rinse and drain greens. Stack several leaves; roll up jelly-roll style. Cut crosswise into 1/2 inch slices. Repeat with remaining greens. Heat oil in Dutch oven or large saucepan over medium heat. Add onion and garlic, cook and stir for about 3 minutes. Stir in greens, red bell pepper and chicken broth. Bring to boil then reduce heat to low. Cook, covered for 20 to 25 minutes or until greens are tender. Young greens cook quickly, large older greens can take as long as 45 minutes to become tender. Add more water if needed. In a small bowl, combine vinegar and sugar. Stir until dissolved. Sprinkle over cooked greens, remove from heat. Serve immediately.

Makes 6 servings.

Kale and Olive Oil Mashed Potato Recipe

From 101cookbooks.com

3 pounds **potatoes**, peeled and cut into large chunks
Sea salt
4 tablespoons extra virgin olive oil
4 cloves garlic, minced
1 bunch **kale**, large stems stripped and discarded, leaves chopped
1/2+ cup warm milk or cream
Freshly ground black pepper
5 **scallions**, white and tender green parts, chopped

Cook potatoes until tender. Mash potatoes and slowly stir in milk until creamy. Season with salt and pepper. Heat two tablespoons of olive oil in a large pan and add the garlic, chopped kale, a big pinch of salt, and saute just until tender. Dump the kale on top of the potatoes and give a quick stir. Transfer to a serving bowl, make a well in the center of the potatoes and pour the remaining olive oil. Sprinkle with the scallions.

Potato and Leek Soup

4 slices bacon
2 large **leeks**, white part only, cleaned, thinly sliced
1 medium **onion**, diced
2 tablespoons butter
1 tablespoon olive oil
3 tablespoons flour
3 cups chicken broth
2 cups diced **potatoes**
2 cups half-and-half or whole milk
1 tablespoon fresh chopped parsley
Salt and pepper, to taste
Fresh chopped parsley or thinly sliced green onion tops

Cook bacon in a large saucepan over medium heat until almost crisp; remove to paper towels and crumble. Set aside. Pour off all but 1 teaspoon of the drippings off. Add leeks and diced onion along with butter and oil. Cook the mixture, stirring, until leeks are tender, about 10 minutes. Sprinkle flour over the onion mixture and blend in. Stir in chicken broth and potatoes. Cook stirring, until thickened. Cover and simmer over low heat until potatoes are tender, about 15 minutes, stirring occasionally. Stir in half-and-half or cream and heat through. Add the chopped parsley and salt and pepper to taste. Garnish with the crumbled bacon and fresh chopped parsley or thinly sliced green onion tops.

Mark your calendars!

Calypso's 9th Annual Benefit Dinner and Auction

Saturday, September 19th

at Pike's Waterfront Lodge

Doors Open: 4:30 pm

Dinner and Silent Auction: 5 pm

Live Auction: 7 pm

Dinner Tickets: \$25 adults (age 13 and up), \$5 children (age 5-12)
(Children age 4 and under free)

Advance dinner tickets are available at share pick-ups and Gulliver's Books.