

Gazy Brothers Farm

Where freshness is always in season

October 16, 2008



Welcome to the first edition of the Gazy Brothers Farm newsletter! Our purpose is to keep you informed on what's going on at the Farm, share yummy recipes and keep in touch with you! Got an idea for the newsletter? Email us at: gazybrothersfarm@sbcglobal.net

CSA (Community Supported Agriculture)

Our summer season is drawing to a close. The last week is October 31st. Thanks to everyone that participated!

We are still accepting applications for the winter season which begins on November 18th and runs through December 21st. Applications are available on our website at: <http://www.gazybrothersfarm.net/files/csa08bro.doc>

What can I expect in a winter share? A winter vegetable share has five to six vegetables plus apples. It may contain, hot house tomatoes, root vegetables (potatoes, radishes, carrots, beets, kohlrabi, turnips), greens (kale, swiss chard, arugula) and apples.

Next year we're thinking of changing the length of our CSA seasons. We'll shorten the summer season and add a fall season. This will even out the seasons to about 10 weeks each and make the prices more consistent. Do you like this idea? Let us know.

Poll

Would you rather receive this newsletter by:

- A. Email
- B. In print
- C. Not at all

Email your response to: gazybrothersfarm@sbcglobal.net.

Farm Happenings

We are digging potatoes, pulling leeks and onions, cutting swiss chard and celery, and picking tomatoes and butternut squash. Flower season is coming to an end. We are busy looking at seed catalogs and planning for next season.

Recipe Corner

Do you sometimes find vegetables in your farm share that you haven't cooked with before? Or maybe you're looking for a new recipe for an old favorite. Share your recipes with other customers through this newsletter. Just email your recipe to: gazybrothersfarm@sbcglobal.net

Potato Leek Soup, submitted by Carrie

- 1 tbsp olive oil
- 2 cups chopped leeks
- 2 ½ cups potatoes
- 3 cups vegetable stock
- 1 tsp dill
- 1 cup half and half
- Salt and pepper to taste
- Chives to garnish



Sauté the leeks in the olive oil for about 10 minutes, stirring occasionally. Add the potatoes, stock, and salt and bring to a boil. Cover and simmer about 30 minutes until vegetables are tender. Add the dill and half and half. Puree the soup in a blender or food processor until smooth. Add salt and pepper to taste and sprinkle with chives to serve. Serves 4.

Where to Find Us

We sell our produce at our farm stand and at local farmers markets including Stratford, Seymour, Darien, New Canaan, Greenwich, and Fairfield. We look forward to seeing you there!