

Box 20 of 25



November 21st 2008

Baby Bok Choy
Table Carrots
Red Kale
Onion
Parsnips

Nash's Wheat Flour
Apple Cider
Apples

Brussels Sprouts
Red Potatoes
Golden Beets
Curley Parsley
Red Cabbage

29 Years Of Organic Farming

Nash Huber's farming career began on the Olympic Peninsula in 1969 when he started bee-keeping in Dungeness. His fascination with the honey bee kept his apiary operation going for 10 yrs. Eventually, Nash wished to include growing organic produce to his farming endeavors so during the summer of 1979, he began to grow vegetables in empty lots. His first 2 garden plots were located across the street from the modern day *Dungeness Country Store* (intersection of Sequim-Dungeness and W. Palmer).

Nash first began vending his organic vegetables at a road-side stand in Dungeness and at the Port Angeles Farmers Market. He was a key advocate in the creation of the market, envisioning a place where local farmers and artisans could vend their wares and earn a living. Farmland was difficult to afford but Nash strove to expand his operation and little by little he began to lease more land. In 1993 he and his wife patty McManus had the opportunity to purchase the 10-acre Dungeness Farm located at 1865 E. Anderson Rd. To this day, this is the only piece of farmland they own.

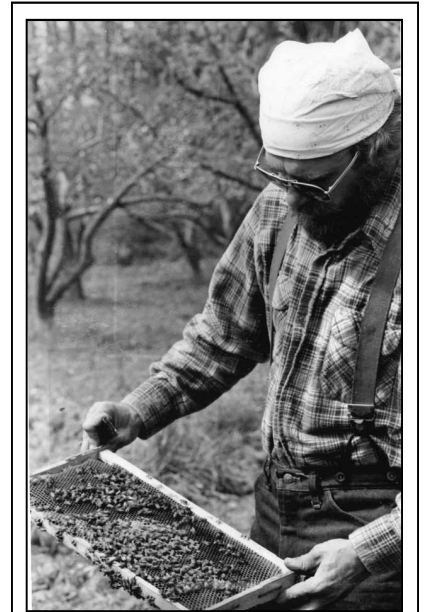
By this time, Nash's organic produce was not only being sold at local markets, but also to wholesalers serving the Puget Sound area, Oregon and Northern California. The need for a facility to clean, pack, and ship product arose and from 1995 to 1996 the packing shed was constructed.

The growth of Nash's Organic Produce continued with the securing of long term leases for local farms such as the historic Delta Farm. The 80 acre farm had already been slated for development when Nash approached P.C.C. Natural Markets in Seattle for help protecting the farm. They accepted the challenge, created the PCC Farmland Trust and bought the Delta Farm and raised the money to pay the loan back. Through Nash and Patty's alliances with P.C.C. and the relationships that were forged with local land owners, many conservation easements have been put on land that is now preserved in perpetuity for farming and wildlife habitat. Nash and Patty are pioneers in the effort to secure the future of farming, and the crew at Nash's has immense admiration for their hard work. We also have a deep gratitude for the cutting-edge community that we live in that is invested in creating a sustainable food system. We wish you a happy Thanksgiving.

Eat Local For Thanksgiving

This year, *Puget Sound Fresh* invites you to Eat Local For Thanksgiving. This holiday season, sign a pledge online and support local farmers. Local fruits, vegetables, meat and dairy can all be found right here on the Peninsula.

Go to www.pugetsoundfresh.org today to take the pledge and to find a wealth of information to help you with your challenge. You will find local listings of food producers and purveyors, as well as resources and educational links.



Nash Huber circa 1975

Shredded Brussels Sprouts and Apples

Ingredients:

- 1 large, or 2 medium apples cut into bite-size wedges.
- 1 lemon, juiced
- 4 ounces extra-firm tofu cut into 1 inch cubes
- 2 pinches of sea salt
- 2 splashes olive oil
- 2 cloves garlic, minced
- 1 tablespoon of maple syrup
- 1/3 cup pine nuts, toasted and chopped
- 3/4 pound Brussels sprouts shredded

Directions:

1. Soak apple wedges in a bowl filled with water and lemon juice.
2. Pour olive oil into a large skillet and sauté tofu over medium heat until golden (about 4 minutes). Stir in garlic and salt until incorporated. Add maple syrup, and cook for another 30 seconds.
3. Drain the apples, add them to your skillet, and cook for 1 minute. Place contents in a bowl and set it aside.
4. In the same pan, add another drizzle of olive oil, another pinch of salt, then add the shredded Brussels sprouts. Sauté for 2-3 minutes or until the Brussels sprouts have golden edges.
5. Add the apple mixture and pine nuts to the pan and incorporate.
6. Serve immediately.

Serves 4

Squash And Leek Cornbread

Ingredients

- 1 cup coarse cornmeal
- 1 1/3 cup wheat flour
- 1/3 cup sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- Spoonful of ground cumin and chili powder
- 2/3 mashed or pureed winter squash
- 1 cup *Dungeness Valley Creamery* raw milk
- 1 1/2 cup chopped leeks
- 2 cloves of garlic, pressed or minced

Directions:

1. Cut winter squash in half, remove seeds and bake face down on greased pan at 375° until soft (about 45 minutes to 1 hour). Scoop out 2/3 cup of your squash and mash or mix in blender, thinning with milk as needed to blend. The remaining baked squash can be used as a side dish, to make pie, or to make a savory winter soup.
2. Mix cornmeal, wheat flour, sugar, baking powder, cumin and chili powder. In a separate bowl, mix squash, eggs and milk.
3. Add the dry ingredients into the wet ones and mix thoroughly. Sprinkle leeks and garlic over batter and mix gently until fully incorporated.
4. Grease 9" baking pan or spring-form pan and dust with flour. Pour batter into pan and bake at 375° for about 50 minutes to 1 hour. Insert tooth pick or knife into the cornbread. If it comes out clean your cornbread is done.

Reminder: There will not be a Farm Share box for the weekend of the 28th due to the holiday. Your next box will be available Dec 4th. Enjoy your special Thanksgiving box and travel safely during the holiday.

If you would like the location of your **Farm Share Box changed**, please call us the Wednesday before your regular pick up times. The **Farm Share Newsletter** is now available online! Visit www.nashsorganicproduce.com