

### SWISS CHARD WITH TOASTED BREADCRUMBS

2-1/2 tbsp. Butter  
1/2 cup Fresh Breadcrumbs  
Salt and Ground Pepper  
1 pound Swiss Chard (1 big bunch)  
Pinch of Sugar, if desired

1. In a 5-qt saucepan, melt 1/2 tbsp. butter over medium heat. Add fresh breadcrumbs and a pinch each of salt and pepper. Cook, tossing, until golden brown, 1 to 2 minutes. Set aside and wipe pan with a paper towel.
2. Trim Swiss Chard and slice crosswise 3/4 inch thick, keeping stems separate from greens.
3. In pan, melt 2 tbsp. butter over medium-high. Cook stems, stirring, until tender, 4 to 6 minutes. Add greens, cover and cook over medium-low until wilted, 5 minutes. Uncover; cook, stirring, over medium-high until pan is dry, 6 to 8 minutes.
4. Season with salt and pepper, add a pinch of sugar, if desired. Top with breadcrumbs.

### SORREL SAUCE

About 24 large Sorrel Leaves (1 bunch)  
2 Shallots  
1/2 cup Heavy Cream  
Salt and Pepper  
Lemon Juice

1. Wash the sorrel in plenty of cold water. Remove the stems and drain well. Cut the sorrel into a rough chiffonade (ribbons).
2. Peel and dice the shallots and put in a nonreactive pot with the cream. Bring to a boil, reduce the heat, and simmer for 5 minutes. Add the sorrel and cook for another 3 minutes. Season with salt and pepper and a squeeze of lemon juice. Sorrel sauce can be puréed if desired. Serve it with fish, chicken, or potatoes.

*Another way to make a sorrel sauce is to add the sorrel ribbons to a beurre blanc or white sauce at the last minute.*

### OTHER IDEAS FOR SORREL:

Sorrel is delicious in a mixed salad. It's tangy flavor blends well with spicy or bitter flavors as well, so try it mixed with dandelion greens, mustard greens, arugula, kale, or Swiss chard, either cooked or fresh.

Sorrel pairs well with fish and chicken, and it's quick and easy to make a rub with some chopped fresh garlic, chopped sorrel, salt and pepper, even add spices like cumin or curry powder. Then rub into the meat, let it rest a bit and roast.

Soups were made for sorrel, especially a chicken or vegetable soup.



# WHISTLING TRAIN Farmletter

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## RECORD RAIN IN RECORD TIME.

We figured that our friends up north would have flooded, but we had no idea to what extent. When we were at farmers markets last weekend, they were dismally empty. Willie Greens is flooded out—and they had planned to continue on with their CSA and markets throughout the winter. They are finished, all of their fields flooded. Even if the waters recede they can't harvest for sale. Their 50 acres are surrounded by septic systems and dairies and the flood water doesn't discriminate—the vegetables crops will be contaminated. Their neighbor Alden Farms (the potato people) have an estimated 100,000 pounds of potatoes still in the ground, which would have been for sale and for seed. Now they are scattered and likely rotted. Many of the Asian flower farmers are up in the Carnation and Monroe area, and even though they were finished for this year, they lost all of their lily, tulip, and dahlia bulbs when the flood waters washed them away. That's a huge investment to lose. Skagit River Ranch (the beef people) lost a lot of laying hens to the water, and it took them three days to move all of their cows to higher ground.

We consider ourselves lucky to be where we are. Being surrounded by development has its perks. Local government will go out of its way to protect business and industry, after all, before sacrifices are made for farms. Also, you may have noticed that we are the highest ground on our road—not that we're untouchable, but we are more protected than other areas. If you drive by the farm and see the river rising, remember that we were ok last week, and hopefully we will continue to stay above the water.

A few notes: we had planned on harvesting for a double share this week and skipping Thanksgiving week, but we are NOT doing that this year. Our interns have left for the year, and the mud is making harvesting very slow. Please continue to pick up each week unless we say otherwise. Also, if you need instructions for making a pumpkin pie from scratch, with recipes, go to our website and click on "How to Eat It", then on "Pumpkin Pie". See you next week!

### THIS WEEK'S MENU:

Broccoli  
Swiss Chard  
Endive or  
Cutting Celery  
Sugar Pie Pumpkin  
"German Butterball"  
Potatoes  
Shallots  
Baby Carrots  
Sorrel

*Recipes on the back!*

### COMING SOON:

Cabbage  
Celery Root  
Brussels Sprouts