

Week of 11/24/08

## Wise Acre Farm

Mary Fahey

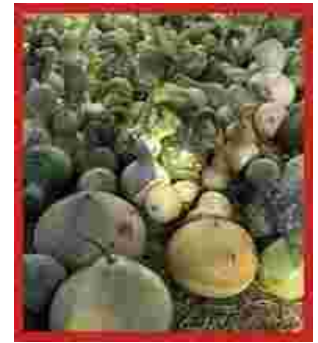
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For more information, and recipes, visit our website:

[www.wiseacrefarm.com](http://www.wiseacrefarm.com)

**Please save your box & jars - I will pick them up next week.**



### This week on the farm:

With the cooler weather and shorter days, things have really slowed down in the field. I have noticed a big difference just over these past couple of weeks. I have a lot of good stuff planted, but it is all growing very slowly. I am considering postponing deliveries at the end of December and starting up again in early spring. When deliveries end, custom orders will then be available. I can email all of my customers when I have an abundance of a certain item. I will have wonderful citrus in late December and January, as well as broccoli, cauliflower, beets, carrots and lettuce. I'll keep you posted on this situation. In the meantime, if I don't have your email address, please send it to me at: [mary@wiseacrefarm.com](mailto:mary@wiseacrefarm.com). I will never share your email address, and promise I won't send very many emails.

**I wish you and your families all a very Happy Thanksgiving!**



### Your box contains some or all of the following:

Bell Peppers, Eggplant, Chard, Broccoli, Beets, Carrots, Radishes, Green and Yellow Wax Beans, Shell peas, Mandarins (from Oroville), Lemon, Rosemary, Fresh Cut Flowers.

### Veggie Crudites with Light Dip, *from Paula Deen*

#### Dip:

- 1 (3-ounce) package light cream cheese, softened
- 1/2 cup light mayonnaise
- 1/2 cup light sour cream
- 1 tablespoon lemon juice
- 1 tablespoon white wine vinegar
- Pepper
- 1/2 cup crumbled Roquefort cheese

#### Crudites:

- (use any veggies that you like)*
- Salt, for blanching water
- 2 cups broccoli florets
- 2 cups cauliflower florets
- 3 carrots, peeled and sliced into sticks
- 1 red bell pepper, cut into sticks
- Cherry tomatoes

#### Directions

##### Dip:

In a mixing bowl, beat all ingredients except Roquefort until smooth. Add pepper, to taste. Fold Roquefort in at last minute, stirring gently so as not to crumble the cheese too much. Chill for 2 hours before serving with vegetable crudites.

##### Crudite:

Blanch broccoli, cauliflower, and carrots for 1 minute in boiling salted water; transfer to an ice water bath to stop cooking process. Arrange vegetables on a round platter and place dip in a bowl in the center.