



# Farm Share

# News



## Standard Box

Red Kale, 1 bu  
Golden beets with Greens, 1 bu  
Rainbow Chard, 1 bu  
Corn, 4  
Curly Parsley, 1 bu  
Apples, 2 lb  
Yukon Gold Potatoes, 2 lb  
Spinach, 1 bu  
Lettuce, 1 hd  
Walla Walla Onions, 2  
Cauliflower

## Small Box

Red Kale, 1 bu  
Rainbow Chard, 1 bu  
Corn, 2  
Leeks, 1  
Italian Parsley, 1 bu  
Pears, 1.5 lb  
Lettuce, 1 hd  
Cauliflower

## Madeline McClure, harvest crew

Madeline McClure was born in Virginia, but moved to Port Townsend at age 11 and graduated from Port Townsend High School. "I always loved theater," she says, "and I really was passionate about directing." While still in high school, she directed *Who's Afraid of Virginia Wolff* with an independent theater group, and she directed and helped produce a series of locally written one-act plays about Port Townsend called *Four on the Town*. "We chose four different locations in downtown PT and the audience had to walk to each place for the next act. I cast all kinds of people, even homeless folks, or people who had never acted at all. It was a real stretch for everyone!" In 2014, Madeline graduated from The Evergreen State College, receiving a BA in Theater with a focus on playwriting.

She started at Nash's in 2011, and has been with the farm on and off ever since, working for a season and then taking time in the winter to travel or live in Mexico or Central America. She studied Spanish at Evergreen, but her travels and her work with the harvest crew here has made her quite fluent in the language. She has even given Spanish lessons to other co-workers. She also volunteers at the Clallam Bay prison once a week, teaching English to inmates.

Social justice is a passion for Madeline, and she has been active in various causes throughout her life. "Since June, I have been co-facilitating a discussion group on Thursday evenings in Port Angeles on racial justice. It's an open group, so if anyone wants to join, please email me at [oldshirt@gmail.com](mailto:oldshirt@gmail.com)!"

Madeline is a hard worker and self-motivated. "I have learned my work ethic from the harvest crew at Nash's over the years," she admits. "They have taught me how to work as part of a group, and to take pride in what we accomplish together. Each person has to carry his or her own weight, but at the same time we all support each other." Above, Madeline poses with her new puppy, Ramona.

2015 Farm Share Season  
September 25 • Week 13

4681 Sequim-Dungeness Way • 360-681-7458  
[www.nashsorganicproduce.com](http://www.nashsorganicproduce.com)  
Nash's Farm Store, Daily 9:30 am to 7 pm

# Roasted Golden Beets with Sautéed Greens

1 large bunch golden beets  
½ tsp. coconut oil  
1 clove garlic, chopped fine  
2-3 Tbsp. diced yellow onion  
½ tsp. apple cider vinegar  
½ tsp. Bragg's Liquid Aminos or organic soy sauce  
Crushed red pepper flakes, to taste  
Sea salt and ground pepper, to taste

Cut the tops of the beets to 1-2 inches. Wash and chop the greens and stems, discarding any large and tough stems.

Scrub the beets clean, poke 2-3 times with a fork and place in a covered roasting pan. Roast in a 400°F oven until tender, about 50 minutes, if your beets are medium-to-large sized.

Remove the beets from the pan (they'll be piping hot so be careful!) and run cool water over them. The skin should easily peel off while you do this. Once peeled, chop the beets into small chunks. This step can be done ahead of time.

Once your beets are ready, heat your coconut oil in a skillet on medium heat. Add the garlic and onion and sauté until fragrant. Add the the greens and sauté a little longer, about 3-4 minutes. Add chopped golden beet pieces, apple cider vinegar, and Bragg's Liquid Aminos to the pan and give it one last stir. Season with salt, pepper and crushed red pepper flakes to taste. Enjoy!

*We thank [www.eatingbirdfood.com](http://www.eatingbirdfood.com) for this recipe.*



## Chard Pesto

1/2 cup olive oil  
1 bunch of Rainbow Chard  
4 cloves of garlic, chopped  
1 cup pecans or walnuts  
1/2 tsp. sea salt  
1 Tbsp. lemon juice  
1/4 cup grated Parmesan cheese  
Salt and pepper to taste

Heat 2 teaspoons of the olive oil in a skillet over medium heat; cook and stir the Swiss chard and garlic in the hot oil until the chard leaves have wilted, 3 to 5 minutes. Remove from heat and allow to cool. Process the chard, nuts, sea salt, Parmesan cheese, and remaining olive oil in a food processor until all the ingredients are well integrated. Add the lemon juice to the food processor; continue chopping until the mixture is pureed. Season with salt and pepper.

## Pear Chutney

1/3 cup packed light-brown sugar  
1/3 cup cider vinegar  
1 Tbsp. seeded and minced jalapeño  
1 small cinnamon stick  
1 whole clove  
1.5 lb. firm-ripe pears, peeled, cored, and cut into 1/2-inch cubes  
3/4 cup finely diced yellow onion  
1/4 cup dried cranberries  
1/4 cup chopped crystallized ginger  
1 tsp. Nash's black mustard seeds  
1 tsp. grated fresh ginger  
Salt

Combine the sugar, vinegar, jalapeño, cinnamon stick, and clove in a large, heavy-duty saucepan. Cook over medium-high heat until the sugar is completely dissolved, 3 to 4 minutes.

Stir in the pears, onion, cranberries, crystallized ginger, mustard seeds, fresh ginger, and 1/4 tsp. salt. Reduce the heat to medium low, cover, and simmer, stirring occasionally, until the mixture is soft and the liquid has reduced somewhat, about 45 minutes. Uncover and continue to simmer until the liquid has almost evaporated, about 10 minutes more. Remove the cinnamon stick and clove. Let cool and divide among 3 clean 8-oz. jars, and refrigerate for up to 1 week. This chutney goes amazingly well with pork chops.