THE RED HILL ROOT



Newsletter for the Members of Red Hill Farm CSA

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Day of Service



Thanks to Rose Tree Media School District for inviting Red Hill Farm to participate in their Martin Luther King Day of Service.

The children volunteered to make vegetable signs for our You-Pick fields!

Kohlrabi-and-Turnip Slaw

Ingredients

- 1 pound kohlrabi (about 2 small heads, leaves included)
- 1 medium turnip (about 8 ounces), peeled and quartered
- 3 tablespoons lime juice
- 1 tablespoon peanut oil
- 2 teaspoons honey
- 1 teaspoon toasted sesame oil
- Coarse salt and ground pepper



Directions

Separate stems from kohlrabi bulb, trim, and discard tough bottoms of stems. Half leaves lengthwise then thinly shred crosswise. Trim root end from bulb and peel away tough outer layer; halve lengthwise.

Fit a food processor with a shredding blade (or use a box grater) and shred kohlrabi bulb and turnip.

In a medium bowl, whisk together lime juice, peanut oil, honey, and sesame oil; season with salt and pepper. Add scallions, kohlrabi leaves and bulb, and turnip to bowl; toss to coat. Let stand at least 15 minutes. Enjoy!!

Work Shares

We still have a few work shares available for the 2015 season. All Work Shares receive a Full Share, which is 24 weeks of produce in exchange for 100 hours of on-farm work.

The work consists of everything from weeding and planting to harvesting and special projects. The selection process will be based on your availability, willingness, and need. This is a great way to truly get connected to your farm. For questions or a Work Share Application, please contact Lilley at 610-558-6799 or mlilley@osfphila.org.



The Sisters of St. Francis of Philadelphia Open House

In celebration of the World Meeting of Families to take place in Philadelphia, and in connection with the 2015 Year of Consecrated Life, the Sisters of St. Francis of Philadelphia invite you and your family to come meet our family and to take a tour of Our Lady of Angels Convent in Aston. The event will include a short historical presentation and a tour of the motherhouse followed by light refreshments. Attendees will also have a chance to speak to a number of our sisters and get to know more about our Franciscan way of life.

Sunday, February 8, 2015

2-4 P.M.

Snow date March 8, 2015

Where:

Our Lady of Angels Convent

609 S. Convent Road

Aston, PA 19014

If you are planning to attend, please RSVP with the number of persons in your party no later than Friday, January 30, 2015. Contact Donna White at (610) 459-4125 or dwhite@osfphila.org. For more information and directions, visit the "About Us" section of our website: www.osfphila.org/about



Joanne Rosenbaum, our education coordinator is teaching a cooking class at Drexel Neumann Academy in Chester.

Jerome Sheehan, our own artisan baker, was a special guest at a recent class, teaching the students all phases of making bread. The students learned that weighing ingredients rather than measuring by volume is more accurate.

Thanks to Jerry for donating his time!