



Carrots  
Purple Top Turnips  
Head Lettuce  
Red Russian Kale  
Cauliflower  
Fennel  
Dill  
Bunching Onions  
Parsley OR Cutting Leaf Celery

Things have been a little different on the farm. We have been using a push seeder that we manufactured from three single line seeders. Before the fire, we were used to pulling a very precise seeder behind one of our tractors. This takes a little longer and is much less precise. Though, our team is relentless. We are still planting and trying to stay ahead of our rainy winters.

We have also been cultivating by hand, using traditional hoes, and pulling weeds by hand. We have had some amazing volunteers help us with this task, as it is difficult to take care of everything we have when it takes four times as long.

We have seen such great support from the people at Petrus Feed in Alexandria, Irrigation Mart in Ruston, and our customers at each of our markets around the state. We depend on everyone's support. We humbly thank you for your belief in our farm.

Many of community members have asked how they can help us recover from this loss. The greatest way anyone can help the farm is by joining our CSA and continuing with us throughout the seasons. It is truly the backbone of the farm and allows us to continue growing quality organic produce for our community and their families. If you have not joined us for Winter, please do so now. We offer a payments plan to anyone who would like to take advantage of smaller payments and you may enroll by signing up at market or send us an email to [CSA@inglewoodfarm.com](mailto:CSA@inglewoodfarm.com).

From the soles of my boots and the depths of my heart, thank you for supporting your farmers.

## RECIPES

**Satsuma, Beet, and Fennel Salad** (These three veggies are like the trifecta when it comes to my Christmas dinner spread!)

2 medium red beets, tops trimmed  
2 medium golden beets, tops trimmed  
3- 4 Satsumas  
1 tablespoon fresh lemon juice  
1 tablespoon fresh lime juice  
½ small fennel bulb, very thinly sliced crosswise on a mandolin  
¼ red onion, very thinly sliced on a mandolin (about 1/3 cup)  
Pecan oil or any other quality oil (for drizzling)  
Coarse sea salt

freshly ground black pepper  
¼ cup loosely packed fresh cilantro  
toasted pecan pieces for garnish

Preheat oven to 400°. Wash beets, leaving some water on skins. Wrap individually in foil; place on a rimmed baking sheet and roast until beets are tender when pierced with a knife, about 1 hour. Let cool.

Meanwhile, using a sharp knife cut all peel and white pith from all oranges; discard. Working over a medium bowl, cut between membranes of 2 satsumas to release segments into bowl; squeeze juice from membranes into bowl and discard membranes. Slice remaining satsumas crosswise into thin rounds. Place sliced oranges in bowl with the segments. Add lemon juice and lime juice.

Peel cooled beets. Slice 2 beets crosswise into thin rounds. Cut remaining 2 beets into wedges. Strain citrus juices; reserve. Layer beets and oranges on plates, dividing evenly. Arrange fennel and onion over beets. Spoon reserved citrus juices over, then drizzle salad generously with oil. Season to taste with coarse sea salt and pepper. Let salad stand for 5 minutes to allow flavors to meld. Garnish salad with cilantro leaves and toasted pecans.

### **Onion Fennel Gratin**

2 tablespoons unsalted butter, cut into small pieces, plus more for buttering the dish  
4 small to medium fennel bulbs, trimmed  
Kosher salt  
2 tablespoons Pecan oil or any other quality oil  
4 medium onions, thinly sliced  
Freshly ground pepper  
1 cup freshly grated Pecorino Romano cheese  
1/4 cup fresh bread crumbs  
Green onions for garnish

Preheat the oven to 350°. Butter a 9-by-13-inch glass or ceramic baking dish. Put the fennel bulbs in a large saucepan of water and add 1 teaspoon of salt. Bring the water to a simmer over moderate heat and cook the fennel for 1 minute. Drain the fennel and let cool completely; pat dry with paper towels. Cut the fennel lengthwise through the core into 1/4-inch-thick slices.

In a large skillet, heat the oil. Add the onions and cook over moderately high heat, stirring occasionally, until golden and softened, about 10 minutes. Season with salt and pepper. Spread one-third of the onions in the baking dish and arrange half of the fennel slices on top. Season with salt and pepper and sprinkle with 1/2 cup of the Pecorino. Top with half of the onions, the remaining fennel and then the remaining onions. Sprinkle the remaining 1/2 cup of Pecorino and the breadcrumbs on top and dot with the butter. Cover with foil and bake for 1 hour, or until the fennel is tender.

Preheat the broiler. Uncover the fennel and broil for 2 minutes, rotating the dish, until evenly browned. Let the fennel stand for 5 minutes before serving.

*Merry Christmas!*