



LINSCOMBE FARM NEWSLETTER

Thursday 5th April 2012

Happy Easter to you all and we hope the vegetable collections went smoothly for you. Due to the Bank Holiday this week, Dave and Eddy have done their best to ensure deliveries that are usually made on the Friday have arrived at similar times on Thursday. Thanks lads for going the extra mile!

News this week - carrots are rather suddenly off the menu - much earlier than in previous seasons - the warm weather has seen to that. A few enquiries have proved that it is the same for all other south-west growers - apparently the only UK carrots to be had are in Scotland and are pre-washed; there they shall stay! It is also the end of parsnips and swedes for the season. Savoys are also nearing their end, but their hearts are still good, and this week we have some lovely sage - see recipe for both overleaf. So, time to look forward to those new season crops, with the salad growing well and looking very vibrant and some yummy new season greens to look forward to imminently. Broad Beans are up and growing strongly and early have been in a good while and should produce an early crop - barring late frost of course.



potatoes



Some of you may have already spoken to our latest recruit - a warm welcome to Stephen who has been joining Helen in the office the last two Tuesdays to learn the ropes processing the weekly orders. Stephen lives in Thorverton and will be with us on a more regular basis from Monday April 23rd to provide you all with a more consistent point of contact in the office - you may have noticed that Helen is rather tricky to catch on the phone as she has the dreadful habit of deserting the office to "play" on the farm in the fields or the polytunnels! We'll provide more details of when Stephen will be available at the end of the month when he has had a chance to settle in.

Lastly, if you'd like to receive our newsletter by email, please let us know - a welcome suggestion from a fortnightly customer who misses some... See you at Crediton market on Saturday, all the best, Helen, Phil boys and Linscombe Team.

Savoy Cabbage with Bacon and Sage

Braised with bacon, white beans and sage it makes a wonderful supper with crusty bread. Smoked ham or sausage can be substituted for the bacon.

3 thick slices bacon, preferably applewood-smoked
2 large cloves garlic, minced
2 small tender leeks, split, rinsed, thinly sliced
1 lg. Savoy cabbage, core removed, thinly sliced
1 cup chicken stock or broth
1/4 cup dry white wine
1 1/4 cups cooked white beans or 1 (15.8 oz.) can rinsed and drained
1 Tbsp. finely julienned fresh sage
1 Tbsp. finely julienned snipped chives
Freshly ground pepper

Cook bacon in 12-inch non-stick skillet over medium-high heat until crisp, about 3 minutes. Use slotted spoon to set bacon aside. Drain off all but 2 tablespoons fat.

Add garlic and leeks to skillet. Cook until fragrant, about 2 minutes. Add cabbage, chicken stock, white wine and beans. Gently toss to combine. Simmer until cabbage is just beginning to wilt, about 3 minutes. Crumble bacon. Toss cooked mixture with bacon, sage, chives and pepper. Adjust seasoning. Serve immediately. Makes 4 main-course servings. (Source: http://www.leafy-greens.org/cabbage_recipes.html)

Sage and Butter Sauce

- Pasta, of choice
- 4 tablespoons butter
- 8 sage leaves
- 1/2 lemon, juiced
- 1/4 cup grated [Parmigiano-Reggiano](#)

While your pasta cooks, melt butter in a 12 to 14-inch saute pan and continue cooking until golden brown color ("noisette") appears in the thinnest liquid of the butter. Add sage leaves and remove from heat. Add lemon juice and set aside. Drain the pasta, but leaving some cooking water, and gently pour into saute pan and return to heat. Add the cheese, toss to coat and serve immediately.

Sage can also be used when searing pan-fried scallops and of course chopped and mixed in bread crumbs, as a coating for eg pork escalopes - just use some egg to keep the crumbs on and add a lovely tang of lemon juice once fried. Finally, just add onions to the breadcrumbs and sage for a traditional stuffing.