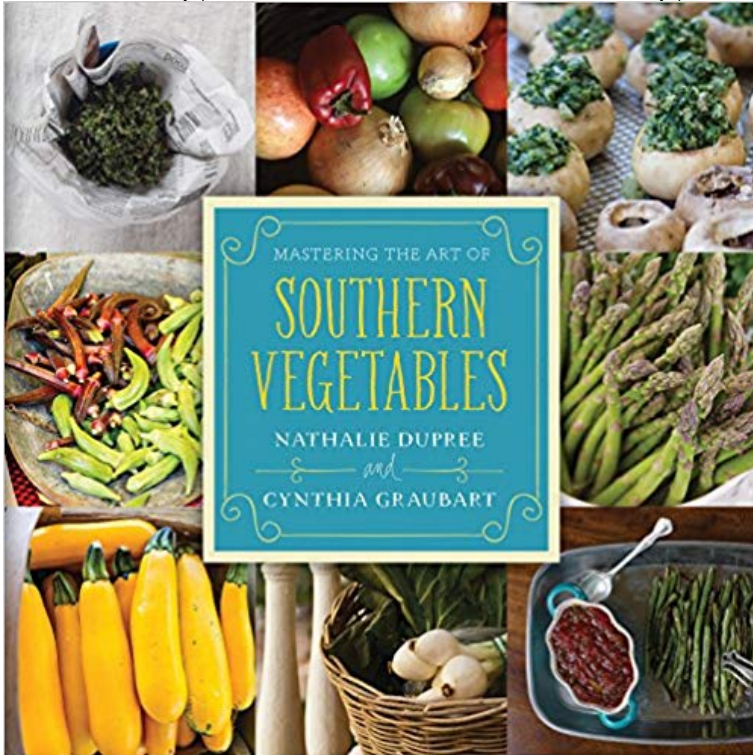


Mastering the Art of Southern Vegetables



Building on their reputation as James Beard Award winners, Dupree and Graubart have excerpted their best vegetable recipes (plus added some new ones) in this timely collection. Organized alphabetically by vegetable, each section begins with instructions on how to prepare and cook the vegetable, and is followed by favorite new and classic recipes. Also included are a selection of vinaigrettes and sauces, plus a roasting chart for an array of vegetables. Nathalie Dupree is the author of thirteen cookbooks, including *Shrimp and Grits* and *Southern Biscuits*. She has hosted more than 300 television shows and specials that have shown nationally on PBS, Food Network, and The Learning Channel. She lives in Charleston, South Carolina. Cynthia Graubart is the author of *Slow Cooking for Two*, *Slow Cooking: Double Dinners for Two*, and *The One-Armed Cook*. In addition, she has a regular column in *Southern Living*. She lives in Atlanta, Georgia. Dupree and Graubart are coauthors of the James Beard Award-winning *Mastering the Art of Southern Cooking* and coauthors of *Southern Biscuits*.

Hansen Family Farm

Japanese Black Trifele

We are happy to provide quality fresh fruits, vegetables, Grass-fed and Finished Beef, Naturally & Humanely raised Pork, Pastured Chickens, and Cage Free Eggs to Clackamas County sustainably on our small acreage.

We strive to provide vegetables that grow well in our climate ensuring the best tasting local food available. We prefer to grow old-fashioned and rare varieties of vegetables believing that they are the best to offer but do also grow a very select, few varieties of hybrids, but they are counted on one hand! Much of what we grow, we save the seed of every year and re-offer it to members of the Seed Savers Exchange.

We thank all of you, the “locavores”, food enthusiasts, market goers, and home chefs for making our goal of fresh, local, fruits and veggies sustainably a reality.

Latest News....

Phil and Christie Hansen

2015 is off to a great start! We are looking forward to what this year has to offer!

All our efforts are gearing up to get the growing season started...from ordering/starting/transplanting seeds, planning rotation crops for the fields, cleaning the greenhouses and field equipment, and clearing the fields! There is not a dull day here on the farm!

Planning for garden start varieties is in full swing also. This year we will be offering many of our favorite heirlooms, open-pollinated, and hybrid varieties that we have grown for the past 10+ years as well as many new-to-us varieties. We are diligent to not purchase, offer or grow GMO seeds or food.

Our mix of garden starts includes many different varieties of tomatoes, cucumbers, peppers, ground cherries, pumpkins, melons, flowers and other great things for your garden! Most, if not all, varieties are tried and true for our Pacific Northwest valley climate. Check out the Garden Start page for a printable list of varieties available. Or go directly to a specific list at our Tomato, Pepper, and Other garden start pages.

We grew over 100 heirloom/open-pollinated Pepper varieties and 125+ varieties of heirloom/open-pollinated Tomatoes in 2014! Not counting the numerous other garden necessities like heirloom flowers, cucumbers, summer and winter squash, herbs, and melons amongst other rare and hard to find vegetables! In 2015 we will continue with the tradition we've started and will be planting and growing almost all the varieties that have been started so that even if you don't buy a plant you have a chance to taste a range of different flavors!

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