

TAM'S

Soup of the Week!

Each week I will make a pot of soup, or two, if one has meat in it, along with one particular variety of bread, in loaf or roll form. Soup and bread will arrive in Willits each Thursday, and may be picked up between

4 pm and 6pm

716 South Main Street, Ste. B
Between Jack-in-the-Box and
Country Skillet

Realize, please, that your choice is "take it, or leave it..."

Picky eaters need not apply.

Subscribe by January 26, 2012

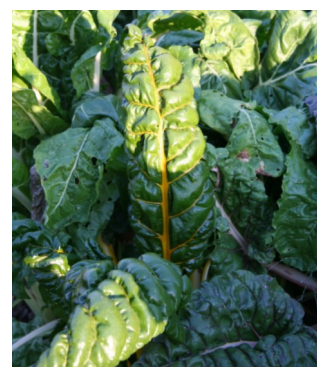
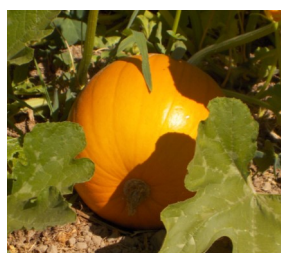
Please call or email to sign up for weekly share:

Tam: 707-459-9252

tamara@emandal.com

4 weeks minimum: \$72

- One quart soup
- 8-12 fresh rolls or 1 loaf bread
- \$18/week
- 4-week minimum
- \$72 Cash or
- Check pre-paid to Emandal



Dining is and always was a great artistic opportunity.

-Frank Lloyd Wright

Tam's..Soup..of..the..Week!

Because I love to cook, and because I enjoy providing beautiful, nutritious, locally produced meals, I'm doing a trial run this winter. The ABUNDANCE of EMANDAL, in the form of soup and bread for you and friends, you and family, or just YOU! will be brought to town each Thursday late afternoon. A CSA of sorts. Omnivores and Vegetarians can be accommodated.

Each summer season since 1969, I've been utilizing all that Emandal has offered, creating 3 meals a day, for as many as 85 people (with assistance, of course!). There is always plenty to do on the farm, but truthfully, I miss cooking during the winter! And, as my youngest son has suggested, this will be a good way to introduce incoming seasonal staffers to the way I like things done in the kitchen.... At a slower, more gradual pace.

My goal is to feed my passion, but not become overwhelmed, while feeding others, with all that is still available in our pantries, our root cellar, our barn, our freezers, and our garden. We'll augment, assuredly, but with as many locally grown ingredients as possible.

"A good cook is like a sorceress who dispenses happiness."

-Elsa Schiaparelli

There is nothing like soup. It is by nature eccentric; no two are ever alike, unless of course, you get your soup from cans.

- Laurie Colwin, from *Home Cooking*

Wild Rice Cranberry
Deep Winter Root Chowder
Ford Ranch Beef Barley
Heritage Turkey Noodle

Tuscan White Bean & Kale
Potato Green Chile
Greek Lentil Spinach
Minestrone

Challah
Carob Pumpernickel
Lemon Rosemary Sourdough
Farmhouse Potato

Honey Whole Wheat
Kalamata Olive
Cornbread
Sesame Sunflower Millet