



Its heart warming to see how much our guests care and do for our Team and Villagers.

That's why this update is all about A BIG THANK YOU to YOU!

Find the differences in these pictures:

Thank you all villagers for your helping hands after the storm! The Pondok and Bale standing strong and beautiful again. Our crops need a little longer time to recover. But trusting that (organic) nature will heal itself.



One week after the storm



Two weeks after the storm



Thank you Michael and Peter for donating the much needed net around the football field.

Next to football field is a very steep ravine, which meant a game was more about searching for the ball then playing football.



Thank you Lorraine and John for the badminton net.

Thank YOU dear guest for being with us and for your donation in the kid's box!
This month we bought rackets and shuttles.

Who knows one day a villager will be a world champion?
During the Olympics Indonesia's women and men are always in the top 10 or even gold.



Thank you Piet & Parik and Astrid & Elsa for very generous donating pumps and storage tanks for **RUNNING WATER** in our village!

I have never seen the men working so hard in our village!
We do have running water now into our homes!
It's still not enough to take showers, but enough for "drinking water", more pumps and tanks will be added with this donation.
All women are walking around with big smiles!
Relieved from heavy duty work collecting and carrying the water in jerry cans.



The Nature Food recipe

Starting from this update Wayan will share every month one of his recipes. Always fresh and seasonal!

The Farm MUSHROOM SOUP WITH DILL BUTTER TOAST



Wong Crukcuk / Rajapati is the local name for this wild mushroom. They look like a Shiitake mushroom.

In Bali we find this mushroom in the jungle soil or in rotten wood. They grow all year round but from January till March they grow abundantly.

For 4 persons:

THE SOUP

Ingredient:

600 grams of fresh wild Mushrooms (Crukcuk/Rajapati, Chanterelles, Girolles, Trompetes de mort, Shiitake, Oyster) gently cleaned and sliced.
2 cloves of Garlic peeled and finely chopped.
Quarter of Onion peeled and finely chopped.
2 Table spoons of Olive oil.

1 table spoon of sour cream if you want to make it creamy.
Half liter of organic chicken stock.
Salt/pepper.

Method:

Heat the oil in a soup pan
Pour in the Garlic and onion, low the heat until nicely brown.
Pour the mushroom in to the soup pan, give more heat gently stir for about 10 minutes until all the moist is gone.
Save some mushroom for decorating after.
Blend it in the blender or food processor with the organic chicken stock (recipe under).
Put all blended mushroom in the soup pan.
Using low heat simmer the soup until bubbly.
Give it taste add some salt and paper if necessary.
Serve the soup in the bowl with toasted dill butter and slice mushroom on top.

FOR 1/2 LITER OF ORGANIC CHICKEN STOCK:

Ingredient:

1 hand full of celery, onion, carrots and leek.
1 half hand of thyme, rosemary, oregano.
2 peace of bay leave.
2 table spoon of olive oil
1 liter of spring water
1 kg organic chicken bone.

Method:

Heat the oil in to soup pan, add all ingredient sauté until all the flavor come out.
Add the bones, give it a nice stir for about 1 minutes.
Add spring water in to stock pan. Simmer for about 2 hours or until the spring water reduces to half.
The chicken stock ready to use for soup.

THE DILL BUTTER TOAST

Ingredients:

4 slice of brown or white bread.
10 gram of butter.
2 gram fresh dill nicely chopped.

Method:

Mix chopped fresh dill with softened butter. Spread the dill butter on a slice of bread and bake it in the oven 180°c for about 10 minutes or until the bread is crispy.
Decorate the soup with a slice of bread and some mushrooms.

*Don't forget to add your love!
Selamat makan!*

Putting Food on Bali's Table

Agriculturalist Predict a Coming Food Crisis for Bali if Island Does Not Rediscover and Revitalize its Agricultural Roots
<http://www.balidiscovery.com/messages/message.asp?id=7834>

***Sampai Jumpa and have a great day!
Lots of love from all of us,***

Marjan, Wayan, Team & Villagers

www.theorganicfarmbali.com

