

## Recipe of the Week

### Asian Mix Salad with Carrot-Ginger Dressing—by Margie Pikarsky

1 large carrot, peeled                      Olive oil & vinegar  
1" fresh ginger, peeled                      Asian Mix

Using a food processor, finely grate the carrot and ginger. With the processor running, add a small amount of water and vinegar, then enough olive oil, a little at a time, to make a thick dressing. Chill in the refrigerator to let the flavors develop.

Lightly toss Asian Mix with dressing when ready to serve.

### Blue Potato Salad-adapted from *Out of the Frying Pan!*

4-6 small potatoes, cubed                      1/4 cup nonfat sour cream  
1/4 cup purple onion, diced                      1/4 cup reduced fat buttermilk  
1/4 cup celery, diced                      1 teaspoons apple cider vinegar  
1/3 cup fresh basil, chopped                      1 oz. crumbled blue cheese  
salt and pepper to taste

Bring water to a boil in a large pan. Add potatoes, boil gently until potatoes are tender, about 8-10 minutes. Drain and cool. Mix together potatoes, onions, celery and basil. In a small bowl combine the sour cream, buttermilk, vinegar and blue cheese. Mix well. Pour over potatoes, and toss gently to coat.

Variation: Use red, white and blue potatoes for a patriotic dish.

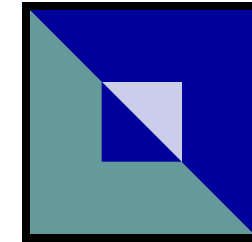
## Tidbits

**Going out of town?** Please send us an email ([office@pikarco.com](mailto:office@pikarco.com)) and cc: your pickup site coordinator at least 48 hours in advance. This really means you have to let us know by Wednesday night, as we start getting things ready on Thursday. We'll suspend delivery of your share for that week and credit you for an extra week at the end of the season. If you don't notify us in time, we'll send your share as usual, and you will forfeit the credit.

**Threw away a newsletter and forgot to save the recipe?** The CSA newsletters are now online! Go to [www.redlandorganics.com/newsletter.htm](http://www.redlandorganics.com/newsletter.htm) for links to all the newsletters from last season, and this season, too.

**Please share your recipes!** Les Dames d'Escoffier is helping us put together a cookbook featuring local foods. If you have a recipe you like or created, please submit it for inclusion. We hope to put together a yearly compendium which we'll make available to CSA members. Please email your recipes to: [Kavetchnik@aol.com](mailto:Kavetchnik@aol.com).

**Farmers' Market Season is here.** We'll be at the South Florida Farmers' Market held every Sunday at the Gardner's Market in Pinecrest from 9-1, beginning Sunday, January 4th. Come see us there. We'll have some of the same items you get in your shares, plus other things that we grow (and may not have enough to pass on to the CSA). And this year we'll have BeeLand Honey and royal jelly at our booth. (SW 124<sup>th</sup> St just east of US1).



## Welcome Trial Shareholders!

Notice the new format? We have a fancy new printer, and can now offer an expanded newsletter with more information!

The trial shares begin today. They are full shares. If you're a full or half-share CSA member, introduce yourself and help out the new faces. Remember your confusion the first couple of weeks? Just assure them- it's all edible! Yes, EVEN the radish tops— check out our online newsletters-look in Week 3 of 2002-2003 season for a quick stir-fry dish using them.

*What's in my share today? - See inside!* ➔➔➔

## Featured Item of the Week

**'All-Blue' Heirloom Potatoes:** There are many kinds of potatoes, not just the baking (russet) type, the new red potatoes, and the plain white potato. You've no doubt heard of Yukon Gold potatoes? They're yellow inside. There are also several varieties of purple or blue potato. The potatoes in your share this week are a 'purple' potato- an old heirloom called 'All-Blue'. See what you think of the look and taste. You'll never look at potatoes the same way again.

## Which farms supplied this week's shares?

BHF=Bee Heaven Farm \* /TSF=Three Sisters Farm \*  
LM=Lady Moon Farms (Ft. Myers)  
BF=Blumenberry Farm (Sarasota) / B&W=B&W Quality Growers (Fellsmere)

\*Redland Organics founders & grower members

## Give our newsletter a name!

Help! Our pretty newsletter needs a name. Email your suggestions to: [csaNews@redlandorganics.com](mailto:csaNews@redlandorganics.com) The winner will be announced in a future newsletter.

## What's in my share today?

### FULL & TRIAL SHARES

### SHARE ITEM

### HALF SHARES

1 Large bag (tied)

.....**Asian Mix (BHF)**.....  
 a blend of baby Tatsoi, Mizuna, Komatsuna, Boy Choi, Choi Sum, and Mustard—great either raw OR cooked

1 zip bag (RED DOT)

1 bunch

.....**Beets w/tops (BF)**.....  
 Bull's Blood beets- a wonderful heirloom beet with tasty (red) greens

-none-

Full & Trial shares **ONLY**

1 bunch

.....**French Breakfast Radishes w/tops (BF)**.....  
 a very crisp and mild red & white radish, a popular breakfast item accompanied by buttered baguettes

1 bunch

5 squash

.....**Sunburst Squash (LMF)** .....  
 a wonderful yellow squash that looks like a yellow UFO, sometimes with a green spot

3 squash

1 Large bag

.....**'All-Blue' Potatoes (BF)**.....  
 an old-fashioned purple (blue) heirloom potato

1 small bag (RED DOT)

1 bunch

.....**Watercress (B&W)**.....  
 a crispy, crunchy salad green

1 bunch

1 large zip bag

.....**Thai or Italian Basil (TSF)**.....  
 either one adds wonderful flavor to any dish

1 small zip bag (RED DOT)

1 each

.....**This Newsletter** .....

1 each

**Xtras!!** (Take some) Sunburst Squash, Kohlrabi, Beets, Watercress, Oranges, Black Chayote Squash

**Note:** If there's something in your share that you don't want, you're welcome to add it to the Extras box. **You can trade it with something from the extras box — IF THE EXTRAS ARE EMPTY, DON'T TAKE SOMETHING ELSE FROM THE SHARES-YOU'LL BE STEALING SOMEONE ELSE'S FOOD!!**