



Recipe of the Week

Zucchini with Garlic Chives — Margie Pikarsky

Zucchini	Black Pepper
Garlic Chives	Butter or Olive Oil

Slice Zucchini into 1/4" rounds. Chop the green garlic chive leaves into 1/4" pieces, saving the white part for another recipe. Sautee the Zucchini in butter or olive oil until they begin to turn translucent. Add in the chopped garlic chives, season with pepper, and serve.

EGG CORNER

We took a survey from all the egg-share subscribers, and the overwhelming choice was to wait for our hens and slowly make up the missed time over the course of the season, rather than bring in outside eggs. We also had several members suggest that we phase in the shares, so that's what we'll be doing. And we'll have the two makeup weeks at the end of the season to help us catch up, too.

FARM DAY

Mark your calendars—our annual winter Farm Day is scheduled for Sunday, December 19th. This is always a fun event. Bring a dish to share, family and friends, and join us for a day of fun. We'll have hayrides, make-your-own scarecrow, and other fun activities.

We will begin phasing in the egg shares starting next week— those of you signed up for the egg shares will get an email eggsplaining how we'll go about it..

Thanks for the vote of confidence!



Tidbits

Going out of town? Please let us know by email no later than Wednesday night, as we start getting things ready very early on Thursday. Send us an email (office@pikarco.com) and cc: your pickup site coordinator. If you don't notify us in time, we'll send your share as usual and you will forfeit the credit. There is a max of 2 credits per season, and 2 makeup weeks at the end.

Find our newsletters online! Go to www.redlandorganics.com, click on CSA, then Newsletters.

Please share your recipes! Please email your recipes to: Kavetchnik@aol.com.



FARM NEWS

We survived the first week— although going to RAMBLE and getting ready for the first CSA distribution was a bit much!! But we really enjoy supporting Fairchild Tropical Botanic Garden, and we love the beautiful grounds there. A number of our CSA members visited our booth at RAMBLE— it was really nice to meet new people and put faces to the names!



We welcome Worden Farm back this week. After being out of production for a year (except for some limited citrus last season), they are back from their new Punta Gorda farm to provide us with lots of good things this season. You will see several items from the Wordens in your shares, and are looking forward to more!

Sneak preview: next week, Hon Tsai Tai ...and a new baby at Three Sisters Farm!

What's in my share? What do I take today?

See inside! →→→

A couple of Reminders

The first week's distribution went pretty well. Hopefully none of you got shorted anything. Please note that on the sign-in sheet next to your name is your share size. If you send your alternate to pick up your share, make sure they know what they're getting. Remember that half-share items, when a different size from a full share, will have either a RED DOT or a RED TAPE (oh, all right—it's ORANGE – we're out of red tape at the moment) so you can easily tell them apart from the full share items.

Also please remember, any time you're going to be away, if you want to suspend your share or donate it to Farm Share, please let us know NO LATER than WEDNESDAY, or your share will go out as usual. You can suspend up to a maximum of two weeks of shares, to be made up at the end of the season. Email to: office@pikarco.com, and cc: your site coordinator, please.

It's rich, "organic", down-to-earth, user-friendly, and nourishing!

