



**Recipe of the Week**

**Tart Cranberry/Carambola/Orange Sauce**—by Margie

Place 1 bag of cranberries in a saucepan, together with one or two chopped carambolas and a couple of chopped oranges (or tangelos). Add 1/3 to 1/2 cup sugar or Splenda, or an equivalent amount of honey. Boil gently together, stirring to keep from burning, until thickened. Pour into a dish and chill. Serve as a spread on bread with cream cheese, or as an accompaniment to turkey, ham or chicken. This keeps very well in the refrigerator. Optional: add chopped nuts and/or chopped celery for a nice crunch.

**Al's Beef**

UPDATE— the next steer should be ready in January. You must order ahead of slaughter-time, so contact Al to place your orders now for this great grass-fed beef from a small family farm.

Order forms and phone number can be found on the website at [www.redlandorganics.com](http://www.redlandorganics.com).

**EGG CORNER**

**Did you know?** We put wooden eggs in the nest boxes to encourage the hens to lay their eggs in one place, and discourage them from pecking at the eggs.

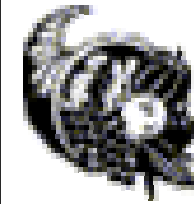


**Tidbits**

**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](mailto: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 to redeem your credits.

**Find our newsletters online!** Go to [www.redlandorganics.com](http://www.redlandorganics.com), click on CSA, then Newsletter archive.

**Please share your recipes!** Please email your recipes to: [Kavetchnik@aol.com](mailto:Kavetchnik@aol.com).



**FARM NEWS**

**Happy New Year!**

Welcome to Lola & Ron from Michigan by way of Arkansas, here for a few weeks, as well as Rachel, also from Michigan (we seem to be a Michigan magnet!). They arrived just in time to join us for Christmas festivities, and have now settled in and are ready for some serious work after a few days of fun and relaxation.

We had a lot of fun at our Farm Day celebration. It was great to put faces to names, and the dishes were wonderful! Don't forget to submit your recipes for our cookbook. The Key Lime taffy and the Mexican enchilada dish got rave reviews. The kids had a great time helping to collect the eggs, and we all had fun making some awesome scarecrows!

Our condolences to Dan of Homestead Organic Farms on the loss of his father this Christmas.

We're seeing some tomatoes sizing up, and we're excited! Because of this summer's tomato fiasco, the prices have been sky high. Consequently, we might not be able to get our hands on as many tomatoes as we'd like. Demand for heirloom tomatoes is running high, and our CSA budget limits us in how much we can get from other local organic farms. So, we're tucking tomato plants in everywhere we can find a space for them.

Farmers' Market season is about to begin! The South Florida Farmers' Market at Gardner's in Pinecrest will begin on Sunday, January 9th, and will run every Sunday from 9-1 for 13 weeks. See us (Bee Heaven Farm) there! The Coral Gables Farmers' Market will run on Saturday mornings, starting January 15th. Worden Farm will be returning there this year, after a year's absence.



**Holiday Schedule:**

NO delivery Sat, Jan 1st  
Back to Saturdays on Jan 8th

**What's in my share? What do I take today?  
See inside! →→→**

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

## Featured Item of the Week

**Tatsoi:** You've already come across this mild member of the mustard family in your salad mixes. Also known as Japanese spinach, tatsoi doubles as a spinach substitute. It's great instead of lettuce in sandwiches, and it's good in stir-fry dishes. Tatsoi makes a beautiful rosette of dark green leaves with light 'stems'. This is a 'cut and come again' green. We get several cuttings from each plant over the course of the season.



**Mesclun Mix:** Our salad mixes change according to what's growing at the moment, but they generally include a mix of red and green lettuces, frisée endive, mizuna, arugula, red kale, tatsoi, pei tsai, tai tsai, as well as baby mustard greens, flowers, and herbs. Depending on the combination of ingredients, we variously call it salad, mesclun, or misticanza.

## What's in my share today?

<u>FULL SHARES</u>	<u>SHARE ITEM</u>	<u>HALF SHARES</u>
1 bunch	<b>Tatsoi (BHF)</b> - the first head of the season-crunchy and sweet	1 Bunch
1 large bag	<b>Mesclun Mix (BHF)</b> - lettuce, mizuna, endive, arugula, red kale	1 small bag (RED DOT)
Large bunch	<b>Hon Tsai Tai (BHF)</b> - flowering purple & green bunches	Small bunch (RED TAPE)
1 bunch	<b>Pei Tsai (BHF)</b> - lettuce 'cabbage' heads	1 bunch
3 peppers	<b>Green Peppers (LMF)</b> - crispy, crunchy	2 peppers
-none-	<b>Basil (BHF)</b> - HALF SHARES ONLY!! a grab bag of Thai, Mrs. Burns' Lemon, or Italian Genovese basil	Choice of 1 bag
1 bunch	<b>Garlic Chives (BHF)</b> - Full shares ONLY!!	-none-
1 bunch (pink long)	<b>Long Scarlet Radish (BF)</b> - FULL shares ONLY!!	-none-
-none-	<b>Round Red Radish (BHF)</b> - HALF shares ONLY!!	1 bunch (red round)
3 carambolas	<b>Tart Carambolas** (TSF)</b> - crispy, tart starfruit	2 carambolas
1 each	This NEWSLETTER	1 each
→ <b>Eggs are for EGG SHARE SUBSCRIBERS ONLY!!</b> - look for your name on the carton ←		

**XTRAS!!** Lots of extras this week! **Remember- next pickup is Saturday, Jan 8th!**

**Which farms supplied this week's shares?** BHF\*=Bee Heaven Farm / TSF\*=Three Sisters Farm\*\* / LMF=Lady Moon Farm (Ft.Myers) / BF=Blumenberry Farm (Sarasota) \*Redland Organics founders & grower member \*\*not certified organic- pesticide-free