



Recipe of the Week

Chimichurri sauce—by Margie

- 1 Finely chopped onion
- 2-3 Finely chopped (or crushed) garlic cloves
- 1/4 cup chopped Cilantro
- 1 tsp dried (or 1 Tbsp fresh) oregano
- Salt & Black pepper to taste
- Crushed red pepper (to taste)

Olive oil & vinegar—enough to make a slurry

Optional: substitute or add parsley

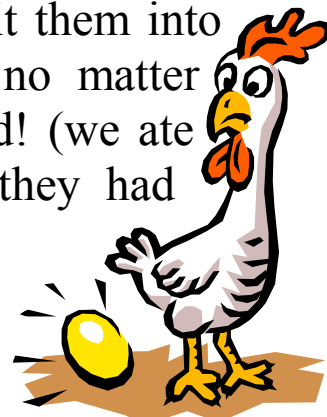
Mix all ingredients together. It's best if you let it sit a few hours before using. Great for marinades or serve as a sauce on steaks for a Latin flavor.

Call for Recipes

Remember that we're collecting recipes for our CSA cookbook. Anything using local fruits & vegetables is welcome—the simpler the better! Email them to Jen at the address below for inclusion in the cookbook.

EGG CORNER

Did you know? When hens first begin to lay eggs, they will often be a funny shape or will be very small or very large. We've had a couple of eggs that were so big we couldn't fit them into the egg cartons, no matter how hard we tried! (we ate them ourselves—they had double yolks).

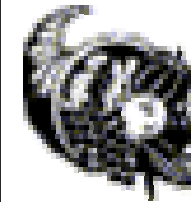


Tidbits

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 to redeem your credits.

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

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



FARM NEWS

Welcome, Trial Shares!

This week is the start of the 4-week trial shares for the month of January.

Things to remember:

- 1) your trial share is a full share (half share items, when different from the full share item, have a red dot or red tape— those are NOT yours);
- 2) read the newsletter to help you pick our your share items;
- 3) there is usually an 'Xtras' box—take anything you like out of it;
- 4) if there's something in your share that you don't want, please put it in the 'Xtras' box for someone else to enjoy;
- 5) don't take any more than what the newsletter tells you, or you'll be taking someone else's share items!;
- 6) bring bags or totes with you each week; 7) enjoy!

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

See inside! →→→

VOLUNTEER NOTES

-by Bruni Torras

Rachel from Michigan went back home last week, earlier than expected, for a job that was waiting for her. We were sad to say good-bye, and we played one last game of Cranium before she had to go catch the bus. It also seems a lot quieter around here this week, since Rachel Pikarsky started back at school. During the break she had been helping us out on the farm, drawing faces on various fruits, and keeping us all in good spirits. But we still have Ron & Lola, and Sky and Aaron – all from Michigan – and me, Bruni, the lone New Yorker. It's still enough people that we usually have something tasty coming out of the kitchen, and we're keeping the vegetables well weeded and harvested, and new ones planted as needed. When Curtis isn't here, I've been taking care of the chickens, collecting their eggs, and learning some of their names and temperaments. We had a little excitement last week when one of the chickens broke loose, and Sky and Aaron had to come and help me catch her! Aaron's been busy for the last few weeks clearing a whole new space on the farm, and making new beds. We're calling this new area "Aaron's garden."

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

Featured Item of the Week

Cherry Tomatoes: We couldn't wait any longer for our own tomatoes, so, since Lady Moon Farms in Punta Gorda is already harvesting, here's the first tomatoes of the season— Enjoy them!



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This week, a couple of previous visitors to the farm came down to visit again – this time with a whole crew of friends, including three children. They removed piles of rocks from a space in front of the barn, which will one day be planted. The next day Aaron and I drove up with Margie to Worden Farm in Punta Gorda, to pick up the lettuce and bok choy for this week's shares. It's a beautiful place, and it was interesting to see what organic farming looks like on a larg(er) scale.

Tomorrow we will be doing the first farmer's market for the season! Hope to see some of you there.

Bruni

Ed: See us Sundays at the South Florida Farmers' Market at Gardner's in Pinecrest (SW 124th St off US1) from 9-1

<u>FULL SHARES</u>	<u>SHARE ITEM</u>	<u>HALF SHARES</u>
1 large bag	Green Beans (HOF) - it's nearly the end of the season for these	1 small bal (RED DOT)
1 large bunch	Chinese Kale (BHF) - a flowering broccoli relative, light green	1 small bunch (RED TAPE)
1 bunch	White Asian turnips w/tops (BHF)	-NONE-
1 pint	Red Cherry Tomatoes (LMF) - the first of the season	1 pint
1 head	Lettuce (WF) - young and tender! your choice of assorted greenleaf and red leaf lettuce	-NONE-
1 bunch	Cilantro (BHF)	1 small zip bag (RED DOT)
1 large head	Bok Choy (WF) - large head for full shares, smaller boy choys	1 small head (RED TAPE)
5 carambolas	Tart Carambola** (TSF) - tangy starfruit (check out the recipe in last week's newsletter)	3 carambolas
1 each	This NEWSLETTER	1 each
→ Eggs are for EGG SHARE SUBSCRIBERS ONLY!! - look for your name on the carton ←		

Xtras!! Feel free to take something from the extras box. If there's something in your share that you do not want, put it in the extras for someone else to enjoy.

Which farms supplied this week's shares? BHF*=Bee Heaven Farm / WF*=Worden Farm / HOF*=Homestead Organic Farms /

LMF=Lady Moon Farm (Ft.Myers) / TSF*=Three Sisters Farm

*Redland Organics founders & grower member

**not certified –transitional organic– pesticide-free