



**Recipe of the Week**

**New Potatoes with Dill Pesto**

Adapted from *The Potato Harvest Cookbook*, by Ashley Miller.

- |  |                          |
|--|--------------------------|
| 1 cup loosely packed fresh dill                  | ¼ cup olive oil          |
| ½ cup roughly chopped garlic chives or scallions | 2 tbsp. water            |
| ½ cup grated sharp Cheddar cheese                | Salt and pepper to taste |
| ½ cup coarsely chopped walnuts                   | New potatoes             |

For the pesto, combine the dill, scallions or garlic chives, cheese, and walnuts in a blender or food processor. Process until well mixed, then add the oil slowly in a thin stream to form a velvety smooth purée. Add the water, season with salt and pepper, and mix thoroughly.

For the potatoes, with the small end of a melon baller, scoop out a shallow depression in each potato. Steam the potatoes 15-20 minutes, or until tender. Transfer the potatoes to a warmed serving plate and fill each depression with a generous dab of the pesto. Serve warm. Dill pesto also makes a superb topping for baked potatoes.

**EGG CORNER**

Curtis, our long-term part-time employee, loves our chickens. He cuddles the hens and talks to them (the roosters too). They know him!



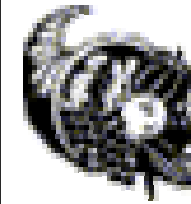
**Tidbits**

**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.

**It's Farmers' Market season!** See us every Sunday through March from 9am to 1pm at the South Florida Farmers Market located at Gardners' Market in Pinecrest, just east of US1 on SW 124th Street.

**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**

***WELCOME FEBRUARY TRIAL SHARES!***

We got a great response after the radio program, and today is the first week of their 4-week trial shares. For those of you new to our CSA, please note these tips:

- "HOW DO I KNOW WHAT TO TAKE?" The newsletter tells you- READ THE NEWSLETTER CAREFULLY! Pay close attention to the list inside- TRIAL shares are FULL shares. Please take ONLY what's listed, and ONLY in the quantities listed, for full shares. Half shares may have a RED DOT or TAPE- these are not for you.
- There is an 'Xtras' box, and you're welcome to take something from it.
- Bring a box or bags with you each week.
- If you send someone in your place to pick up your share, PLEASE EXPLAIN CAREFULLY what they need to do. It's important that you take the items as listed, or you will end up leaving someone else short.

***What's in my share?***

***What do I take today?***

***See inside!***



**VOLUNTEER NEWS**

Well, I suppose you have decided that you know me. But you do not. The comments made by Bruni and the other WWOOFers do not even summarize my total and entire insanity (*sic*). So, I shall introduce myself; I am Rachel Pikarsky. "Hmmm," is what you are saying now, "Pikarsky, I know that name!: Yes, I do happen to be Margie's daughter. Now you know where I get it from. Yes, I am annoying, and I do make a lot of noise, but, as Aaron says, "you shall come to love me... or not."

Alrighty then, well enough with the solemnness (*sic*)... Hi, I'm Rachel! Those of you who pick up at the farm probably already know me but most of you *don't* pick up at the farm. So, here's the lowdown on what's going on over here: Ron and Lola have left, poo; Frans, from Holland, and Louis, from Ireland, are here now but Louis is already having thoughts of leaving (don't worry, it's just homesickness); we're waiting for Micca and Erika to arrive; and I am approaching FCAT testing days. Joy, yes?...

If you stop by the Farmers' Market on Sundays at the Pinecrest Gardner's Market, ask for Rachel, or just look for a tall brown-haired teenager with a couple of zits here and there, and you'll find me! ..... AHFFFH RUN!!!! THE CHICKENS ARE COMING!!!!

Hope I sees y'all soon, Rachel

*(Rachel works the Farmers' Market on Sundays, and graces us with her cutting wit. -ed)*

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

**Featured Item of the Week**

**New Potatoes:** There's nothing like freshly-dug new potatoes! Ours is a mix of white, all-blue, red, and a beautiful pale rose. Worden Farm grew them out in their sandy soil (great for digging them out without breaking them all up— there's nary a stone out there! We're so jealous—we keep threatening to bring them some rocks from down our way so their toddler won't be deprived!)

Enjoy these potatoes with the dill and the chives in your share this week, simply garnished or with the pesto recipe on the back page.



**White "Hailstone" Radishes:** OK—we like to confuse you! We've already had the white Asian salad turnips, which are very similar in appearance to these radishes. But the similarity ends there!

<u>FULL SHARES</u>	<u>SHARE ITEM</u>	<u>HALF SHARES</u>
Large bag	Shiitake Mushrooms (OF)	Small bag (RED DOT)
Large bag	Salad Mix (BHF)	Zip bag (RED DOT)
1 head	Green Leaf Lettuce (WF) - FULL shares ONLY	-NONE-
1 large bunch	Collards (EFF)	1 small bunch (RED TAPE)
1 large bag	Mixed New Potatoes (WF) - a mix of various colors	1 small bag (RED DOT)
1 bunch	White 'Hailstone' Radish (WF) - this neat white radish has nice tops which are great for sautéing—FULL shares ONLY	-NONE-
1 large bunch	Garlic Chives aka Chinese Leek (BHF)	1 small bunch (RED TAPE)
1 bunch	Dill (WF)	1 small bunch (RED TAPE)
8 tomatoes	Roma Tomatoes (LMF)	4 tomatoes
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 box for someone else to enjoy.

**Which farms supplied this week's shares? (all share items are certified organic unless otherwise specified)** BHF\*=Bee Heaven Farm / WF\*=Worden Farm / LMF=Lady Moon Farms (Ft.Myers) / OM=Omega Mushrooms (Palmetto) / EFF=Earth Friendly Farms (Alachua)

\*Redland Organics founders & grower member