



RECIPE OF THE WEEK

Instead of a recipe, I have exciting news to share! While our recipe book is in the works, Julie Sochacki has been busy collecting recipes from CSAs all around the country. We have submitted a recipe for inclusion in the book. Her recipe collection is being published this summer, and should be available for purchase when you renew your CSA membership! So, we will have, not one, but two cookbooks to enjoy! Or course, our own cookbook will feature more of the local fare, such as mameys and carambolas, but you'll find that Julie's collection will include recipes from almost all the vegetables you've found in your shares. Pricing details won't be available until late summer, but I will keep everyone posted. Remember to make sure we have your current email address!

**Next week is makeup week #1. If your name isn't on the list, you won't be getting a share. Deadline for corrections:
TUESDAY, April 5th!**

Egg Corner

Egg shares are ending at the same time as the regular shares. Theine Tea Salon (the Gables pickup site) has offered to be the 'city connection'. Of course, you can also pick up eggs at the farm. If you're interested in this, please drop us a line, addressed to: eggs@beeheavenfarm.com. I'll be emailing details to everyone next week for the 'continuing egg shares'.



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.

It's Farmers' Market season! See us every Sunday through March from 9am to 1pm at the South Florida Farmers Market located at Gardner's Market in Pinecrest, just east of US1 on SW 124th Street, and on Monday afternoons at Gardner's Market in Ocean Reef from 2-5pm. Last week will be April 10th, with a party to benefit CHARLEE.

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

I can't believe this season has gone by so fast! Today is the last regular week. This has been an interesting, rewarding season for us. Some things we expected, others were surprises. I wish we'd had more participation from some of our local member farms, but it just didn't get to happen... We had some very abundant crops, and some really poor showings. We had more disease problems this year than in the past. It greatly affected the tomatoes (for everyone locally), and it affected our arugula yields, too, among other things.

The heavy rains two weeks ago (6 inches in Punta Gorda!!) wiped out much of Worden Farm's crops that were ready to harvest, so we have nothing from them this week. They've been busy scraping up enough for their CSA operation on the west coast.

We bid adieu to Sky and Aaron yesterday. They will not be back for the full season next year— they want to do some different things. We hope they will come back for at least part of the time (wait until it gets really cold up North...). We already miss them sorely, and surely.

What's in my share?

What do I take today?

See inside!



Alex has also departed, and Daniela will be returning to Italy next week. This will leave Louis to help us with all the tasks of shutting down the growing areas— removing irrigation tapes and pipes, pulling the spent plants, tending the remaining crops, tilling and planting the cover crops, cleaning up the barn, putting up the supplies, etc, etc.

When the days get really hot and muggy in midsummer, we'll be harvesting avocados. There will be a lot of mid-day siesta breaks—I'll be looking at seed catalogs, dreaming of the fall and planning my seed orders....

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

Featured Item of the Week

Beets— Everyone gets some this week. The Red Ace beets in the full shares have large green tops with red ribs. The Bull's Blood in the half shares have all-red tops. Both of these are heirloom varieties, and they are packed with flavor. Make sure you use both the tops and the roots.

Ginger— Fresh ginger has a flavor you cannot match. We're getting better each year at growing the ginger in our permaculture area. It takes 9 months from planting until it is ready for harvest.



Summer fruit shares?? - Last year we did an abbreviated summer fruit shares. We will probably do something similar, but haven't worked out the details yet. Pickups will be at the farm ONLY, and it WON'T be every week. Watch for an email in May!

<u>FULL SHARES</u>	<u>SHARE ITEM</u>	<u>HALF SHARES</u>
1 bunch	Beets (BHF) - Red Ace (green-top) beets for the full shares, and Bull's Blood (red-top) beets for the half shares	1 bunch (RED TAPE)
1 bag	Shiitake Mushrooms (OM)	1 small bag (RED DOT)
1 pint box	Red Cherry Tomatoes (LMF)	1 pint box
1 large bag	Salad Mix (BHF) - mixed lettuces and frisee endive	1 small bag (RED DOT)
1 large bag	Green Beans (HOF) - lots of beans to go out with a bang! Remember to briefly blanch some and freeze them for later!	1 small bag (RED DOT)
1 large bunch	Parsley (BHF) - a mix of flat-leaf Italian and curly parsleys	1 small bunch (RED DOT)
1 zip bag	Ginger (BHF) - this is our very own home-grown ginger—freeze it to make it last, and cut or grate it while still frozen	1 zip bag
5 grapefruit	Grapefruit (PG) - these are touted as 'juicing' or No.2 grapefruit, because their skin is blemished	3 grapefruit
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 / HOF=Homestead Organic Farms / LMF=Lady Moon Farms / PG=Pressley Groves

*Redland Organics founders & grower member