



Recipe of the Week

Trish's Sauteed Radishes

— contributed by CSA member Trish Riley, adapted from Gourmet Magazine



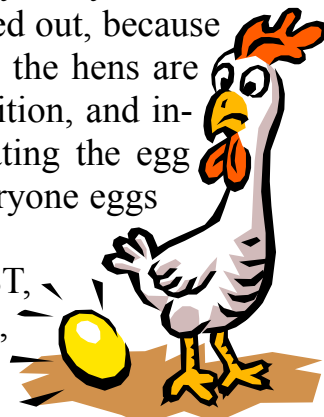
Wash a bunch of radishes. Cut off the tops and reserve. Melt a tablespoon or two of butter in a skillet, add a couple of chopped cloves of garlic. Add the quartered radishes, cook for 10-12 minutes until they begin to caramelize. Remove from pan.

Melt another tablespoon of butter, add another chopped clove of garlic and the washed and dried radish greens (tops). Sauté over medium heat for a few minutes, add radishes back to pan, toss with a bit of salt. Serve. Delicious! (Sorry the picture submitted by Trish couldn't be printed in color—the dish is gorgeous, too! Ed.)

EGG CORNER

In the true spirit of a CSA, the overwhelming consensus is to “take the eggs as they come and buy more chicks!” (option 4). Options 2 and 3 came in poor seconds, with a very few mentioning option 1, and 3 who asked to opt out. Thank you for your show of confidence. It makes me feel really great to be appreciated and trusted. I, in turn, hope to continue to produce and pass on good food and great eggs your way for years to come (until I'm a doddering old lady.....oops, I better say, until I get carried out, because I already feel like a doddering old lady half the time—yikes!). Well, the hens are busy doing their thing, and I'm busy planning our future chix acquisition, and investigating new chicken tractor options (version 3.0). We'll be rotating the egg shares through the pickup sites. It looks like we'll be able to give everyone eggs every other week.

We begin this week with Group I: BEACH, BWD-WEST, CHURCH, SoMIA, BHF. Next week Group II: GABLES, GROVE, KEYS, NoMIA, PalmettoBAY, alternating the two groups each week.

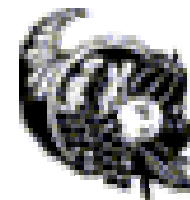


Tidbits

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 Newsletters.

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



FARM NEWS

Join us for our winter Farm Day TOMORROW! Sunday, Dec. 18th, from 11am to 5pm. Bring \$5 or a covered dish to share. We'll provide refreshments and the grill (we have a meat side and a veggie side, so all can enjoy!)

Not sure how to cook the mustard greens? What to do with Pei Tsai? Bok Choy? Caryl Zook, chef extraordinaire, will be joining us to demonstrate how to prepare some simple, adaptable dishes using our farm crops. You might remember Caryl from the cooking demo at the Farmers Market last season. She prepared many tasty dishes using a variety of our greens, and they were quite a hit.

Remember to bring funky old clothes, crazy hats, funny shoes, and junk jewelry to dress up the scarecrows (which you can take home afterwards). We hope to have pony rides, and of course, hay rides. We will have some produce and honey available for purchase. Bring your kids and friends.

Remember: No delivery next Saturday. If you need to suspend your share for the Dec 28th pickup, you MUST let us know by Sunday night (the 25th), as we will start picking early Monday morning!

WOOOFer corner

We welcome Sadahiro, a UM pre-law exchange student from Japan, who will be working with us during winter break.

Holiday Delivery Schedule:

- Sat Dec 17 -YES
- Sat. Dec 24 -NO
- WED, Dec 28 -YES (mid-week)
- Sat, Dec 31st -NO
- Sat, Jan 7th -YES

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

Radishes

We grow an assortment of radishes. Besides the familiar round ones, which come in a variety of sizes and colors (red, pink, white), we also grow some unfamiliar ones. There are large black-skinned round ones, long ones (white, red and white, hot pink), and even green ones! The flesh can be white, pink or green, and they range from totally mild to extremely hot. Daikons are a special type of radish— huge, with gigantic leaves. Most radishes grow very quickly, ready in 3-4 weeks from planting the seed.

You can eat the tops on radishes. Some are hairy and used best in cooked dishes (soups, stir-fries, beans, stews), but many have smooth leaves that are great in salads. The long red-pink Shunkyo radishes in today's shares are one such. Enjoy the tasty succulent tops on these radishes—they're great— the 'stems' are juicy and together with the leaves good raw OR cooked!

What does it look like? Some pictures to help you identify those strange things in your shares...
 Courtesy of Marian Wertzalka, CSA member and CSA video documentary producer (in the works)



Pei Tsai



Arugula



Shunkyo Radishes



Lemongrass

What's in my share today?

<u>FULL SHARES</u>	<u>SHARE ITEM</u>	<u>HALF SHARES</u>
1 head	Mei Qing Choy (WF) - a wonderful, tender pale green "mini" bok choy	1 head
1 head	Greenleaf Lettuce (WF) - FULL shares ONLY	-NONE-
1 Large bunch	Pei Tsai (BHF) -light green with white ribs	1 small bunch (RED TAPE)
1 large bunch	Arugula (BHF) - pungently aromatic	1 small bunch (RED TAPE)
4 zucchinis	Zucchini (ECO)	2 zucchinis
1 large bunch	Dill (WF) - light ferny herb	1 small bunch (RED TAPE)
1 bunch	Lemongrass (BHF)	1 small bunch (RED TAPE)
1 bunch	Choice of Shunkyo Radishes (long pink-red) with tops (BHF) or Round Red with tops (WF) - Remember to USE those tops!!	1 bunch
6 mandarins	Satsuma Mandarins (NG)	4 mandarins
1 each	This NEWSLETTER	1 each
10 eggs	EGG SHARE SUBSCRIBERS ONLY!! We will be sending eggs to the pickup sites on a rotating basis. This week: Group I. Keep an eye out for your turn!	4 eggs

Xtras!! (Take a goodie ONLY FROM THE EXTRAS box/cooler) **Note:** If there's something in your share that you don't want to take, trade it for something in the extras box —someone else will be happy to have it. **Remember: IF THE EXTRAS ARE EMPTY, Please DON'T TAKE SOMETHING FROM THE SHARES-YOU'LL BE DEPRIVING SOMEONE ELSE OF THEIR FOOD!!**

Which farms supplied this week's shares? BHF=Bee Heaven Farm * / WF=Worden Farm* / ECO=East Coast Organics / NG = Nobel Groves

*Redland Organics founders & grower members