



Recipe of the Week

Marian's Lithuanian Radish Salad

radishes	Sour cream or yogurs
carrots	Salt & Pepper to taste
Fresh dill	

This is a traditional Lituanian dish– easy and simple to make.

Slice radishes– save tops for another dish. Slice carrots– save tops for another dish. Use equal amount of carrots and radishes. Add chopped fresh dill to taste.

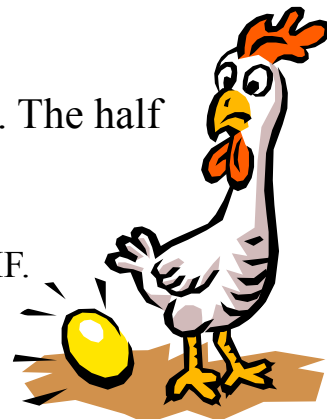
For the dressing, use a dollop of sour cream or yogurt. You can substitute olive oil and cider vinegar instead. Add salt and pepper to taste. Serve immediately, or let sit a couple of hours to let the flavors blend.

EGG CORNER

This week = Group II. The full shares are getting a full dozen. The half shares are getting 8 eggs.

Group I: BEACH, BWD-EAST, BWD-WEST, CHURCH, SoMIA, BHF.

Group II: GABLES, GROVE, KEYS, NoMIA, PalmettoBAY

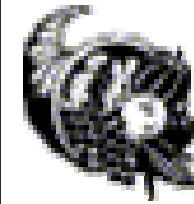


Tidbits

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

Well, we had quite a bit of frost last Sunday morning. On our way to load up the truck for Farmers' Market, we had to scrape the ice off the windshield. The lawn was crunchy, and the horse didn't quite know what to think of that! But we had the Reemay up, and the beans and tomatoes were happy underneath.

I'm off to the SSAWG conference this week. I'm confident that everything will turn out OK, but I ask your indulgence if things do get a bit confused. My husband Nick will be finishing the newsletter (I'm leaving the skeleton ready), and will be coordinating the Farmers' Market sales as well.

Don't read this newsletter!! (unless you want to know what's in your share today)
See inside! →→→

We're in a transition time right now– the initial flush of crops has peaked, and the longer-term crops aren't coming in yet as quickly as we'd like. But hang in there– soon we'll have abundant diversity.

WWOOFer corner

Maren has arrived from Germany, as well as Meg, who previously interned at Maverick Farms in North Carolina. She was referred to us by a former WWOOFer, Bruni, who was with us last year. And Sadahito will continue with us while he studies at UM during the spring semester. François

Next week– sneak preview: Noble Groves Orange-Tangerine Juice!



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It's rich, "organic", down-to-

Featured Items

Komatsuna

This is a refreshing Japanese green leafy vegetable, mild in flavor, tender with crispy stalks. Enjoy it in your salad, as well as cooked.

Black Sapote

This close persimmon relative is also known as the “Chocolate pudding fruit”. When ripe, it looks like it’s ready to be thrown away– but



don’t! Inside is the dark, shiny brown-black pulp. The flavor is mild, and it pairs well with cinnamon & a bit of sugar plus a spritz of lime.

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and his group provided invaluable assistance, and also had great fun visiting local places.

What does it look like?

Some pictures to help you identify those strange things in your shares...

Courtesy of Marian Wertalka, CSA member and CSA video documentary producer (in the works)



Komatsuna



Easter Egg Radish



Tatsoi



Redleaf Lettuce

What’s in my share today?

<u>FULL SHARES</u>	<u>SHARE ITEM</u>	<u>HALF SHARES</u>
Choice of 1 head	Greenleaf or RedLeaf lettuce(WF)	Choice of 1 head
Large bunch	Arugula (BHF)	Small bunch (RED TAPE)
1 Large bunch	Tatsoi (BHF)	1 small bunch (RED TAPE)
2 bunches	Komatsuna (WF)	1 small bunch (RED TAPE)
1 bunch	Easter Egg Radish (BF) - **FULL SHARES ONLY**	-NONE-
1 bunch	Carrots w/tops -(WF)	1 bunch
1 onion	Spring Onions (WF)- **FULL SHARES ONLY**	-NONE-
2 black sapotes	Black Sapote (TSF & BHF)	1 black sapote
1 each	This NEWSLETTER	1 each
1 dozen eggs	Eggs are for 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!	8 eggs

Full-Share Selections

Half-Share Selections

Please take what’s stated for your share size. DON’T take more or less—you’ll mess up the counts of everything. Everything is counted or measured out exactly for each pick up site.

If there’s an item in your share that you don’t want, put it in the Xtras box—someone else will be happy to have it. Xtras!! (Take a goodie ONLY FROM THE box or cooler marked 'XTRAS') Remember: IF THE EXTRAS box is EMPTY, Please DON'T take something else from the shares -YOU’LL BE DEPRIVING SOMEONE OF THEIR FOOD!!

Which farms supplied this week’s shares? — LOCAL and ORGANIC — All of the farms are located in the South Florida area
 BHF*=Bee Heaven Farm / WF*=Worden Farm / BF = Blumenberry Farms / TSF*=Three Sisters Farm *Redland Organics founders & grower members