



### Recipe of the Week

#### Dilly Potatoes

New potatoes	Butter
Salt & Pepper to taste	Chopped dill

Wash potatoes (do not peel) and cook in boiling water until a fork penetrates easily. Do not overcook. Drain and set aside.

Melt butter in a small saucepan. Add chopped dill, salt, and pepper to taste. Cook 30 seconds, then pour mixture over cooked potatoes. Serve.

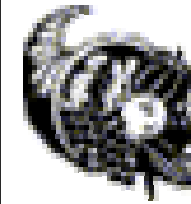
### Featured Items

**New Potatoes:** There's nothing like new potatoes. Please don't peel them—just wash them lightly, cook and enjoy!

**Snow Peas:** The snow peas you get at the grocery store pale in comparison to freshly harvested snow peas. These delicacies are a pain to harvest (you MUST harvest them every single day-sometimes twice in one day, and they HIDE from you). Don't believe me? Come over one day and help us harvest them (you get to munch some while you're working— heavenly!)

#### 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.



### Farm News

I want to thank all of you who have replied, giving me great feedback. I've heard from 45 members, who are overwhelmingly in favor of the new layout (I hope it helps cut down on the grabbing errors!) It was really uplifting to receive so many wonderful supportive comments.

You'll note this week we're a bit sparse on the pictures, and on the content. Marian (our photographer), got called in at the last moment to work an extra shift, so she couldn't make the trip to snap pictures of the share items. Her backup photographer, our daughter Rachel (whom you've met in another article), is away for the weekend.

My mother was rushed to the hospital Thursday, in pretty bad shape. After spending many hours in the emergency room, I was able to return. Today (Friday) we did everything that didn't get done Thursday, and consequently have had a very, very long day. I started at 6:-00am and am only now getting to the newsletter (it's 10:30pm!).

Worden Farm is back— with new potatoes. They've finally begun harvesting the new crops that were planted after the freezes and flooding. You'll be seeing more of their wonderful produce now.

## **INSIDE → what's in the shares today? →→**


There are five more weeks left in the regular season. Then we will have the two makeup weeks for those who previously asked to suspend their shares. Weather cooperating, we will be able to complete the season as planned.

This year we are going to do something a little different at the end of the season. For our end-of-season celebration, we're going to have a "gleaning day" (or maybe two!). After our last week, we will open the farm for our members to come pick any crops that are left over from the season. That will help us get the remaining crops out so we can prepare the ground for the summer cover crops. More details in April!



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

### FULL share

1 large bag	<b>Shiitake Mushrooms (OM)</b>	
1 bunch	<b>Mizuna (WF)</b> - the green with the bad hair day	
1/2 pint	<b>Snow Peas (BHF)</b>	
1 bunch	<b>Arugula (WF)</b> - smooth leaves with a pungent taste and aroma	★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ TELL BY ★ ★ SMELL ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★
1 large bag	<b>New White Potatoes (WF)</b>	
1 bag	<b>Turnip Mix (WF &amp; BHF)</b> - a mix of Scarlet Red and Purple Top White Globe turnips	
1 bunch	<b>Scallions (WF)</b> - green onions (or giant chive things)	
1 bunch	<b>Dill (WF)</b> - ferny, fine leaves and VERY aromatic	★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ TELL BY ★ ★ SMELL ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★
A One Pint box	<b>Heirloom Tomatoes (BHF &amp; SF)</b> - This week: Everyone!	
1 each	This <b>NEWSLETTER</b>	
1 dozen	<b>STOP! EGG SHARE SUBSCRIBERS ONLY!!</b>	

### What does it look like?

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

**Don't want something? Put it in the eXTRAS box—someone will be happy to have it.**

### NO SUBSTITUTIONS

**Is the eXTRAS box EMPTY? STOP! Please DON'T take something else from the shares -YOU'LL BE DEPRIVING SOMEONE OF THEIR FOOD!!**

### TOMATO CORNER

**This week: Groups A.B.C.D (all)**

- Group A: BEACH, BWD-EAST, BWD-WEST
- Group B: CHURCH, GABLES, GROVE
- Group C: KEYS, NoMIA
- Group D: PalmettoBAY, SoMIA, BHF

### EGG CORNER

**This week: Group I**

- Group I: BEACH, BWD-EAST, BWD-WEST, CHURCH, SoMIA, BHF.
- Group II: GABLES, GROVE, KEYS, NoMIA, PalmettoBAY




Look for the "Featured Items" column on the back page.

### HALF share

*Not listed here? leave it be!!*

### NO SUBSTITUTIONS

Take this

	<b>Shiitake Mushrooms (OM)</b>	1 small bag (RED DOT)
	<b>Mizuna (WF)</b> -the green with the bad hair day	1 small bunch (RED TAPE)
	<b>New White Potatoes (WF)</b>	1 small bag
	<b>Turnip Mix (WF &amp; BHF)</b> - a mix of Scarlet Red and Purple Top White Globe turnips	1 small bag (RED DOT)
	<b>Scallions (WF)</b> - green onions (or giant chive things)	1 small bunch (RED TAPE)
★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ TELL BY ★ ★ SMELL ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★	<b>Dill (WF)</b> - ferny, fine leaves and VERY aromatic	1 small bunch (RED TAPE)
	<b>Heirloom Tomatoes (BHF)</b> - This week: all	A Half-Pint box
	This <b>NEWSLETTER</b>	1 each
<b>STOP! EGG SHARE SUBSCRIBERS ONLY!!</b>		half-dozen

**Which farms supplied this week's shares? — LOCAL and ORGANIC — All are Florida farms**

BHF\*=Bee Heaven Farm / WF\*= Worden Farm / OM=Omega Mushrooms /SF\*=Sawmill Farm (pesticide-free)

\*Redland Organics founders & grower members