



Recipe of the Week

Dill Pesto

from *Farm-Fresh Recipes* with permission

- 1 Tbsp pine nuts
- 2 cloves garlic, minced
- 4 c fresh dill
- 1 oz shredder Parmesan cheese
- 2 Tbsp water
- 2 tsp lemon juice
- 2 Tbps olive oil

Combine all ingredients in blender; blend until smooth.
 Serve with raw vegetables or as condiment on fish
 May be kept chilled for about 3 days. Makes 6 servings.

Winter Farm Day

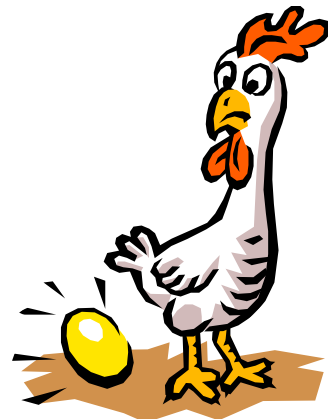
Sunday, Dec. 10th,
 11am to 4pm.

Get ready for a fun day in the country. Meet fellow CSA members and local farmers. Bring 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!) Bring funky old clothes, crazy hats, funny shoes, and junk jewelry to dress up the scarecrows (which you can take home afterwards). We will have hay rides. And we hope to have locally-made ice cream. There will be some produce and honey available for purchase. Bring your kids and friends and enjoy an outing in the country. Plan a whole day, and visit other Redland area attractions—the winery, an orchid place, the Fruit & Spice Park, Monkey Jungle, Knaus Berry Farm, Robert Is Here, Castellow Hammock...

EGG CORNER

Our young hens are just now ramps up (soon), there might beginning production. Only a few have begun to lay, but they should all begin within the next couple of weeks. So far, no blue or green eggs (those are the Auracanas), but we DO already have some nice dark brown eggs, from the Cuckoo Marans (aka the 'Chocolate Eggers').

Unfortunately, we also have several roosters, more than we anticipated. They won't be a total waste, though—they're joining us for Thanksgiving Dinner in the barn! So, until the egg-laying



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@beeheavenfarm.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: recipes@beeheavenfarm.com.



Farm News

Welcome, All, and Happy Thanksgiving!

BEANS ? Or not!
 We've been on pins and needles about the beans for 3 days— Dan has been unable to get a crew to pick. A crew generally consists of 50 people. There is a shortage of farm labor, and the really big farms are taking all the crews, leaving the 'little' guys like Homestead Organic Farms high and dry. Without labor, the crop can't get picked when it's ready, and is a total loss. You can't tell a vegetable to hang in there and wait—when it's ready, it's ready NOW! They finally picked Friday morning, so we packed late in the afternoon in order to be able to include the beans— for your Thanksgiving dinner!

Hope you had a wonderful and restful summer. It was great— no hurricanes, and virtually no mosquitoes! With Dennis a dud, it was just enough to keep us 'in shape'— yeah, we grumbled, too, but really, we're very happy. The bananas have had a chance to recover, and are now starting to bear—poor

average of 190, with a large contingent from the Keys. It's just awesome that folks are finally learning about CSAs and locally-grown food. We also have 80+ names on the waiting list!

Making this commitment required some re-thinking. Firstly, our walk-in cooler isn't big enough to handle that much produce. Secondly, we have to grow more of the items we



Eric, Jon & Ben bunching Komatsuna—picture by Rachel W.

WOOOFer / Apprentice / Intern corner

We're starting off the season with a great crew. Apprentices Jon and Ben have been working very hard planting seed, setting up the trellising for pole beans and tomatoes, and transplanting baby plants— not to mention pulling weeds, feeding chickens, and a myriad other things.

Rachel and Mark recently arrived and pitched right in, together with Brooke, who is only here for a couple of weeks, but is already right at home, having worked at other CSA farms. And Eric stopped in for a week and is helping us with the first CSA week's preparations.

things never got a chance last year. So, hopefully in about 3-4 months, we'll be seeing some bananas in the shares, barring any frosts.

This year is a new challenge for us— we have 312 shares (not counting the Januray trial shares), up from an

provide, reducing the diversity of things we can grow on our limited space at one time. We also have to bring in more produce from our partner farms, who in turn have to increase their production.

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



Featured Item

Asian Mix. Many different greens comprise our Asian Mixes, and they change according to what's ready for picking. They are all great for cooking or eating as a chopped salad. Don't throw away the stems— they are juicy and crunchy!

This week's mix contains an assortment of brassicas, including some of the same items you also have in bunches: mizuna (the spiky, soft light green leaf with a pale stem), komatsuna (the flat large medium green leaf), assorted mustard greens (Red Giant, Osaka Purple, and Florida Broadleaf evergreen) and arugula.



Arugula



Komatsuna



Mustard



Mizuna

What does it look like? Every week, we'll include 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). And Apprentice Rachel W. (not to be confused with our own Rachel P.) will also be taking pictures for the newsletter— mainly shots from around the farm.

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So, where to keep all this food cool while we gather it up, harvest our own, and get it all together to pack up before bringing it to you?? And where to keep all the boxes and coolers, which, while compact, would now double in quantity? We put our thinking caps on, and, together with Victor, our driver, decided the best, most flexible, and least expensive idea to get this all kick-started was for him to buy a small refrigerated truck. The truck stays on the farm, and serves double-duty to provide more cooler space.

OK, sounds good so far. Now, to pack the goods... hhhmmmm... Well, one thing led to another, and we figured that, while it is more expensive in terms of supplies, we would save time and labor if we could pack directly into the truck.

The easiest way to do that is to pack the shares individually, so that's what we've decided to do this year. This was impossible in the past, as it requires a lot more space than we had available before. It won't be as much fun— you won't get to go through the piles of greens or bunches of beets or whatever, but on the other hand, it assures that later arrivals still get as good/big/quality stuff at the early-birds.

Holiday Schedule:

Sat Nov 25	-NO
Sat. Dec 2	-YES



What's in my share today?

SHARE ITEM	FULL 3/4 bu BOX	HALF 1/2 bu BOX
<i>NOTE: A full share is NOT equal to 2 half-shares!</i>		
Komatsuna (WF)-a juicy, mild green , great in salads, soups, or stir-fry	1 bunch	1 sm bunch
Asian Mix (BHF)- a crispy mix of mizuna, assorted mustards, komatsuna, arugula	1 bag	1 sm bag
Mizuna (WF)- a crispy mild green	1 bunch	1 sm bunch
Cucumbers (LMF)	2	1
Green Beans (HOF)	2#	1#
Dill (WF)	1 bunch	1 sm bunch
Round Red Radishes with tops WF) Remember to USE those tops- they're good cooked!!	1 bunch	1 sm bunch
Poblano Peppers (SF)-mildly spicy great for stuffing	2	1
Monroe Avocados (PF)	1	1
This NEWSLETTER	1	1
Xtras!! (Take a goodie FROM THE EXTRAS box) <i>Note: If there's something in your share that you won't use this week, donate it to the extras box —someone else will be happy to have it.</i>	<—	<—
EGG SHARE SUBSCRIBERS ONLY	3/4 dozen	1/2 dozen
Did you buy a cookbook?- Your name is on the cover	<—	<—

Sharing your share with someone? Here's some hints from our members: 1) Take turns every other week picking up the share; 2) Each take several items; and 3) DON'T try to split everything down the middle— that usually doesn't work well.

Which farms supplied this week's shares?

WF= Worden Farm* BHF=Bee Heaven Farm * HOF= Homestead Organic Farms*
PF*= Paradise Farms* LMF=Lady Moon Farms SF= Somerset Farms

*Redland Organics founders & grower members