



Recipe of the Week

Chicken Soup with Dill & Leek

1 whole chicken, or 2 quarters or breasts	2 carrots, cut into big chunks
1 or 2 leeks, washed and cut into 1" pieces	Salt & pepper to taste
1 onion, quartered	Several sprigs dill, coarsely chopped

In a large soup pot using a generous amount of water, gently boil chicken and onion. Halfway through cooking, add leeks, carrots, salt & pepper to taste, and half the dill. When chicken and vegetables are soft, serve. Garnish with remaining dill.

Variation: Add 2 potatoes or turnips, cut into chunks, along with the carrots.

Chickies?

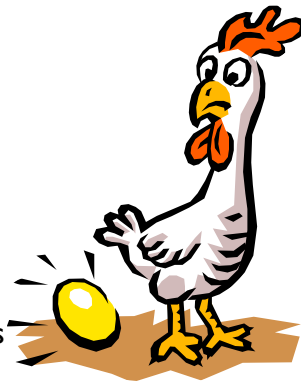
A local schoolteacher has made arrangements to incubate some of our eggs for a classroom project. In return, she will bring us the chicks when they hatch. So, we'll be breeding a few of our own chicks this spring.

We want your opinion: Change the egg share sizes?

Here's the options:

- A) Keep a full share=1 dozen and a half-share=1/2 dozen
- B) Make a full share= 9-pak and a half-share= 4-pak

Let us know your thoughts— they must stay as a weekly share—alternate weeks gets too complicated.



Tidbits See us at the So Fla Farmers Market on Sundays 8-1. SW 124th St, east of US1 @ Gardner's Market in Pinecrest., from January-April and Monday afternoons at Ocenan Reef. Or, visit us at the downtown Miami Bayfront Park market Thursdays 11-3. from Feb 22nd thru April 5th.

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.

Lost your newsletter? Find it 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

It was one of those days... Kaitlin started off to the Bayfront Park Market early Thursday morning, and got into a nasty accident at Krome and Bauer— close to the farm. Luckily, no one was hurt, but my van's front end was totally smashed, and had to be towed off to the black hole of insurance repairs. Of course, this is the BIG weekend with the Keys GLEE AND the last Farmers Market, and we needed the van—Murphy's law in full gear! The car rental people said "It's spring break week— you'll be lucky to get a car, let alone a van" Amazingly, a cargo van was available Friday, and it was just what we needed. So, we're all set for an awesome weekend. I hope to see you at either the Keys GLEE Saturday, or the farmers market Sunday.

You can tell it's nearly the end of the season— crops are starting to peter out. We still have lots of tomatoes, though— so plan on some sauce-making and salsa next week!

The purple martins are busy pairing off and doing their mating flights— pretty soon they'll be building their nests. We've seen cedar waxwing squadrons flitting about, and lots of other birds— thrashers, woodpeckers, cardinals, catbirds, owls, hawks— just to name a few. There's a lot of birdsong in the air.

Box News

If you have no makeup weeks coming, please remember next week to bring back any boxes you may have hanging around, and when you pick up your share, bring a bag with you to transfer it. That way, you can leave your box behind and don't have to make a special trip just to return your boxes.



End of Season CSA members and Friends Pot-Luck

Bring the kids and your
favorite dish to share

Sunday April 8
11:30-2:30

Easter Egg Hunt
Gleaning
at
Bee Heaven Farm

19000 SW 264th St
Redland

From US1 or Krome Avenu, head west on
Bauer Drive (264th St)- follow the signs!

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

Featured Items

Leeks

This onion relative grows best up north. In Punta Gorda, the Wordens can just get away with growing some baby leeks—it's just a bit colder for a bit longer than in Homestead, even though it's only 150 miles away!

Hon Tsai Tai

You may remember this great Asian brassica from the beginning of the season. Its juicy purple stems and tender leaves make great salads as well as stir-fry. We grew a last quickie crop of it to end the season.



Above: This week's Full share box

What's in my share today?

<i>NOTE: shares are not interchangeable—two half-shares does not equal one full share.</i>	<u>FULL</u>	<u>HALF</u>
Cabbage (SunOF) -sweet mini-cabbages	1	1
Hon Tsai Tai (BHF)	1 bunch	1 sm bunch
Leeks (WF)	1 bunch	1 bunch
Dill (WF)	1 bunch	1 sm bunch
Mixed Tomatoes (SunOF)	1 pint	1 pint
Carrots (WF)	1 bunch	-
Yellow Squash (HOF) - a little bit this week- hopefully more next week!	-	1
Turnips (WF)	1 qt	1 pt
This NEWSLETTER	✓	✓
Xtras!! Check out the extras for some last-minute arrivals	Yes!	Yes!
REMEMBER to return your flattened boxes for reuse!	✓	✓
EGG SHARE SUBSCRIBERS ONLY	1 dozen	1/2 dozen

Which farms supplied this week's bounty?

BHF*= Bee Heaven Farm WF*=Worden Farm HOF*=Homestead Organic Farms

SunOF=Sunshine Organic Farms

*Redland Organics founders & grower members