



Recipe of the Week

TTT– Tomato, Turnip & Tatsoi

Several turnips, cut in half and sliced (save the	2 cloves garlic, chopped
1/2 head tatsoi (leaves and stems), cut into bite-	1 Tbsp Soy Sauce or Bragg's Liquid Aminos
Several small tomatoes, quartered	Chopped cilantro for garnish
1 Tbsp olive oil	

Combine all ingredients and let sit for an hour or more to blend the flavors. Serve.

Box News

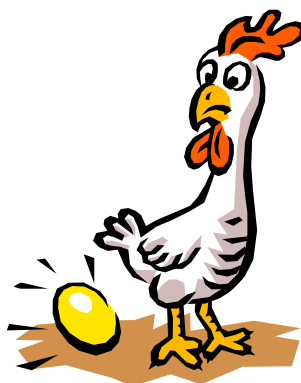
We'll be taking boxes back through the two makeup weeks. We will NOT be taking any boxes back after the second makeup week. On the last makeup week we will ONLY take what's already there when we drop off the shares, so please dispose of your last box any way you see fit— preferably by reusing it!

EGG SHARE CORNER

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
- C) Change one or the other



Let us know your thoughts— they must stay as a weekly share—

Trying to do alternate weeks gets too complicated.

If you already replied—Thanks!

Tidbits The farm is not normally open to the public, except for special celebrations-see the online calendar on our website. You can find us from January-early April at the South Florida Farmers Market on Sundays 8-1. SW 124th St, east of US1 @ Gardner's Market in Pinecrest, and Mondays 1-5 at Ocean Reef. Or, visit us at the downtown Miami Bayfront Park market Thursdays 11-3. from Feb 22nd thru April 5th.

Renewals notices will be sent in mid May— keep a lookout for our email!

Summer share news and info will be sent by email sometime in May.

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

Another season has come and gone—each one seems faster than the previous one. But we're ready to relax, and, though we will sorely miss our fresher than fresh veggies, we'll be happy to sleep in or just do nothing sometimes.

Last week's GLEE event was a resounding success all around. We sold an amazing amount of veggies and tomatoes. Some of us took turns attending various workshops. We met some interesting people and saw some pretty cool vehicles.

SUMMER SHARES?

To do or not to do? It's looking rather bleak folks—although our avocados are looking great, and the mangoes are blooming (again!), there are no lychees or longans in sight. Twice-blooming mangoes are unpredictable, so we'll have to wait and see... There are mameys and bananas, and probably ciruelas, along with guavas, so there WILL be some fruit. I'm currently leaning towards not doing a summer share, but rather taking prepaid orders two or three times over the summer, as the various fruit mature, and we'll have (just) a couple of pickup sites where you can pick up your order. Folks who are not near a pickup site may opt to have UPS deliver their order. Please make sure we have your current email address so you can receive notification (and put our address in your 'safe senders' list so our emails don't get discarded as spam mail).



Rachel's Farm News

So, how to begin? Oh, this will work: My Easter eggs hatched! That's right. Henna, our rescued-from-the-clutches-of-Kendall chicken, went missing for a while, and when we found her she was in a run down chicken tractor sitting on a clutch of eggs. Well, my mum said we might as well let her set, because it's what she likes to do anyway,

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End of Season CSA members and Friends Pot-Luck

Bring the kids and your
favorite dish to share

Easter Sunday April 8

11:30-2:30

- Easter Egg Hunt •
- Tomato Madness! •
 - Gleaning •
 - Honey for sale •

at

Bee Heaven Farm

19000 SW 264th St
Redland

From US1 or Krome Avenue, head west
on Bauer Drive (264th St)
Follow the signs!



Thank you for your support this season. We really appreciated the members who came out to help us at the farm. And a special thank you to all the site hosts! You, our CSA community, make this work.

We grow for you!

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

Featured Items

Beets & Chard

As we've written before, beets and chard are basically the same vegetable, except that chard doesn't make a bulbous root. So you can cut the tops off your beets and put them together with the chard for a recipe (perhaps that chard pie recipe in an earlier newsletter). You can save the beets in your vegetable drawer, stored in a bag (minus tops-leave about 1/2" so you don't cut into the beet itself) for later. Beets keep a long time. Turnips, treated the same way, also keep for a long time in your fridge. Use the tops within a week.

Tatsoi

This is such a great vegetable. We love it in salads, tossed with a simple vinaigrette, and in stir-fry recipes.

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and voila! this week they hatched! I counted 14 but we think that I was little tipsy or something, because two other people counted 11.

And so begins our end of the year-ness. You guys will soon be weeping in your kitchen when you realize how much you miss having our veggies to eat. Well, we'll probably be weeping as well, because, you see, the only reason your shares stop coming to you is that we run out of lovely things to send you. The leafy greens go to root, the root veggies split, the trees stop making fruit, and we go into a deep vegetable-less depression.

Aw well. Might as well enjoy it while it's still here. So Sunday is our "gleaning day" not to be confused with but very much like "cleaning day". Yea. Come one, come all. You will laugh, you will cry, you will do insane feats of yoga! (OK, not really). But bring food to share and a good working attitude and you'll do just fine. Pretty much, you get free rein over the farm and what's left of the food! *(ED: but please leave a bit for the folks who have makeup weeks coming!)*

Bring your chitlins, steal someone else's chitlins to bring, dance around with a chitlin on your head, ignore the word chitlin and insert children. We'll be having an Easter egg hunt and tomato throw. Make sure you don't wear anything that you paid a million bucks for or that you care about too terribly much, because it's just gonna get messed up. I mean, come on now. You're in the country now, Toto.

So, just wanting to wish you *au revoir*, *sayonara*, *adios*, and goodbye, (or see you Sunday)

Rachel Purple-ish-but-not-so-purple-anymore-hair



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>
Assorted Beets w/tops (WF)	1	1
Tatsoi (BHF)	1 bunch	1 sm bunch
Scallions (WF)	1 bunch	1 sm bunch
Lettuce (WF)	1	1
Mixed Tomatoes (SunOF)	1 quart	1 pint
Harukei (White Asian Salad) Turnips w/tops (WF & BHF)	1 bunch	1 sm bunch
Cilantro (BHF)	1 bunch	1 sm bunch
Red Chard (WF)	1 bunch	-
Sweet Italian Basil (WF)	1 zip bag	1 sm zip bag
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 (some are packed in an 8-egg box)

Which farms supplied this week's bounty?

BHF*= Bee Heaven Farm WF*=Worden Farm
 SunOF=Sunshine Organic Farms
 *Redland Organics founders & grower members