



2005-2006 CSA Shares Newsletter

~ THE COMMUNITY POST ~

Bee Heaven Farm  
Redland Organics

Makeup Week 2  
April 21, 2006

**Boxes?  
PLEASE DON'T  
LEAVE THEM  
BEHIND!**

**By the time you come  
to pick up your share,  
we'll be long gone.**

We've taken any boxes left, and we're NOT coming back to pick up these, so ...

Please take your box with you and dispose of it in a (hopefully) useful manner.

Or, if it's in good shape and you have a safe spot to keep it until next season, we'll be happy to take it back then!

**IMPORTANT  
NOTICE!**

**This is Makeup Week # 2**

**This is the LAST delivery week.** We apologize in advance if something is messed up.

There is nothing we'll be able to do about it, as there are no more deliveries.

If you feel you were shorted in some way (and even if you don't), you're welcome to swing by the farm and harvest anything you might find useful. Keep in mind, though, that we are beginning the dismantling process right away, so we can put the planting areas to bed with their summer cover crops. SO, if you mean to swing by, don't delay!

Please email ahead, to be sure someone will be around. Now that we actually have a bit of free time, we'll be running around catching up with all sorts of neglected errands, dental appointments, and other such things.

Enjoy your summer!

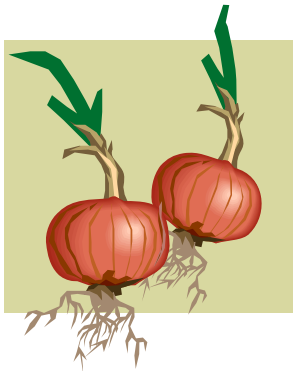
**What's in my share???** →→→

*Community Supported Agriculture* 

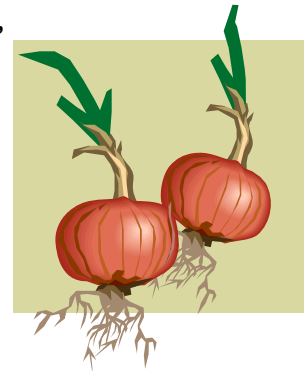
**It's rich, "organic", down-to-earth, user-friendly, and nourishing!**

# ITEM OF THE WEEK

## Young Sweet Onions



Here, near the tropics, as you well know, our planting seasons are in reverse of what temperate zone folks (most of the US) are used to. One of the things that happens is that day-length-sensitive plants need the opposite of what's normally seen up north. There are some varieties that are not as daylength-sensitive—these are called 'day neutral'. Onions are a good example of a daylength-sensitive crop—here, you grow what's called a 'short-day' onion, whereas up north, 'long-day' types are grown.



Since onions take a long time to grow and mature, we plant in the fall, when the days are getting shorter. As the days start getting longer in the springtime, short-day onions start bulbing up. (If we planted long-day onions, they'd try to bulb up right away in the fall, before they even grew, so you'd get little tiny nubs, or nothing at all). Sunflowers are another crop that's daylength-sensitive—again, there are short, long, and neutral varieties. So what's the big deal? What difference does it make? Aside from having to choose the appropriate varieties to grow here, onions differ in their keeping qualities. Short-day onions do not make good storage onions, while long-day onions do. But some of the sweetest onions are short-day onions—'Vidalia', 'Texas Sweet' and others. Enjoy these onions, but do it quickly.

What's in my SHARE?	Full Share	Half Share
Carrots (BHF)- either Little Finger (a Nantes-type orange carrot) or Yellowstone (what else? a yellow carrot) w/tops	1 bunch	1 bunch
Beets w/tops (WF)	1 lbunch	1 bunch
Pei Tsai (BHF)- aka Chinese Lettuce	1 bunch	1 bunch
Arugula (BHF)	1 bag	1 small bag
Tatsoi (BHF)	1 bunch	-
Rainbow Chard (BHF)	1 bunch	1 sm bunch
Collards (BHF)	1 bunch	1 sm bunch
Red Heart Radish (WF) - a good keeper, but better cut open to see the beautiful pink heart insude— and eaten!!	1 qt	1 pt
Chinese Seasoning Celery (BHF)	1 bunch	1 bunch
Sweet Onions (BHF & SunOF)- a mix of sweet yellow and purple onions –These young onions do NOT keep well- refrigerate and use them soon	1 bunch	1 sm bunch
EGG SHARES ONLY Rachel's Eggs (BHF)	1 dozen	1/2 dozen
This newsletter	1	1