



Recipe of the Week

Potato-Turnip Fritters

- by BHF intern Ariel V.

1 or 2 Potatoes, cooked & mashed	1 tsp Turmeric
1 large or 2 small Turnips, cooked & mashed	1/2 tsp Five Spice Powder
Flour (enough to form a stiff peak)	Salt & Pepper to taste
Garlic Chives or Scallions, finely chopped	Oil for frying
1/2 tsp cumin	Chopped cilantro for garnish

This is a great recipe for leftover potatoes and turnips– quantities are approximate-vary at will!

In a large bowl, mix together all ingredients (except the oil), using enough flour until the batter makes a stiff peak. Heat the oil in a large frying pan. Spoon about 1/4 cup of batter into the hot oil for each fritter, frying two at a time, until they are golden and slightly brown and crispy on both sides. Drain on paper towels and serve immediately.

- Variations:
- 1) Use raw, grated potatoes and turnips instead of cooked vegetables.
 - 2) Add an egg to help bind the batter, and use less flour.
 - 3) Add other vegetables or herbs to change the flavors.

We must make special mention here of CSA member Bill Jacob's dedication. He has faithfully shared his CSA experience with us for two seasons now, blogging his progress though each week's box. He has some great recipes, wonderfully illustrated, with step-by-step instructions. If you want to find out what others have done with their veggies, Bill's blog is the place to start. Visit tinkeringwithdinner.blogspot.com and drop him a note. Thanks, Bill!

And also thanks to Bill, we learned about another CSA member's blog: russelleverett.blogspot.com - check it out!

EGG CORNER

Did you know? In 1474, legal proceedings were instituted at Basel against a rooster accused of laying an egg for purposes of witchcraft. The prosecutor pointed out that roosters' eggs were very valuable for mixing magic potions, and that Satan was known to employ witches for brooding these eggs. The magistrates were convinced, and the rooster was convicted as a sorcerer in the form of a bird and burned at the stake together with his egg.
-adapted from "The Book of Incredible Information"



Tidbits

Going out of town? Please make arrangements for someone to pick up your share.

Find past newsletters online! Go to www.redlandorganics.com, click on CSA, then Newsletters.

Share your recipes! Email your recipes to: recipes@beeheavenfarm.com

Visit local food blogs: www.miamidish.net; tinkeringwithdinner.blogspot.com; ladivacucina.blogspot.com; mangoandlime.net; sustainablesuppers.com; www.kththread.com Is there a blog we should add to the list? Let us know!



Farm News


The season is over. Now come the lean times (for veggies, that is...), until the fall. Keep watch for your renewal notices in May. Early renewals will receive a discount. In July, we will open up registrations to those on the waiting list to fill up remaining slots.

We're switching to summer mode soon– you'll be able to get eggs, honey, herbs and summer fruit through our email ordering program. Watch for our emails, and have a great summer!

Coming up- Mother's Day Family Brunch at the farm, Sunday, May 10th. Watch for an email with the menu and reservations next week!

Intern News

So now we are living with rats, lizards, tons of flies and a bunch of cool people in a barn... We've traveled around the world for approx. 9 months and stayed in lots of different places, but this is definitely one of the most primitive – we like it, though, and this was just what we imagined it would be like when we signed up for WWOOFing! When we were 'down under' we also WWOOFed on a 'farm' in Tasmania (or Tassie as they call


End-of-Season
FARM Potluck
and gleaning day
 Sunday
 April 19th
 noon-3:00pm
 at Bee Heaven Farm
 Directions: From any-
 where, head west on Bauer
 Drive (SW 264th St). Go
 1/3 miles west of Redland
 Rd (SW 187th Ave). Look
 for the BHF farm sign on
 your left. Park along the
 swale and walk in- to the
 big metal barn at the back!


it) but it was more house work, so being in the fields – harvesting and weeding – was just what we wanted!

Some people might ask us; 'Why?' But when you have been tourists for as many months as we have and driven all around New Zealand, spent Christmas and New Years on Hawai'i, a 21st birthday in Vegas, gone to the Carnival in Rio de Janeiro and so much more, you sometimes need to 'settle down' for a month or so and do something 'normal'... so that is what we are doing here in

Florida before we are heading up the coast to The Big Apple and then home to tiny Denmark.

Farm life here is very different from what we are used to in Denmark – there it is mostly grains and only if the weather isn't too bad (which if often is!). So being here and seeing all these exotic fruits is almost overwhelming, but we – and especially our taste buds – like it a lot! Not only do we get to taste them, we are also told all there is to know about the mamey, canistel and so on... that must be what they call 'learning by doing'...

Random news from Denmark:

At the moment we are waiting for Princess Marie to have her first and her husband's third child.

A brother and a sister are going to trial after having a baby together – they risk getting up to 2 years in prison.

Our Prime minister, Anders Fogh Rasmussen just got a new job as the leader of NATO, so apparently there will be a new head of state when we get home.

We are starting to look forward to going back – and FYI Denmark is definitely one of the 1000 places you should visit before you die!

Enjoy the summer,
Pernille & Tanja – the Danish chix



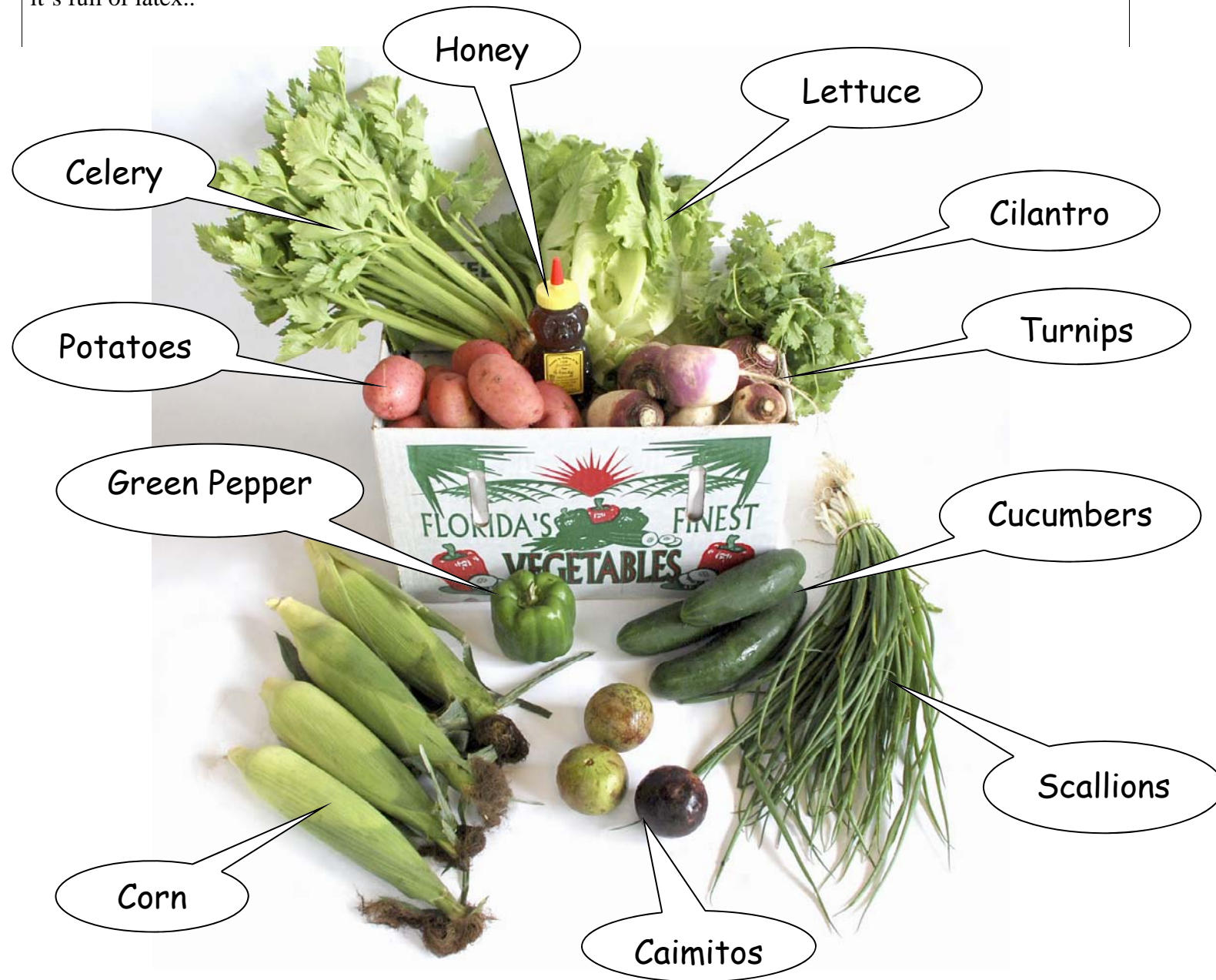
It's rich, "organic", down-to-earth, user-friendly, and nourishing!

Featured Items

Celery: This is celery in all its glory. Celery is a slow grower— it takes a full season to get it to mature size. This celery is not blanched, so it has the full, slightly salty flavor of green celery. If you’ve never had it, or you don’t like celery because it seems tasteless to you, you’re in for a pleasant surprise!

Corn: After the freezes wiped out the previous corn crops, we’ve been waiting rather impatiently for the sweet corn to regrow. It was touch’n go there for awhile— I was afraid it wouldn’t come in before the season was over. Here it is— TA DA! Awesome yummy corn— eat it raw for a taste treat.

Caimito (star apple): This tropical fruit came in much earlier in the season last year, and the trees bore heavily. This year, the crop is much smaller and quite late. We managed to sneak in a distribution on this last week. Eat it fresh out of hand, and soon. It doesn’t keep well, The best part is the clear gelatinous flesh surrounding the seeds. You can also eat the other, creamier part just outside the jelly part, but not the outer shell— it’s full of latex..



About the shares... There are two sizes of box, corresponding to the two share sizes. **Two half-share boxes does NOT equal one full-share box.** We also have an eXTRAS box, with goodies to rummage through and exchange with others—but they go fast! **If your share is missing, please DON'T make things worse by taking someone else's share—report it, and check with your site host at the end of the day.**

Food Miles	What's in my share box today?
<i>From BHF</i>	<i>NOTE: A full share is NOT the same as 2 half-shares!</i>
165	Celery (WF) - All: 1
165	Potatoes (WF) - Full / Half
100	Corn (C&B) - Full: 4 / Half: 2
165	Turniproots (WF) - Full / Half
100	Cucumbers (C&B) - Full: 3 / Half: 2
100	Assorted Lettuces (C&B) - All: 1
165	Scallions (WF) - Full / Half
165	Cilantro (WF) - Full / Half
100	Green Peppers (C&B) - All: 1
0	Raw Wildflower Farm Honey (BHF) - Full: 12 oz honeybear / Half: 8oz jar
8	Caimito (star apple) (PT) - Full: 3 / Half: 2
	☺ Xtras — pick an item or two, but be considerate of others —
0	Rachel's Eggs (BHF) - Full / Half * FOR EGG SHARES ONLY*
	Please keep your box in a safe place until the fall, or bring it with you to the potluck on Sunday. We will NOT be picking up boxes next week, so please don't burden your site host with a pile of boxes!

Which farms supplied this week's shares? -all the farms are located in the South Florida area

BHF*= Bee Heaven Farm; WF*=Worden Farm; C&B= C&B/Little Cypress Organics;
 PT**= Possum Trot *Redland Organics founders & grower members; **not certified, naturally-grown

Have a Great Summer!

There was a typographical error in last week's newsletter: Bee Heaven Farm grew the Chinese (seasoning) celery, not Worden Farm as stated.