



Recipe of the Week

Dandelion Greens

-contributed by CSA member Nancy C.

1 bunch dandelion greens	Chopped garlic to taste
2-3 Tbsp olive oil	salt

Wash dandelion leaves and attached stalks, and put in a pot of water.

Bring to a low boil for about 4-5 minutes and pour off water. (The bitterness is lessened by boiling the dandelions.)

Put leaves in a pan with 2 or 3 tablespoons of olive oil.

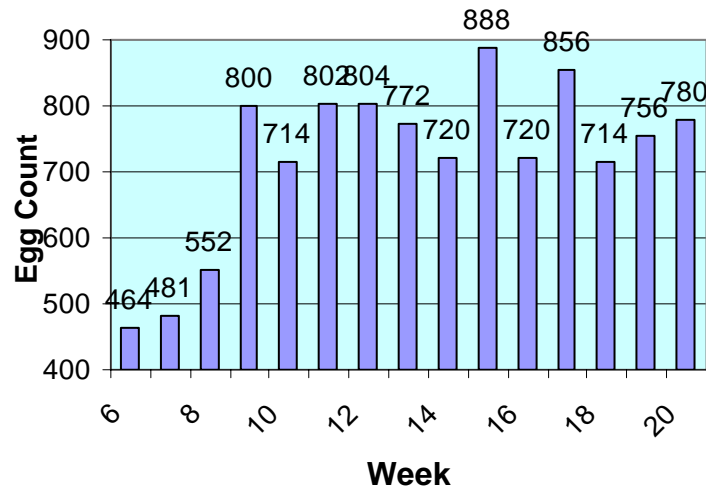
Sauté leaves on low heat in the olive oil until tender. You can put the lid on towards the end to steam them a little if you like.

Add chopped garlic to taste...only after the leaves and stalks are tender and about ready to remove.

Plate and salt to taste. The salt brings out the flavor even more.

Variations: Add sliced and cooked sausage to the leaves as they're sautéing. Add mixture to cooked pasta.

Combined Weekly Egg Production: Target 860



EGG CORNER

Everyone will finish the season, after makeups are completed, one short.

UUChurch, Miami Shores, Miami Lakes, all Broward and Keys sites are caught up as of this week (one short, no more makeups due).

Miami Beach has 1 makeup due; Kendall and Farm are due 2 makeups; Palmetto Bay, South Miami, Gables and Grove are due 3 makeups. I will email you with makeup information.

Check inside to see whether you are being skipped, getting a double, or a normal share this week.



Tidbits **Going out of town?** Please make arrangements for someone to pick up your share. If you must abandon it that week, please let your site host know so they can find a home for it before it spoils.

Find past newsletters online! Go to www.redlandorganics.com, click on CSA, then Newsletters. Use the search box to search 8 years of information on crops & recipes.

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

Visit our **blogs**: www.redlandrambles.com, and www.beeheavenfarm.wordpress.com. In those blogs, you'll find links to other interesting CSA member blogs. Tell us about yours, so we can include it.



Farm News

It's the end of another season. Though I'm sad that those awesome greens are finished until next fall, I'm glad for the upcoming slowdown. We still have a lot to do to wind down the plantings, but I can plan on a day off or two, and free Friday nights!

After the remaining festivals are behind us, I can even plan on sleeping in on Sundays—yay!

Next month (May), we'll be sending out renewal emails for next season. CSA members will have priority, but after we open enrollment to the waiting list in July, it'll be first-come, first-served, so we recommend signing up

and paying your deposit as soon as you get the renewal email.

Pretty soon, the summer fruits will start—avocados, mangos, lychees, longans, hog plums, and a host of other tropical goodies. Then we'll switch into our "Summer Offers" mode.

Here's how it works. We'll send out an email early in the week telling you what we'll have available that week. You'll order and prepay online, by the Thursday deadline. We'll harvest everything to order on Friday, and on Saturday you can pick up at the farm or at a convenient site in Miami.

In the past we've had one in-town location. We're considering a second location, but will need to have enough orders to warrant the added expense of delivery there. We won't do it every single week — this is entirely driven

Come see us at:

Overtown Market:
Wednesdays 1-5, thru the end of April.

EarthFest at Crandon Park Visitors & Key Biscayne Nature Center, Sunday, 4/18, 12-6

The Food & Garden Festival at Fairchild Tropical Botanic Gardens, Saturday & Sunday, 4/24-25, 9:30am-4:30pm.

CSA member potluck & gleaning day at the farm, Sunday, 5/2, 11:30-2

Member potluck and gleaning day!

Bee Heaven Farm

Sunday, May 2, 11:30am-2:00pm

Bring a dish to share, bring a bag or box and get ready to get down and dirty. Pick your own herbs, roots or greens to take home.

Directions to the farm: from US1, Krome Ave or the Turnpike: go West on Bauer Drive (SW 264th St) to Redland Road (SW 187th Avenue). Continue west for 0.3 miles (check your odometer!). Look for a rock pyramid and the farm sign on your left (south side). Park along the swale and walk in the west gate—look for the flags and signs.

by what's available, so we might skip a week or two, or have several weeks in succession, if there's an abundance of something.

Enjoy your summer!

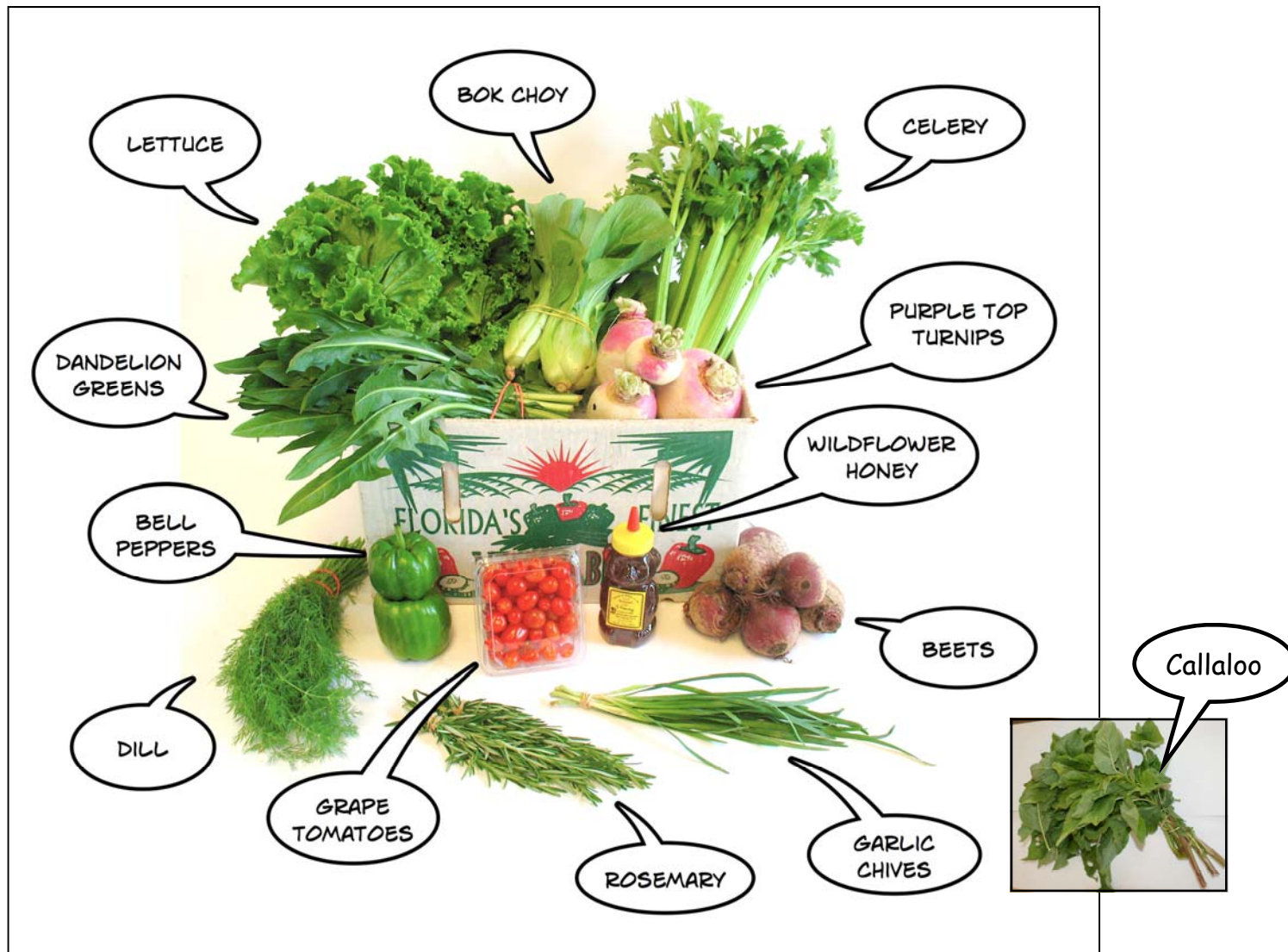


It's rich, "organic", down-to-earth, user-friendly, and nourishing!

Featured Items

Honey: Our honey is not certified organic, and you won't find any certified organic honey in the metropolitan areas of South Florida. Why? Because to be certified organic, the bees must have a radius of 5 km (approx 3 miles) all the way around them free of any possible contaminants. Think about it.... If anyone claims their locally-produced honey is organic, don't believe them! Our honey IS raw, pure and only strained, not filtered. It tastes great, too! Try making a simple honey/lime juice salad dressing. Yum. Enjoy!

Tip: Use the search box on the newsletter archive index page to find tips and recipes for share items published in previous newsletters. Go to www.redlandorganics.com/newsletter.htm and click on the search button.



What does it look like? Every week, we include pictures to help you identify everything in your shares, especially those strange things you never saw before! *Photograph by Marian Wertalka*

About the shares... There are two sizes of box, corresponding to the two share sizes. And, no, **two half-share boxes does NOT equal one full-share box.** If you're sharing with someone, or if your full share box is missing (hopefully not!) please DON'T take two half-share boxes if you paid for a full share. We also have an eXTRAs box, with goodies to rummage through and exchange with others—but they go fast!

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, so don't be tempted to take the wrong thing!</i>
2	Bok Choy (TSF) - Full only
2	Callaloo (TSF) - Half only
165	Assorted Topless Beets (WF) - Full / Half share portion
165	Purple-top Turnips (WF) - Full / Half share portion
165	Assorted Lettuces (WF) - Full only
165	Dandelion Greens (WF) - Full / Half share portion
100	Celery (C&B) - All
155	Bell Peppers (LMF) - All: 2
8.5	Grape Tomatoes (SOF) - All: 1 pt
165	Dill (WF) - All
0	Garlic Chives (BHF) - All
100	Rosemary (C&B) - Full / Half share portion
0	Honey (BHF) - Full: 12oz honey bear / Half: 8oz flip-top jar
	☺ Xtras - take something! ☺
	NOTE: Egg shares, Mediterranean Shares, Cheese shares, Honey shares and Pollen shares are ONLY for those who paid for them-check the sign-in sheet!
0,8	Egg shares (BHF, PNS) - Full: 9-pak / Half: 4-pak DOUBLE THIS WEEK: CHURCH SKIPPED THIS WEEK: PALMETTO BAY, KENDALL; NORMAL quantity: everyone else
3	Mediterranean share (HO): Moudardara (Lebanese lentil dish) Cheese share (HO): assorted Hani's cheeses
NOTE!	Please KEEP your box this week. Bring it with you to the potluck, save it for next season or put it to good use. Please don't burden your site host with your box. We won't be back to pick it up!

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

BHF*= Bee Heaven Farm; HO*=Hani's Mediterranean Organics**; WF*=Worden Farm; PF*=Paradise Farms; SOF=Sunshine Organic Farms; TSF*=Three Sisters Farm**; LMF=Lady Moon Farms; PNS*=PNS Farms

*Redland Organics founders & grower members; **not certified, naturally-grown