

Recipe of the Week

Celery Almond Pesto

- by CSA member Marian W

Celery leaves & small stems from 1 head celery	Hot pepper to taste
1 cup raw almonds (presoak if desired)	Olive oil 1/2—1 cup or more as needed
4 cloves garlic (or more to taste)	

Presoak almonds overnight for a more moist pesto. Wash and roughly chop celery leaves and small stems. Place about 1/2 cup olive oil and the almonds into the food processor. Start processing, adding celery a handful at a time. Drizzle additional olive oil into the mixture as needed alternating oil with celery until all the celery is processed and pesto is the desired consistency. Salt is generally not needed, as the celery is salty on its own.

Yukina Savoy with Sesame Ginger Dressing

-adapted from Two Onion Farm

1 head Yukina Savoy, torn into individual leaves and stalks removed (save them for another use)	1/2 tsp minced ginger
2 tsp soy sauce	1 1/2 tsp rice wine vinegar
3/4 tsp sesame oil	Salt & pepper to taste
	2 tsp sesame seeds, pan-roasted until lightly browned

Cook yukina savoy for 1 minute in a large pot of boiling salted water. Remove and plunge into ice water to stop cooking. Drain. Whisk together remaining ingredients, except sesame seeds. Toss yukina savoy with the dressing & garnish with toasted sesame seeds. Serve warm or chilled.

Farmers Market Schedule

Sundays 9-2 PINECREST Gardens
Red Road and Killian Drive

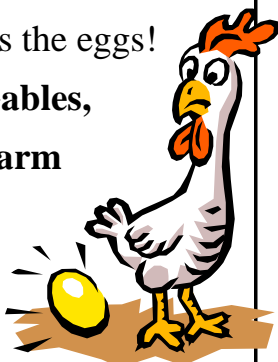
Mondays 2-6 HOMESTEAD Main Street
Losner Park on Krome Ave
Demos/fun every Monday! Check out the schedule at:
www.kristinjayd.com/market-mondays-2011.html

Wednesdays 1-4 OVERTOWN Roots in the City
NW 2nd Ave & 10th Street

EGG CORNER

This week: **Group A** gets the eggs!

**Dadeland, SoMia, Gables,
NoMia/Shores, Farm**



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.



Do you have Monday off?

Come to the

President's Day Jam at
Homestead Farmers Market

Enjoy a free, fresh-air concert, play Kan Jam, meet some of your farmers and get market goodies

**Monday afternoon, 2pm-6pm at
Losner Park, Downtown Main
Street on Krome Ave**

Farm News

Worden Farm's celery has been coming in hard and fast. Most of you have had a giant head of celery in your box, either last week (half shares) or this week (full shares). This celery is not like market celery, and the leaves are still attached, so you can use them too. My grandmother taught me when grocery shopping, to always select the celery with the most leaves, to use in stews and soups. Celery leaves impart a very nice flavor to your dishes. Check out the celery pesto on the back page!



Avocado blooms

We just started a worm casting experiment in the avocado grove. There's a lot of mystique about the use of worm castings, but not much in the way of scientific studies in commercial applications, and certainly not with tropical fruit trees. So, we've selected 30 trees, and randomly applied 3 different treatments (5 lbs/1" trunk diameter; 2 lbs/1" trunk diameter, and none). We'll be evaluating the results over the next year, or perhaps two—we don't really know how long it will take to see any kind of results.

So what do we expect? Higher yields, better quality fruit, healthier foliage. Time will tell.

Intern Corner

Farm Life: Week Two

-by Jason S.

Microsoft Word has kindly decided to delete my initial draft of this story, so I guess what I'm giving you here is classic lunch-break, deadline hour scramble-writing. I'm also attempting to eat a salad, and the keyboard is covered in olive oil, so my fingers are slipping all over the place, like eels would if they had fingernails for heads.

If I'd used pen and ink to write this instead of a computer, I wouldn't be having this problem. In fact, my guess is that if I destroyed every computer in my life tomorrow, I would become a more

wholesome person; I would also make a lot of people very angry, because I would have smashed their computers.

Then again, there would be no more wasted hours of looking at pictures of myself on Facebook, no more wasted hours of watching people drink blenders full of drugs on YouTube, no more writing six emails a day to Eva Longoria (after 3 1/2 years, no replies). Plus it would be fun to smash a computer, the satisfying crunch of glass and plastic breaking apart assuring me that I'm making the right decision. It would also be an affirmation of man's superiority over computers (viewers of a recent episode of Jeopardy! may beg to differ here) and a substantiation to the claim which I make daily: that I have the largest biceps in the Western Hemisphere.

But my real point is this: Radiohead just released a new album on the Internet. It's called King of Limbs. I'm going to download it, listen to it, probably become obsessed with it as I have with all of their other albums, pontificate in public about how great Radiohead is and how if you haven't listened to them then I don't want to be in the same room as you.

Then, and only then, will I commence the smashing. (*Ed: clearly, we've all been affected by the full moon and the recent solar flare—some more than others...*)

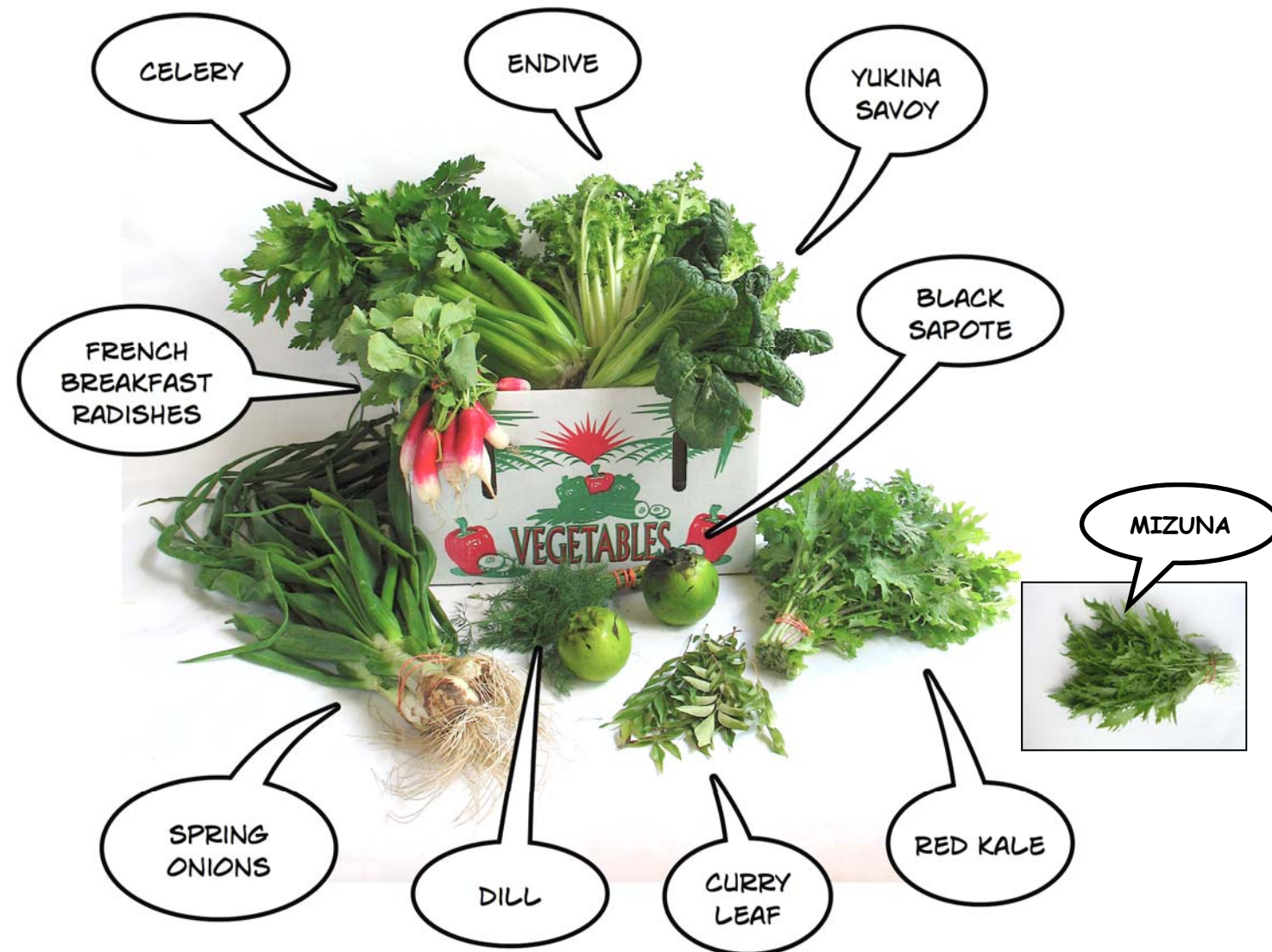


It's rich, "organic", down-to-earth, user-friendly, and nourishing!

Featured Items

Spring (Green) Onions: Young onions are tender and sweet. Slice them simply on top of a salad, or sauté them briefly as part of the seasoning for a cooked dish. The tops are usable in many ways—finely chopped as topping or for a green (color) onion dip, in stir fries, soups—you name it.

Dill: You think of dill as a seasoning for potatoes, chicken soup, carrots, pickles and dilly bread. But how about curry? There are a number of curried dal and chickpea recipes that use dill, and a surprisingly large amount of it, too. Many of these recipes use dill as a vegetable (in cup quantities). Some mix smaller amounts of dill with additional greens like spinach. Experiment!



What does it look like? Every week, we include pictures to help you identify everything in your shares,

About the shares... There are two sizes of box, corresponding to the two share sizes. And, no, **two half-share boxes do 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!</i>
165	Kale (WF) - All
165	Mizuna (WF) - Half only
165	Endive (WF) - Full only
165	Lettuce (WF) - Half only
165	Spring (Green) Onions (WF) - Full / Half
165	Celery (WF) - Full only
165	Yukina Savoy (WF) - Full only
165	Dill (WF) - All
165	A taste of Carrots (WF) - Half only
165	Radish (WF) - Full only
0	Curry Leaf (BHF) - All
8	Black Sapote (PT) - Full: 2 / Half: 1
	☺ Xtras - pick an item or two — but don't be a piggy!
0;3;8	Egg shares, Mediterranean Shares, Cheese shares, and Honey & Pollen shares below are add-on items and are ONLY for those who paid for them!
3	Mediterranean Share (HMO): Bee Heaven Farm's Rattlesnake Beans Ragout
3	Cheese share (HMO): Assorted Hani's cheeses
0;8	Egg Shares (BHF/PNS): Full/Half—A: Dadeland, SoMia, Gables, NoMia/Shores, Farm
0	Honey & Pollen Shares (BHF-MB) - Next share March 5-6
	<i>Please remember to return your gently-flattened box each week—directions and a video on how to do it without ripping the box can be found at www.redlandorganics.com/CSAboxes.htm. Or bring a bag and transfer your share when you pick it up— then flatten your box and go!</i>

Which farms supplied this week's shares? -all the farms are located in the South Florida area
 WF*= Worden Farm; BHF*= Bee Heaven Farm; PNS=PNS Farms; HMO=Hani's Mediterranean Organics;
 PT=Possum Trot *Redland Organics founders & grower members; **not certified, naturally-grown

REDUCE, REUSE, RECYCLE—send your CSA box back!