



### Recipe of the Week

#### Curly Endive Salad w/warm Bacon Dressing

-adapted from Epicurious.com.

3 Tbsp sugar	1 cup vegetable or chicken broth
1 Tbsp all purpose flour	6 bacon slices, cut into 1-in pieces
3 Tbsp plus 1 Tsp apple cider vinegar	1 head curly endive or other bitter green, torn into bite-size pieces
1 large egg	Optional: sliced, boiled potatoes, cooled

Combine sugar and flour in small bowl. Gradually whisk in vinegar, then egg. Whisk in broth.

Cook bacon in heavy large skillet over medium heat until crisp and brown. Whisk in vinegar mixture. Stir until dressing comes to simmer and thickens. Season dressing to taste with salt and pepper. (Can be prepared 1 hour ahead. Let stand at room temperature. Rewarm over low heat before continuing.)

Place endive (and potatoes if used) in large bowl. Toss with enough dressing to coat. Serve, passing remaining dressing separately.



Superhero Mike's all over the place, helping to pack the shares! How many can you find?

#### Farmers Market Schedule

Sundays 9-2 PINECREST Gardens

Red Road and Killian Drive

Mondays 2-6 HOMESTEAD Main Street

Losner Park on Krome Ave

Wednesdays 1-5 OVERTOWN Roots in the City

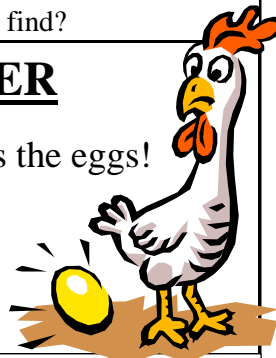
NW 2nd Ave & 10th Street

#### EGG CORNER

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

Palmetto Bay, Grove, Beach,

Broward, Keys



**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](http://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](mailto:recipes@beeheavenfarm.com)

Visit our **blogs**: [www.redlandrambles.com](http://www.redlandrambles.com), and [www.beeheavenfarm.wordpress.com](http://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

The end of the season is clearly approaching—you can see the signs. Many tomato varieties, though still bearing, are showing leaf diseases. These will progress up the plant, until they catch up to the bearing, growing tips, and that will be the end of that. Many greens are bolting (flowering), and no longer palatable, as they change flavor. Lettuces are especially bad about this, turning extremely bitter. Some greens are still perfectly fine, and if in a slightly shady location, can continue bearing well into May. Collards, kales and chard are plants that can tolerate the increasing heat.

This week's shares were packed in their entirety by our awesome intern crew (and Pedro), as yours truly was somewhat incapacitated from having a wisdom tooth extracted on Thursday afternoon. I rested easy, knowing they'd do a great job—and they DID!



Mulberry picking—get 'em at market!

### Intern Corner

We bid goodbye to Jane last Monday. Though we were sad to see her go, we know she's heading up to locate a farm of her own, where she'll apply the lessons of the past year.

Weber joined us last week. He's a Miami resident who's apprenticing with us through the end of the season and part of the summer, before he heads off to medical school this fall. Weber has jumped right in, eager to learn and willing to tackle any challenge. Welcome, Weber!

#### Spring

-Sara W

Spring has arrived....and I can barely tell the difference. The changes here are so subtle. It's getting little warmer. I no longer need a hoodie in the mornings. No more avocados. The biggest difference for me has been the challenge of waking up while it is still so dark outside since we sprung ahead. With the end of the markets, CSA and the growing season in sight, it kinda feels like things are winding down. I don't feel any of the newness and relief a northern spring brings.

Nothing like spring back home in Pittsburgh. After suffering through the long, grey winter,



Ladybug on weeds

spring is a very, very big deal up there. By this time I would have a serious case of spring fever.

For folks like me, who just CANNOT stand the snow and cold of the northeast, spring is glorious. My favorite season. The snow is melting. Everyone is in good spirits and every day gets just a little bit better. I would have started my tomato seeds on my windowsill on St. Patrick's Day and started daydreaming about planting which would still have to wait another two months.

My romantic idea of spring makes me homesick, but the weather report brings me back to reality....Today's high in Pittsburgh: 37 degrees. While folks back home are finally taking off the boots (and cleats) and long johns, I am happily enjoying my bare feet...Yep, I'm here to stay.

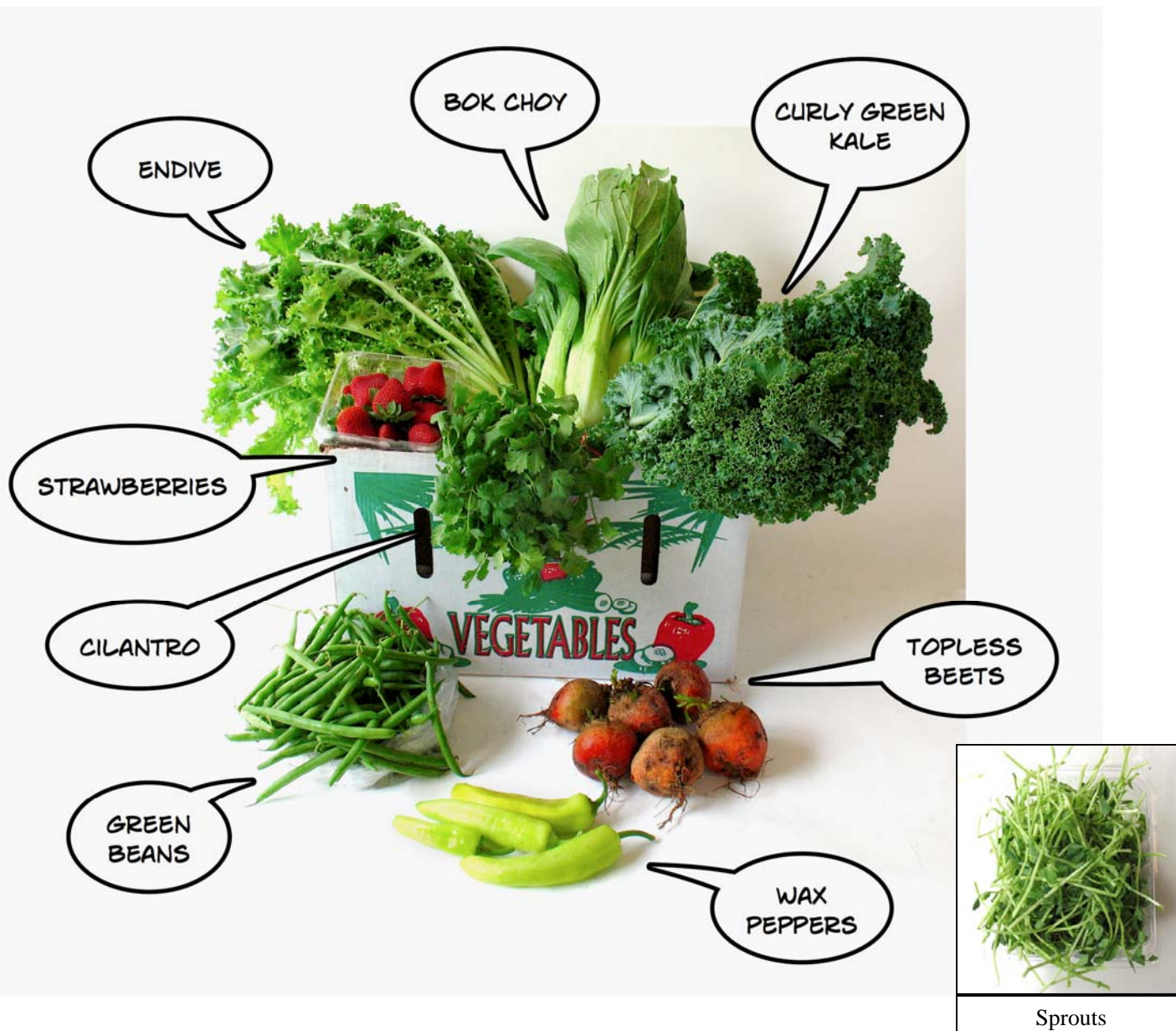


*It's rich, "organic", down-to-earth, user-friendly, and nourishing!*

## Featured Items

**Yellow Wax Peppers:** Different varieties of these slim yellow peppers range from mildly pungent to very hot. Also known as Hungarian wax peppers, they're great for pickling and for frying, and are also good stuffed. These peppers ripen from a pale yellow to a bright red, transitioning briefly through orange. They're great at any stage.

TIP: You can always make a hot pepper much milder by removing the seeds and the white veins that run down the walls inside the pepper!



**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!... courtesy of Marian Wertalka, CSA member

**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>
2.5	<b>Green Beans (HOF)</b> - Full: 1.3# / Half: 0.6#
165	<b>Topless Assorted Beets (WF)</b> - All
165	<b>Bok Choy (WF)</b> - Full
165	<b>Green Kale (WF)</b> - Full / Half
2	<b>Sprouts (HHF)</b> - Half only
200	<b>Yellow/Red Wax Peppers (OCF)</b> - Full: 4 / H: 2
165	<b>Endive (WF)</b> - All
165	<b>Cilantro (WF)</b> - Full / Half
200	<b>Strawberries (JF)</b> - All: 1 pt
	☺ <b>Xtras - pick an item or two — but don't be a piggy!</b>
0;3;8	<b>Egg shares, Mediterranean Shares, Cheese shares, and Honey &amp; Pollen shares below are add-on items and are ONLY for those who paid for them!</b>
3;0	<b>Mediterranean Share (HMO):</b> Lebanese Heirloom tomato rice dish
3	<b>Cheese share (HMO):</b> Assorted Hani's cheeses
0;8	<b>Egg Shares (BHF/PNS):</b> Full/Half— <b>B: Palmetto Bay, Grove, Beach, Broward, Keys</b>
0	<b>Honey &amp; Pollen Shares (BHF-MB)</b> - next week (last of 5) April 2-3
	<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 <a href="http://www.redlandorganics.com/CSAboxes.htm">www.redlandorganics.com/CSAboxes.htm</a>. 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; OCF=Organic Country Farm; HHF\*=Health & Happiness Farms; PNS=PNS Farms; HMO=Hani's Mediterranean Organics; JF=Jordan Farms  
\*Redland Organics founders & grower members; \*\*not certified, naturally-grown

**REDUCE, REUSE, RECYCLE—send your CSA box back each week!**

Does your box rip when you try to break it down? See how to do it right watch the video at [www.redlandorganics.com/CSAboxes.htm](http://www.redlandorganics.com/CSAboxes.htm) the trick is in how to 'squeeze' the flaps!