



Recipe of the Week

Smoky Garlic Chives, Squash and Bacon

-adapted from *Food 52*

2 strips of your favorite fatty bacon	1/2 tsp crushed black pepper
1/2-1 bunch garlic chives, cut into 2 inch pieces	Soy sauce or Bragg's Aminos
1 cup summer squash (yellow squash, zucchini,)	

Render most of the fat out of the bacon strips in a hot sauté pan and drain the oil, leaving about a tablespoon left in the pan.

Add garlic chives and squash to the pan and stir fry over medium high flame for 2 minutes.

Add the cooking wine to the pan and cover, letting it steam for another 2 minutes. If the pan is getting dry, add a splash of water.

Remove cover and add black pepper. Stir it in well and sauté for one more minute. Adjust seasoning and add a touch of soy sauce if necessary. Serve immediately.

Kale and Garlic Chive Tarts

-adapted from *Luna Cafe*

1/2 c kale, chopped into small pieces	2 cloves garlic, freshly minced or pressed
1/2 c fresh chèvre, mixed with 1/4 c heavy cream	1/2 tsp fine sea salt
1/2 c garlic chives, thinly sliced	5 oz shredded mozzarella cheese
4 large farm eggs	5oz graded gouda cheese
1/2 c heavy cream	

Arrange a rack in the middle of the oven, set a large, square pizza stone or baking tiles on it, and heat to 400°F. Set six, bottomless tart rings on an edged baking sheet. Arrange each topping in a small mixing bowl. Set aside.

Prepare custard: in a two-cup glass measuring cup with a pouring spout, whisk together eggs, cream, garlic, and salt. Combine mozzarella and Gouda in a medium mixing bowl.

Taking only one round of pastry dough from the fridge at a time, roll it to a large square, about 1/8-inch thick.

Cut three, 6¾-inch rounds from each pastry. Repeat rolling and cutting for the second round of pastry.

Quickly, so the party doesn't warm and soften, arrange the six pastry rounds in the six rings, making sure you press the bottoms to the edges of the rings. Make six large, inward pleats for each pastry, creating a six-petal flower effect.

Sprinkle ½ cup combined cheeses on the bottoms of each pastry, pushing the cheese into the petals (which helps the pastry hold its shape). Pour ¼ cup custard mixture over the cheese in each tart. Divide wilted greens, goat cheese, and garlic chives evenly between tarts. Set baking sheet on the prepared baking stone in the oven. Bake for about 25 minutes, until custard puffs and pastry is golden brown on the edges and bottoms.

Remove from the oven, let cool for 10 minutes, remove rings and serve hot, warm, or at room temperature.

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 beeheavenfarm.com, click on CSA, then Newsletters. Use the search box to search 10 years of information on crops & recipes.

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

Visit our **blogs**: www.redlandrambles.com, and 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

Welcome!



This is our 14th season at Bee Heaven Farm. It seems like only yesterday we were starting our multi-farm CSA bringing farm-fresh, locally-grown produce to our members in the Southeast Florida area. We are truly thankful for having this wonderful opportunity to directly affect our local economy in a truly healthy way (pun intended!)

Along with your share, each week you can order additional items from our webstore to be delivered to your pickup site. These can be staples like our dried Fruits of Summer, bulk quantities of something you might want to can or freeze, say an extra 5 pounds of string beans, or other veggies that may not be included in your share because we don't have enough for everybody. Webstore orders allow CSA members who live farther away access to many of the same items we bring to market.

**NO share delivery
NEXT WEEK
(Nov 28-29).
Shares resume
December 5-6**

What's In My Box? *Look inside →*

Need recipes or tips? We have them!

Every week we highlight some of the share items, featuring interesting information and tips for using them. We also include recipes incorporating produce included in the week's share to help you get creative.

Would you like to know more about any share item, including more tips and recipes? We have all 13 past seasons on line in our newsletter archive. Our handy search function lets you enter any search term and finds all mentions of it in the archive. Just use the link below to start your search. beeheavenfarm.com/csa/archives/

Get OFF off my fruit!

The Oriental Fruit Fly (OFF) quarantine has been in effect in the Redland area since late August. As of Friday night, 41 days have passed with no new flies found. If this continues unchanged, the quarantine will end February 20th, or sooner if the weather stays warmer than normal.

This fruit fly poses an incredible hazard to both the fruit and vegetable industry in the southern states. Unlike the Mediterranean Fruit Fly and others like it, this fly doesn't just attack a handful of fruit. The list is 40 pages

long, including just about any fruit you can think of, and fruiting vegetables like tomatoes, peppers, cukes, squash, beans, eggplant...

On the positive side (for us), herbs, greens of all types, root vegetables, and basically any non-fruiting plant is NOT under quarantine. The eradication efforts are centered around the use of pheromone baits, one of which is approved for use in organic production.

If this fly establishes a foothold here, we're doomed. So it's really encouraging that we've gone through one complete life cycle without an emergence. We have to remain vigilant and continue to stay in compliance with quarantine regulations. If you're in our area, don't move host material (fruits & fruiting veggies) around, unless you have proof of compliance.

Look for the label on the box.

"OFF REDLAND Compliance #"

Farmers Market

Schedule

Sundays 9am-2pm

Pinecrest Gardens

SW 110th St & 57th Ave

Dec 6 & 13

Then every Sunday starting

Jan 10 thru May 1

Community Supported Agriculture

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



Featured Items

Garlic Chives Garlic doesn't grow well here, because it's just not cold enough. So what option do we have in our balmy tropical climate? Garlic chives! They have the garlic taste combined with the versatility of scallions or chives.

Green beans Thanksgiving without fresh green beans? Unimaginable. Normally, we'd be harvesting Redland-raised beans, but between the weather and the Oriental Fruit Fly quarantine, the bean harvest is delayed. Our Devil's Garden partners at Little Cypress Organics saved the day with their harvest. That's the advantage of a multi-farm CSA!

Green Kale Everybody knows about kale nowadays. Its nutritional value is right up there with mustard greens and other cruciferous vegetables. Try a simple sauté with olive oil and your favorite seasonings. Don't throw out the thicker ribs. Chop them up and start cooking those a 5-10 minutes before throwing in the chopped leaves for a few minutes more, just until tender, but not overcooked. Enjoy!



Family Share

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!...



About the shares... There are two sizes of box, labeled FAMILY & SMALL. Please make sure you've taken the correct size. Weekly and bi-weekly shares are the same. Take ONLY what belongs to you. Options and special orders have YOUR NAME on them.



Welcome new CSA member Yorkys, of Bodhi's Garden Delights.
She will be photographing the shares this season!



Featured Farmer: Sawmill Farm

Sawmill Farm is one of the founding members of Redland Organics. The farm got its name from the giant sawmill blade they found on the property, which they cleaned up and turned into their farm sign. There had been a thriving logging industry here in the first half of the 20th century, harvesting the now nearly-extinct Dade County Pine. Although Sawmill Farm's commercial lychee and longan grove is no longer certified organic, they still grow their homestead garden organically. This week's avocados are unsprayed, from their avocado grove, and soon you'll be seeing bay leaves from them. Bay laurel is hard to grow here, preferring more acid soils, and is threatened by the laurel wilt attacking our native bays and avocado trees.



Mediterranean Share
One of: Chef's choices



Cheese Share
Hani's Cheese



Small Share

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Shares resume December 5-6.