

Enterprise Farm News

Week of January 4, 2010



Mailing Address: 75 River Rd,
South Deerfield, MA 01373

413.665.8608

www.enterpriseproduce.com
farmshare@enterpriseproduce.com

Dear members,

Happy new year! We'd like to thank everyone for accommodating our adjusted schedule over the past 2 weeks. Your flexibility allowed us to avoid clashing with the holidays and gave our crew a few much needed days off. Please note that **as of this week we are back to our regular schedule** in terms of deliveries.

This week we'd like to give you a little sense of the logistics of the farm share. We realize that most of our members participate in the farm share because they care about where their food comes from, and with that in mind we hope to share as much about how our operation works as possible.

In 2009, we bought produce from a total of 33 other farms. This includes 6 farms in Florida, 2 in Georgia, 8 in the Carolinas, 3 in Vermont, 2 in Canada, and 12 in Western Mass.

During this time, we also sold produce to 3 home delivery services in Massachusetts, 2 other CSA's and 1 local buying club, plus 6 food co-ops and 4 Whole Foods markets in Mass. and Connecticut. We work with two different bicycle delivery services, and by our count 15% of our members receive their shares via bike delivery — how cool is that?

And we would be remiss without mentioning the trucking company we work with, Country Fresh Logistics, which is integral to the farm share program. Based in Pennsylvania, Jim and Carlos at CFL ensure that the fruits and veggies we've ordered for the week's share make it from the various farms we work with up and down the East Coast to our farm (by Monday of each week) so we can pack the shares for the week. This is no small task, especially over the holidays, since the farms are located in different places and have varied schedules. Dave Jackson, owner of Enterprise, remarked that he spent as much time over the holidays talking to Carlos at CFL as he did with his family!

Finally, as we mentioned in our year-end "thank you" email last week, we donate the extra produce from the share each week, working with the Northampton Survival Center and Food for Free in Cambridge.

Mark your calendars: **The first annual "Locally Grown Pancake Breakfast"** at Enterprise Farm is Saturday, January 30th! Featuring local maple syrup, apple sauce, bacon and locally grown and milled flour, all proceeds will benefit the Northampton Survival Center. Meet your farmers and eat great, for a great cause! Please buy your tickets in advance on our web site, www.enterpriseproduce.com



Warren, Randy and Angie Facey of Bree-Z-Knoll Farm, a family dairy farm in Leyden, Mass. Come on down and try their maple syrup at the pancake breakfast!

THIS WEEK'S SHARE

This list includes the items that could be in this week's share. The ingredients of your share depends on your share size and whether you pick up at the farm or in metro Boston. All items are Enterprise-grown and certified organic, unless otherwise noted.

- Green cabbage, *Enterprise Farm*
- Kale, *Lady Moon Farms, Fla*
- Redleaf lettuce, *Eastern Carolina Organics*
- Baby spinach, *Equinox Farms, Sheffield Mass.*
- Baby arugula, *Equinox Farms, Sheffield Mass.*
- Citrus (Chinese Honey, Tangerines, Tangelos), *Eagles Nest, Fla.*
- Apples, *Clarkdale Orchards, Deerfield, Mass.*
- Sweet potatoes, *Eastern Carolina Organics*
- Carrots, *Enterprise Farm*
- Parsnips, *Winter moon farm, Hadley, Mass.*
- Zucchini / yellow squash, *Lady Moon Farms, Fla*
- Tomatoes, *Lady Moon Farms, Fla*

Gingery Sweet Potato Soup

Food & Wine (December 2008)

Ingredients

- 1 quart water
- 1 small onion, coarsely chopped
- 2 garlic cloves, coarsely chopped
- 1 tablespoon coarsely chopped peeled fresh ginger
- 1 stalk of fresh lemongrass, thinly sliced crosswise
- One 1/2-pound sweet potato, peeled and cut into 2-inch cubes
- 1/2 teaspoon sambal oelek or other Asian hot sauce
- Salt
- 1/2 tablespoon chopped cilantro
- Lime wedge, for serving

Directions

1. In a saucepan, bring the water to a boil with the onion, garlic, ginger, lemongrass and sweet potato. Cover and simmer for 25 minutes until the potato is tender.
2. Transfer the sweet potato to a blender. Strain the broth; add 1 cup to the blender and reserve the rest for another use. Puree the sweet potato soup.
3. Return the soup to the saucepan. Stir in the sambal oelek, season with salt and simmer until heated through. Pour the soup into a bowl, top with the cilantro and serve with the lime wedge.

