

Enterprise Farm News

Week of November 15th, 2010

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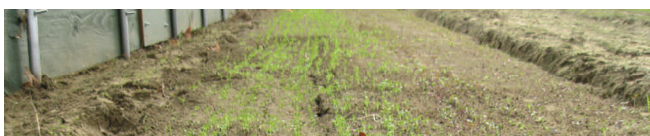


Dear Members and Friends,

With this week's offering of vegetables, we come to the end of the "Local" Farm Share season. We're excited to bring you some organic cranberries, green beans, turnip, and sweet potatoes in your final share. We hope they will contribute festive flavor to your holiday fixings, and a tasty finale to our second summer-fall CSA season.



The last three years have arguably been the most challenging years ever seen at this farm: 2008 brought a freak fall microburst which decimated most of our crops. In a strictly wholesale climate, this would have spelled ruin for the farm! But with the support of a CSA membership, we were able to carry on. That was followed by 2009, the wettest year on record, and then in 2010, we've experienced the driest year to date. Yes, most challenging growing seasons. But also the most rewarding! If you took some time to read this year's annual report, you will know that the transition from wholesale-oriented growing to CSA farming has changed the way we do everything. And what a satisfying change it has been! **What a pleasure it has been to work for our members.** We love knowing that this farm's mission is directed by the input and support of our customers, our investors, our community... in other words, YOU! In the spirit of Thanksgiving, we'd like to take a moment to thank each & every member for your investment in a truly sustainable business model. Thank you for supporting fresh, local, healthy, farm-grown foods. And thank you for supporting our mission to make local, healthy foods accessible to all! Because of you, we got our Bus project off the ground, and we furnished it with a machine to process SNAP (food stamp) benefits. We improved our irrigation system, we erected two new greenhouses to extend the growing season, and we invested in storage space for improved storage of crops like carrots, squash, and potatoes. We're in the middle of crop planning, so don't hesitate to send your feedback, ideas, or requests for next year to our crew.



Winter salad mix sprouting in the greenhouse.

For those of you who will be with us throughout the winter, and those of you who will be taking a break, we'd like to invite you to our **Members' Only Pancake Breakfast!** We'd love to show our appreciation for our current and past members by making you breakfast! **Saturday, January 15, 2011** we'll be having all local Pancakes, apple sauce, kale, bacon and sausage. All the proceeds will benefit the [Northampton Survival Center](#). To reserve tickets, Email Katey@enterpriseproduce.com. Last year's Pancake Breakfast was a blast, and we guarantee this will be just as much fun!

Year-Round Farmshare Members, please note:

There will be NO PICKUP the week of Thanksgiving (November 22-27)!

Our farm store, the Food Shed, will be open Tuesday Nov. 23 2-6pm and Wednesday Nov. 24 12-5pm.

We will be closed Sat. Nov. 27.

There is still room to sign up for an East Coast Share! It begins November 30th. Please let us know if you have any questions or need to take a couple weeks off!

THIS WEEK'S SHARE

Our comprehensive list includes all items that you *may* receive in your share this week. Specific items depend upon your share size and pickup location. Unless otherwise noted, all items are certified Organic.

- Green Beans: *Homestead Farm, FL*
- Carrots: *Winter Moon Farm, Hadley*
- Cranberries: *Cranberry Hilly Farm, Plymouth, MA*
- Mixed Fresh Herbs: *ENTERPRISE FARM*
- Yellow Onion (CV): *Long Plain Farm, Whately*
- Red Potatoes: *ENTERPRISE FARM*
- Butternut Squash: *ENTERPRISE FARM*
- Sweet Potatoes: *East Carolina Organics, NC*
- Turnips & Rutabaga: *ENTERPRISE FARM*

Recipe for This Week's Share

Cranberry Fruit Conserve

Barefoot Contessa, 2002

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| 1 (12-ounce) bag of fresh cranberries, cleaned | 1 3/4 cups sugar |
| 1 Granny Smith apple, peeled, cored, and chopped | 1 orange, zest grated and juiced |
| 1 lemon, zest grated and juiced | 3/4 cup raisins |
| 3/4 cup chopped walnuts or pecans | |

Cook the cranberries, sugar, and 1 cup of water in a saucepan over low heat for about 5 minutes, or until the skins pop open. Add the apple, zests, and juices and cook for 15 more minutes. Remove from the heat and add the raisins and nuts. Let cool, and serve chilled.



Mashed Roasted Turnips and Rutabagas

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| 2 pounds turnips and rutabagas, peeled and cubed | 1 large onion, chopped small |
| 2 tablespoons oil | 2 tablespoons butter |
| 2-3 tablespoons milk or cream | salt and pepper |
| 1 tablespoon chopped mixed herbs (thyme, rosemary, and sage) | |

Preheat the oven to 350. In a large dish combine turnips, rutabagas, onion, oil, salt, pepper and mixed herbs. Cover with aluminum foil and bake for 45 minutes or until roots are soft. Add butter and milk and mash.

Bacon Braised Green Beans

Recipe courtesy Emeril Lagasse for Food Network Magazine

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| 1 tablespoon olive oil | 6 slices bacon, diced |
| 1 cup thinly sliced onion | 2 tablespoons sliced garlic |
| 2 pounds green beans, rinsed, ends trimmed | 1 cup chicken stock |
| 1 teaspoon salt | 1/2 teaspoon freshly ground black pepper |

Set a Dutch oven over medium heat and add the olive oil. Once the oil is hot, add the bacon and cook, stirring occasionally, until it is well browned, about 5 minutes. Add the onion and garlic and cook, stirring occasionally, until the onions are translucent, 3 to 4 minutes. Add the green beans and toss to combine with the bacon and onions.

Increase the heat to medium high and add the chicken stock. As soon as the stock begins to boil, place the lid on the pan and cook the beans for about 6 minutes. Remove the lid, season the beans with the salt and pepper, and toss well. Replace the lid and cook until the beans are tender, 1 or 2 minutes longer.

Remove from the heat and transfer the beans to a serving dish or small platter.