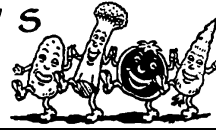


# Enterprise Farm News

Week of June 1, 2009



Mailing Address: 75 River Rd,  
South Deerfield, MA 01373  
Ph 413 665 8608 Fax 413 665 9873  
www.enterpriseproduce.com  
farmshare@enterpriseproduce.com

Dear Shareholders,

This week marks the official beginning of our "Summer/Fall" season. We are thrilled to welcome so many new shareholders to the farm.

In general, if you have questions about your share, payments, or if you have friends or family still looking to join the farm this season, please contact Jordan at farmshare@enterpriseproduce.com.

Over the next week or two we will answer some common questions about the farmshare here in the newsletter. First off, most weeks, we publish the newsletter mid-week on our website and send an email to current shareholders when the newsletter is posted. Look to the newsletter for information and recipes about items in your share, farm news and upcoming events. If you have any recipes or ideas to share, please send them to us and we will include them in the newsletter.

This week's recipes are Sautéed Radishes with Sugar Snap Peas and Dill, and Japanese-style Potato Salad with Daikon and Cucumber. Try using the long, white, spicy daikon radish in your share in either recipe! The recipes use many ingredients from your share this week, and next week, including radishes, peas, peppers, cucumbers, greens and onions.

Cheers,  
Farmer Benneth (for Dave, Family and Crew)

## ***WHAT'S NEW in the Share?***

During June the share will continue to contain a mix of local items and items from our southern partner farms. By July 1, you can expect a 100% local mix.

You can expect these local greens in your box in upcoming weeks:

- Spinach
- Arugula
- Salad Mix
- Head Lettuce
- Green, Lacinato/Dino, and Red Kale
- Collard Greens
- Green and Red Chard
- Dandelion Greens
- Baby Bok Choy

## ***ITEMS IN THIS WEEK'S SHARE***

*All items in this week's share are organic. Shares will differ depending on whether you have a large or small share, and whether you pick up at the farm or in the Metro Boston area.*

- Bok Choy, Enterprise Farm, Whately, MA
- Spinach, Enterprise Farm, Whately, MA
- Kale, Enterprise Farm, Whately, MA
- Arugula, Enterprise Farm, Whately, MA
- Salad Mix, Enterprise Farm, Whately, MA
- Lettuce, Enterprise Farm, Whately, MA
- Daikon Radish, NC
- Broccoli, Ward Farm, NC
- Cucumbers, Peace River, FL
- Zucchini & Zephyr Squash, Alderman, FL
- Green Pepper, Alderman, FL
- Tomatoes, Alderman, FL
- Snap Peas, Cottles Farm, NC
- Strawberries, Cottles Farm, NC
- Blueberries, Cottles Farm, NC
- Vidalia Onions, GA



*Shareholder Anna Strowe's bicycle, set to carry her share home from pickup yesterday at the Northampton Tuesday Market.*

## *Sautéed Radishes with Sugar Snap Peas and Dill*

Bon Appétit | April 2004 epicurious.com

Yield: Makes 6 servings

### *Ingredients*

1 tablespoon butter  
1 tablespoon olive oil  
1/2 cup thinly sliced shallots  
12 ounces sugar snap peas, trimmed, strings removed  
2 cups thinly sliced radish  
1/4 cup orange juice  
1 teaspoon dill seeds  
1 tablespoon chopped fresh dill

### *Preparation*

To remove strings from fresh peas, just snap off the stem end and pull string lengthwise down each pod. Melt butter with oil in large nonstick skillet over medium heat. Add shallots and sauté until golden, about 5 minutes. Add sugar snap peas and radishes; sauté until crisp-tender, about 5 minutes. Add orange juice and dill seeds; stir 1 minute. Season with salt and pepper. Stir in chopped dill. Transfer to bowl; serve.

## *Japanese-style Potato Salad with Daikon and Cucumber*

Adapted from: Bon Appétit | September 2005 epicurious.com

Yield: Makes 8-10 servings

A seasonal abundance of peas means more for everyone. This easy side dish keeps them snappy and fresh with aromatic tarragon and lemon zest.

### *Ingredients*

#### *Dressing*

1 cup mayonnaise  
1/2 cup white wine vinegar  
1/4 cup fresh lemon juice  
1 tablespoon honey  
1 teaspoon dry mustard  
1/4 teaspoon ground white pepper  
1/4 cup finely chopped celery  
1/4 cup finely chopped white onion

#### *Salad*

2 3/4 pounds russet potatoes (about 4 very large), peeled, sliced into 1/2-inch-thick rounds  
1 2-inch-long piece daikon (Japanese white radish),\* peeled, halved lengthwise, cut crosswise into 1/8-inch-thick slices  
1 large carrot, peeled, cut into 1/8-inch-thick rounds  
2 cups chopped greens such as spinach or bok choy  
1 cup very thinly sliced red onion  
1 cup very thinly sliced white onion  
3/4 cup thinly sliced peeled cucumber  
1 cup diced bell pepper

### *Preparation*

**For dressing:** Whisk first 6 ingredients in small bowl. Mix in celery and onion. Season with salt. (Can be made 1 day ahead. Cover; chill.) **For salad:** Steam potatoes until tender, about 12 minutes. Transfer potatoes to large bowl, mash coarsely. Steam daikon and carrot until tender, about 5 minutes. Transfer to medium bowl. Mix 1 1/2 cups dressing into potatoes. Cool to barely lukewarm. Gently mix daikon, carrot, and remaining vegetables into potatoes. Season with salt and pepper.