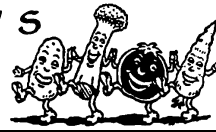


# Enterprise Farm News

Week of June 8, 2009



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Dear Shareholders,

This week, you will find local strawberries and rhubarb in your share, organic spring treats from Chamutka Farm Whately, MA. Check out the second page of the newsletter for a strawberry rhubarb crisp recipe.

Another featured recipe is for Napa Cabbage salad. Napa is a summer-long specialty at Enterprise, most shareholders with large shares receive it as one of their greens this week, others will receive it in the coming weeks. Try Napa cooked or raw. Most large shares also receive Dandelion greens — for a full report on dandelion greens, including recipes, check out the January 19, 2009 newsletter on our website at: [www.enterpriseproduce.com/news](http://www.enterpriseproduce.com/news) Specialty greens like Napa and Dandelion are favorite crops here at Enterprise, so expect to receive greens in rotation all season long.

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



THIS WEEK'S SHARE		
	Small	Large
Strawberries	1	1
Blueberries	1	1
Zephyr Squash	1/2	1/2
Zucchini	1	1
Vidalia Onion	1 onion	2 onions
Daiikon Radish	1 radish	2 radishes
Potatoes (Spring-potatoes)	2 lbs	3 lbs
Shap Peas	1/2 lb	1 lb
Cherry Tomatoes	1	1
Cucumber	1	1
Pepper	1	1
Broccoli	1 head	1 head
GREENS:	chaise 2	chaise 4

## CSA FAQ of the Week

**Why do I often receive the same item for a few weeks in a row rather than in alternating or rotating weeks?**

Some of our favorite crops, like berries, spinach or broccoli have short growing seasons locally. Spinach for example, is a cool weather only green, which we grow for a short season in the spring and again in fall. Part of eating more locally is enjoying the coming (and going) of each seasonal food.



The shareroom at the farm, last Tuesday during the first summer pickup of the season.



## 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.

- Napa Cabbage, Enterprise Farm, Whately, MA
- Spinach, Enterprise Farm, Whately, MA
- Dandelion Greens, Enterprise Farm, Whately, MA
- Lettuce, Enterprise Farm, Whately, MA
- Broccoli, Ward Farm, NC
- Cucumbers, Alderman, FL
- Zucchini & Squash, Alderman, FL
- Green Beans, Alderman, FL
- Potatoes, FL
- Tomatoes, Longwind Farm, VT greenhouse
- Blueberries, Cottles Farm, NC
- Strawberries, Chamutka Farm, Whately, MA
- Rhubarb, Chamutka Farm, Whately, MA
- Vidalia Onions, GA

# Strawberry Rhubarb Crisp

2/3 cup flour  
1/2 cup brown sugar  
1/2 cup rolled oats  
3/4 teaspoon cinnamon, divided  
kosher salt  
6 tablespoons unsalted butter, chilled and diced (plus more for greasing)  
4 stalks rhubarb, trimmed and cut in 1/2-inch slices  
3 cups strawberries, trimmed and quartered  
3/4 cup sugar  
3 tablespoons cornstarch  
2 teaspoons Grand Marnier (or lemon or orange juice)  
1 teaspoon lemon or orange zest

Preheat the oven to 375. In a medium bowl, combine the flour, brown sugar, oats, 1/2 teaspoon cinnamon and a pinch of kosher salt. Cut in the 6 tablespoons chilled, diced butter using a pastry blender (or, if you don't have one, rub the butter in with your fingers). Place the mixture in the refrigerator.

Generously butter either four gratin dishes or one 9×9-inch pan. Set aside.

In another medium bowl, combine the rhubarb, strawberries, sugar, cornstarch, Grand Marnier, zest, remaining 1/4 teaspoon cinnamon and a pinch of kosher salt. Spoon the mixture into the buttered dish or dishes. Blanket the strawberry-rhubarb mixture with the chilled topping. Bake for 30 minutes.

## Napa Cabbage Salad

Adapted from: Bon Appétit | January 2007  
epicurious.com Yield: Makes 6-8 servings

### Ingredients

#### Dressing

2 teaspoons butter  
1 cup pecan halves  
2 tablespoons golden brown sugar  
1 tablespoon Worcestershire sauce  
1/8 teaspoon (scant) cayenne pepper  
2 tablespoons seasoned rice vinegar\*  
1 tablespoon apple cider vinegar  
1 teaspoon Dijon mustard  
1/4 cup olive oil  
2 medium unpeeled Braeburn or Fuji apples, quartered, cored, thinly sliced crosswise  
2 tablespoons fresh lemon juice  
3 cups thinly sliced red cabbage  
2 cups thinly sliced Napa cabbage  
3/4 cup dried tart cherries (about 5 ounces)

### Preparation

Melt butter in nonstick medium skillet over medium-high heat. Add pecans and stir 1 minute. Add brown sugar, Worcestershire sauce, and cayenne; stir until nuts are coated, about 1 minute. Transfer nuts to foil sheet and cool.

Whisk both vinegars and mustard in small bowl. Gradually whisk in oil. Season dressing to taste with salt and pepper. **Do ahead** Spiced pecans and dressing can be made 1 day ahead. Store pecans airtight at room temperature. Cover and chill dressing; bring to room temperature and re-whisk before using.

Toss apples with lemon juice in large bowl. Add cabbages and dried cherries; mix. Add dressing and toss. Stir in pecans and season salad with salt and pepper.

