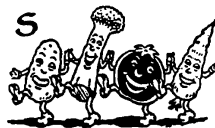


Enterprise Farm News

Week of May 4, 2009



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Dear Shareholders,

Today we continue to explore spring salad recipes, with a Green Bean, Spinach and Beet Salad on the second page. Stay tuned for more spinach salad recipes next week! Florida and Georgia melons will be available soon, keep an eye out for them in your share over the next few weeks! We will continue to include organic strawberries for as long as the season lasts! We hope to include other berries as well, depending on availability.

We're finally getting some rain on the farm, and combined with the heat of last week, it's making for a productive spring so far in the greenhouse and field, albeit a challenging one, with the weather swings, heat, wind, and dry spells. A few of the greenhouses are seeming emptier, as more and more plantings make their way to the field. Tomatoes outgrew the height of the cold frame after last week's hot weather — so look forward to beautifully-sized tomato plants for sale at our farmers markets and on the farm.

On the farm, Dave has been seeding radishes, sweet salad (Haukuri) white turnips, carrots, and beets. Many types of greens are seeded and transplanted in the field, soon to go out are onions and shallots, followed by the first tomato and cucumber plants. In our neighborhood, other farmers have been planting potatoes and early corn. The well-known Hadley asparagus harvest has begun, and we will include local asparagus in the share when a sufficient volume is available.

Farm shares are still available, but we will begin to have waitlists for a few pickup sites shortly. If you have friends or family who are planning to sign up for the share, please let them know that spaces are going fast! In addition, if you have not notified us of whether or not you are continuing into the summer, we will no longer be able to guarantee you a summer spot. Please email Jordan at farmshare@enterpriseproduce.com with any questions.

If you would like to help Enterprise get out the word about available shares, we would appreciate you including information about the share in an email list-serve or newsletter. Contact us for a description appropriate to your location. Please email Jordan at farmshare@enterpriseproduce.com.

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

'09 FARM SHARE

Enterprise Farm is accepting new members for all drop sites: Whately, Somerville, Arlington, Dedham, Jamaica Plain, and Boston (Fort Point)

Certified Organic Vegetables, Whately, MA
Please spread the word!

Enterprise Farmer's Markets 2009

Northampton

Saturdays, May 2 to Nov 14, 7:00AM to 12:30PM
Tuesdays, May 19 to Oct 27, 2:00PM to 7:00PM

Somerville

Wednesdays, May 27th to Nov 25, NOON to 6pm

Brookline

Thursdays, June 18-Oct 29, 1:00PM to dusk

ITEMS IN THIS WEEK'S SHARE

All items in this week's share are organic, except for the onions, which are from a local conventional farm, and the apples which are local low spray/IPM. Shares may 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.

Spinach, Enterprise Farm, Whately, MA
Arugula, Equinox Farm, Sheffield, MA (greenhouse)
Lettuce: Lady Moon Farm, FL
Swiss Chard, Lady Moon, FL
Cucumbers, Peace River, FL
Sweet Potatoes, Watauga, NC
Snap Peas, FL
Eggplant, Lady Moon, FL
Green Beans, Alderman, FL
Zucchini/Summer Squash, Alderman, FL
Red Round Tomatoes, Alderman Farm, FL
Grape and Cherry Tomatoes, Alderman Farm, FL
Apples: Pine Hill Orchard, Colrain, MA
Strawberries, Miles Berry Farm, Baxley, GA

Green Bean, Spinach and Beet Salad

Bon Appétit | May 2003 epicurious.com

Yield: Makes 6 servings

Ingredients

Dressing:

2 fresh poblano chiles
1/4 cup fresh orange juice
1/4 cup extra-virgin olive oil
1 tablespoon apple cider vinegar
2 garlic cloves

Salad:

2 small beets
3 tablespoons fresh lime juice
1 1/2 pounds green beans, trimmed, cut diagonally into 1-inch pieces
3 cups baby spinach leaves
1 small white onion, sliced paper-thin
5 large radishes, sliced paper-thin

Preparation

For dressing:

Char chiles directly over gas flame or in broiler until blackened on all sides. Enclose in paper bag 10 minutes. Peel, seed, and coarsely chop chiles.

Combine chiles, orange juice, oil, vinegar, and garlic in blender. Blend until mixture is smooth and thick. Season dressing to taste with salt and pepper. Cover; chill until dressing is cold, at least 1 hour and up to 1 day.

For salad:

Preheat oven to 400°F. Wrap each beet tightly in foil; place directly on oven rack. Roast beets until tender when pierced with knife, about 50 minutes. Unwrap beets and cool completely, then peel. Coarsely grate beets into medium bowl. Toss with lime juice. Season to taste with salt and pepper. Cover and let stand at room temperature at least 1 hour.

Cook green beans in large pot of boiling salted water until crisp-tender, about 3 minutes. Drain; transfer to large bowl of ice water to cool. Drain again and pat dry.

Toss green beans, spinach, onion, and radishes in large bowl with enough dressing to coat. Season with salt and pepper. Divide salad among plates; top with beets.