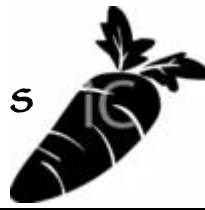


# Enterprise Farm News



Week of February 2, 2009

72 River Rd, Whately, MA 01093

Ph 413 665 8608 Fax 413 665 9873

www.enterpriseproduce.com

benneth@enterpriseproduce.com

Dear Shareholders,

This week we have North Carolina rutabaga. Check out the information and recipes for rutabaga on the second page of the newsletter.

We are proud to announce the official launch of our new Farm Share pickup locations:

## Fort Point

THURSDAYS, 3:00-9:00 PM

Channel Café, 300 Summer Street

## Dedham

THURSDAYS, 3:00-7:00 PM

St. Susanna, 262 Needham Street

## Jamaica Plain

THURSDAYS, 2:00-6:00 PM

City Feed, 672 Centre Street

To sign up for these or our other locations (Farm, Arlington, Somerville), please now contact either [farmshare@enterpriseproduce.com](mailto:farmshare@enterpriseproduce.com) or [jordan@enterpriseproduce.com](mailto:jordan@enterpriseproduce.com).

Metro Pedal Power offers Enterprise Farm shares delivered to your home or office. Contact them at: [wenzday@metropedalpower.com](mailto:wenzday@metropedalpower.com).

Due to the Florida cold weather, and a change-over in seasonal variety of citrus, we are facing a temporary lull in available citrus. This week's box does not contain citrus. For those of you who we owe free citrus boxes for signing up your friends, we will get them to you when the new varieties arrive in about two weeks. Email [jordan@enterpriseproduce.com](mailto:jordan@enterpriseproduce.com) if you want to make sure we know that we owe you a free box. Email [james@enterpriseproduce.com](mailto:james@enterpriseproduce.com) if you would like to purchase a box at any time.

Cheers,

Farmer Benneth

(For Farmer Dave, Family and Crew)

## WEATHER POLICY

Many shareholders have called the farm in this wintery weather to ask if we will be making our deliveries at the scheduled day and time. **We will always attempt to deliver shares as scheduled.** In the event that we are making a change, or the driver is delayed by weather, we will send email updates and make as many customer calls as possible. Please try to pickup your share during the scheduled times, even in bad weather or other circumstances. If you will have an issue with this, please let us know as far in advance as possible and we will attempt to make arrangements.

## FEBURARY PAYMENTS

 Due by the 1st of the month.

\$110.00 Boston area small share

\$150.00 Boston area large share

\$103.75 On-farm small share

\$150.00 On-farm large share

By mail: 75 River Rd, South Deerfield, MA 01373

Or leave a check when you pickup. Thank you.

## ITEMS IN THIS WEEK'S SHARE

*All items in this weeks share are organic, except for the apples, which are IPM, and the onions, which are now coming from a local conventional farm. Shares may differ depending on whether you have a large or small share, and whether you pick up at the farm or a drop spot.*

Apples:(Empire, Fuji, Mutsu): Clarkdale Orchard, Deerfield, MA

Onions: Long Plain Farm, Whately, MA (*conventional*)

Sweet Potatoes (Beauregard, Ruby) Watauga Farm, NC

Potatoes (Red, Yukon, Kennebec) Deep Root, VT

Rutabaga, Cottles Farm, NC

Purple Top Turnip, Somerset Farm, NC

Beets: Deep Root, Quebec

Parsnip: Deep Root, Quebec

Celeriac: Full Bloom Farm, Whately, MA

Kale (Dino, Green and Red), Lady Moon, FL

Flat Parsley: Lady Moon Farm, FL

Lettuce: Lady Moon Farm, FL

Eggplant, Lady Moon, FL

Green Pepper, Lady Moon, FL

Zucchini, Lady Moon, FL

Green Beans: Alderman, FL

Cherry and Grape Tomatoes, Lady Moon, FL

## Rutabaga Recipes

Rutabaga is a New England and Canadian fall and winter favorite, rutabaga is easy to grow. Its comforting flavor brings cheer to fall and winter vegetable dishes, soups, and stews. It is in the broccoli family. (*Brassica napus*)



### **Rutabaga Purée with Cardamom and Thyme** Bon Appétit | November 2006 [www.epicurious.com](http://www.epicurious.com)

Yield: Makes 12 servings

6 pounds rutabagas, peeled, cut into 1-inch cubes  
1 teaspoon coarse kosher salt  
24 whole green cardamom pods  
1/2 cup crème fraîche  
1 tablespoon chopped fresh thyme  
Freshly ground white pepper

Place rutabagas in large pot with enough cold water to cover by 1 inch. Add salt and cardamom pods; bring to boil. Reduce heat, cover partially, and simmer until rutabagas are tender, about 25 minutes. Drain rutabagas; discard cardamom. Working in batches, puree rutabagas in processor. Return puree to pot. Cook over medium heat until dry, stirring, about 5 minutes. Mix in crème fraîche and thyme. Season with salt and white pepper. *DO AHEAD: Can be made 1 day ahead. Spread puree in buttered baking dish. Cover; chill. Reheat in 350°F oven until heated through, about 25 minutes.*

### **Carrots and Rutabagas with Lemon and Honey** Bon Appétit | November 2001 [www.epicurious.com](http://www.epicurious.com)

Lemon juice adds refreshing flavor to earthy root vegetables.

Yield: Makes 6 to 8 servings

1 1/4 pounds rutabagas, peeled, cut into matchstick-size strips  
1 pound carrots, peeled, cut into matchstick-size strips  
1/4 cup (1/2 stick) butter  
1/4 cup fresh lemon juice  
3 tablespoons honey  
1 teaspoon grated lemon peel  
1/2 cup chopped fresh chives

Cook rutabagas in large pot of boiling salted water 2 minutes. Add carrots and cook until vegetables are tender, about 6 minutes. Drain. Melt butter in large pot over medium-high heat. Add lemon juice, honey, and peel. Bring to boil. Add vegetables; cook until glazed, stirring occasionally, about 6 minutes. Season to taste with salt and pepper. Remove from heat. Mix in fresh chives.