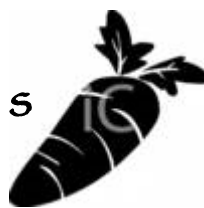


Enterprise Farm News

Week of January 12, 2009



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Dear Shareholders,

COLD! Burr. I'm sure you've all been experiencing this, our crops have too! This Winter season, we have two greenhouses for salad mix and arugula. One of them is picked out and done as of this week, and one still half full. We hope that those greens will make it through this next cold snap, and we will utilize a little heat to help them along. The greens are hardy to freezing and thawing, if you can believe that! But, too cold, and they will no longer be harvestable. We are grateful for how well the Winter harvest has gone so far, and look forward to doing more Winter growing in future seasons.

A little reminder about payments. If you have not yet made your January payment to the farm, please mail it to us at 75 River Rd, South Deerfield, MA 01373. In general, before the first of each month, you may choose to either mail your payment to us, or leave your payment with the share-room or drop-site coordinator when you pickup your share. There should be an envelope for payments with the sign-in clipboard. Please consider paying off the season in full, as it saves significant amounts of administrative time on the farm, which frees us up for other farm tasks, like ordering seed for this summer!

We are still accepting shareholders for Winter and Summer! To show appreciation for those of you offering extra support to the farm by referring your friends to the CSA, we are offering a **free box of citrus** to any customer who signs up a friend for any of our drop sites. Refer a friend for the Winter and receive a 1/2 box of citrus, refer a friend for both the Winter and Summer CSA, and receive a full box of citrus! In general, citrus boxes can still be ordered via james@enterpriseproduce.com.

Cheers,
Farmer Benneth

(For Farmer Dave, Family and Crew)

ITEMS IN THIS WEEK'S SHARE

All items in this weeks share are organic, except for the apples, which are IPM. Shares may differ depending on whether you have a larger or small share, and whether you pick up at the farm or a drop spot.

Citrus: Eagle's Nest, FL
Apples (Fuji, Empire, Mutsu): Clarkdale Orchard, Deerfield, MA
Avocados, Homestead, FL
Green Beans, Homestead, FL
Yellow and Red Onions: Atlas Farm, Deerfield, MA
Sweet Potatoes: Beaugard, O'Henry, Ruby, Faucette Farm, NC
Red Potatoes: Deep Root, VT
Kennebunk Potatoes: Watauga, NC
Carrots : Atlas Farm, Deerfield, MA
Celeriac: Full Bloom Farm, Whately, MA
Purple Top Turnip, Czajkowski Farm, Hadley, MA
Swiss Chard, Lady Moon Farm, FL
Curly Green Kale: Cottles Farm, NC
Dino Kale: Lady Moon Farm, FL
Lettuce: Lady Moon Farm, FL
Green Cabbage, Lady Moon Farm, FL
Peppers: Peace River, FL
Tomatoes, Lady Moon, FL

Shareholder Recipe

This week we have a recipe from the kitchen of shareholder Beth Winickoff. Some of you may remember the excellent version of these chips made by Enterprrise Farm shareholder, and Davis Square Farmers' Market Manager Lise Holdorf, at the Market this summer!

"Our Kids Actually Recommend Them" Kale Chips By Shareholder Beth Winickoff (adapted from www.enviromom.com)

1 bunch kale
olive oil
salt

1. Preheat oven to 400 F.
2. Wash one bunch of kale. Strip the leaves off the stalks by running your closed hand up each stalk from the base to the tip. Discard the stalks. Tear the larger leaves into smaller pieces. Pat dry.
3. In a bowl, toss the kale with a few tablespoons of olive oil.
4. Use one piece of kale to rub a little olive oil on a cookie sheet. Spread kale in a single layer on the sheet, flattening the pieces slightly.
5. Roast 5-7 minutes on the first side (leaves will start to shrink a bit and curl up, and the edges may start to brown). Turn the leaves over and roast 3-5 more minutes on the second side, until leaves are dry, crispy, and partly brown. (Don't wait until they get very brown, or they will have more of a burnt flavor.)
6. Sprinkle with salt and eat immediately, while warm.