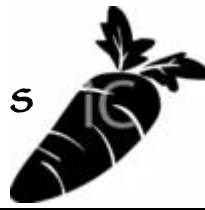


# Enterprise Farm News



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Week of January 5, 2009

This week, we will answer some common questions about the CSA. Please let us know what other questions or feedback you may have.

## CSA FAQ

### Q: *May I switch my share size?*

A: Yes! If you feel that the amount of food you are receiving is too much or too little for you after all, you may contact us to switch your share from large to small or vice versa.

### Q: *Do you still have shares available?*

A: Yes! We still have shares available. We will be adding shareholders and new drop sites throughout the winter. People are welcome to sign up at any point, although some sites are filling sooner than others!

### Q: *What is the pickup time and location again?*

A: The pickup times are as follows:

**At the Farm:** Tuesdays, 2:00-6:00p

**Somerville:** Wednesdays, 1:30-7:00p (new, extended time)  
Kick Ass Cupcakes, 378 Highland Ave.

**Arlington:** Wednesdays 1:00-6:00p,  
(near the intersection of 2A/Summer Street and Park Ave Extension, contact us for exact location)

**Metro Pedal Power Delivery:** Cambridge, Somerville and Charlestown zip codes, other zip codes by request.  
Email [wenzday@metropedalpower.com](mailto:wenzday@metropedalpower.com) for details.

**Jamaica Plain and Dedham** (coming soon)

### Q: *How does payment work?*

Payments are now due at the first of each month. If you have not paid for January, please mail a check to the farm or bring one to your pickup. The amount due each month is: \$150.00 for a large share, on and off-farm; or \$103.75 for small shares on farm; or \$110.00 for small shares off-farm. The farm mailing address is:

75 River Rd, South Deerfield, MA 01373

### Q: *May I get some items in my box and not others?*

A: No. The farm is able to offer standard shares. We will talk with folks with allergies or specific requests to see if the CSA is the best option for them, but we are not able to pack boxes to individual specifications. For people that want to be part of the CSA, but can not make use of a good number of the items, I recommend sharing a share with another family or friend.

### Q: *What do I do if I can't pick up my share?*

Your options are as follows: (1) Ask a friend or family member to pick it up, either for themselves or for you. (2) Notify us that you can't pick it up, via email, and we will be grateful for the heads up. (3) Don't notify us and your share will go to the Food Bank. (4) If you are an on-farm shareholder and you contact us at least 24 hours ahead, we can save your share in the farm cooler with your name on it, please email: [benneth@enterpriseproduce.com](mailto:benneth@enterpriseproduce.com) regarding any of this.

### Q: *Are the citrus boxes still available?*

A: Yes! Citrus boxes will be available throughout the winter. The prices are as follows:  
Small Single Variety - \$27  
Small Mixed Variety - \$30  
Large Single Variety - \$50  
Large Mixed Variety - \$55  
Contact [james@enterpriseproduce.com](mailto:james@enterpriseproduce.com) to order.

## 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

Yellow and Red Onions: Atlas Farm, Deerfield, MA

Sweet Potatoes: Beaugard, OHenry, Ruby, Faucette Farm, NC

Red Potatoes: Deep Root, VT

Kennebunk Potatoes: Watauga, NC

Butternut Squash: Czajkowski Farm, Hadley, MA

Carrots : Atlas Farm, Deerfield, MA

Celeriac: Full Bloom Farm, Whately, MA

Purple Top Turnip, Czajkowski Farm, Hadley, MA

Scarlet Turnip, Somerset Farm, NC

Curly Green Kale: Cottles Farm, NC

Arugula: Enterprise Farm, Whately, MA

Red Cabbage: Deep Root, Canada

Peppers: Peace River, FL

Cherry and Roma Tomatoes: Peace River, FL

**WINTER MARKET**  
**BACK BY CUSTOMER REQUEST!**  
**THURSDAYS FROM 1:00-6:00PM**  
**BEGINNING JANUARY 8TH**

# Shareholder Recipes

This week we have recipes from the kitchens of two shareholders using some key seasonal ingredients, Arugula, Celeriac, Apples, Apple Cider, Onions, Potatoes and Rosemary.

## Apple Celeriac Soup

**From: Debra Schilling**

**“Found this recipe on the internet – it was great! Cannot wait to get our next celeriac root”**

*Makes about six cups*

2 tablespoons olive oil  
1 large onion, diced  
1 celery root, peeled and cubed  
1 small potato, peeled and cubed  
1 tablespoon minced rosemary  
3 1/2 cups vegetable broth  
1/2 cup apple cider  
2 apples, peeled, cored and cubed, divided  
Salt and white pepper to taste

In large saucepan over medium high heat, sauté onion and celery root in olive oil until onions are golden brown. Add potato and vegetable broth and bring to a simmer. Cook until celery root and potato can be pierced with a fork, about 15 minutes. Transfer to blender, add apple, and puree until smooth. Salt and pepper to taste.

## Arugula Pecan Pesto

**From: Jenny Shallenberger, adapted from "The Vegetable Dishes I Can't Live Without" by Mollie Katzen**

**“1/2 recipe works well for one CSA bunch of arugula”**

4 C. packed arugula  
1 sm. clove garlic  
1 C. chopped pecans toasted (toasting is optional)  
1/4 tsp. salt (or more to taste)  
1-2 tsp. lemon juice (to taste)  
1-2 Tbsp. (packed) golden raisins (any raisin will work)  
5-6 Tbsp. extra virgin olive oil (possibly more)

Place arugula, garlic, pecans, and salt in a food processor (or blender) fitted w/steel blade. Pulse until pulverized, adding the lemon juice and raisins as you go. Run the processor again, drizzling in the olive oil in a steady stream. When it reaches the consistency that looks right to you, stop the machine. Transfer to a small container and taste to adjust the lemon juice and salt. Put in airtight container with a slight layer of olive oil on top and chill. It will keep for at least a week in the refrigerator with the olive oil on top to help preserve it.