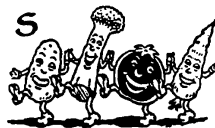


Enterprise Farm News

Week of May 25, 2009



Mailing Address: 75 River Rd,
South Deerfield, MA 01373
Ph 413 665 8608 Fax 413 665 9873
www.enterpriseproduce.com
farmshare@enterpriseproduce.com

Dear Shareholders,

This week marks the official end of our “winter/spring” season. It’s been a great experience for us, we feel that we’ve accomplished a lot, and we’d like to take this opportunity to thank you for your support along the way – we couldn’t have done it without you.

For us, this season has meant a lot of things. First and foremost, it allowed us to deal directly with you, our customers. With the exception of the few farmers’ markets we take part in, this is the first time we’ve had the chance to build relationships with and get to know those who keep our farm running. For 25 years we grew vegetables and put them on a truck, remaining faceless and never knowing who was on the other end. So the opportunity to work with you has truly made farming more rewarding.

Your support has also allowed us to keep the farm running all winter long. This is no small feat in New England! We were able to employ Benneth, Ediver, James, Jordan, Kacie, Pedro and Seamus throughout the winter, which not only provided a living for these crew members but also meant consistency for the farm.

And of course you haven’t just supported our farm this winter, you’ve supported organic farms up and down the East Coast. We don’t have to tell you that buying fruit and veggies from California just doesn’t make sense any more (did it ever?), but thanks to mega-distributors and big-box style natural food stores, East Coast farmers have historically had a hard time finding a market in the winter. Your farm share membership is helping to change that. Check out a few of the farms you’ve been supporting this winter: <http://easterncarolinaorganics.com/>.

Of course our hope is to source more locally-grown produce in the winter, and you’re making that happen, too: We’ve already had commitments from two Massachusetts growers to grow more produce next winter specifically for the Enterprise farm share. And we’ll be growing more next winter here on our farm than we ever have in the past.

For those staying with us this summer, we’re looking forward to a great growing season with you – and for those leaving us, we hope to see you again in December. For all of us here at Enterprise Farm, a heartfelt thanks!

Dave Jackson

Owner, Enterprise Farm

This week’s recipes:

Roasted Sugar Snap Peas with Fleur de Sel
Sugar Snap Peas with Tarragon Butter

GREENS!

Wondering what spring greens will be in your box in upcoming weeks?

Spinach
Arugula
Salad Mix
Head Lettuce
Green, Lacinato/Dino, and Red Kale
Collard Greens
Green and Red Chard
Dandelion Greens
Baby Bok Choy

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.

Spinach, Enterprise Farm, Whately, MA
Arugula, Enterprise Farm, Whately, MA
Salad Mix, Enterprise Farm, Whately, MA
Lettuce, Enterprise Farm, Whately, MA
Green Kale, Lady Moon, FL
Broccoli, Ward Farm, NC
Cucumbers, Peace River, FL
Zucchini, Alderman, FL
Green Pepper, Alderman, FL
Tomatoes, Alderman, FL
Snap Peas, Cottles Farm, NC
Strawberries, Cottles Farm, NC
Blueberries, Cottles Farm, NC
Vidalia Onions, GA

Roasted Sugar Snap Peas with Fleur de Sel

Bon Appétit | April 2003 epicurious.com

Yield: Makes 6 servings

The simplest of preparations and a sprinkling of *fleur de sel* — a delicate sea salt — are the only enhancements these naturally crisp sweet peas need. *Fleur de sel* is sold at cookware stores, specialty foods stores, and some supermarkets.

Ingredients

1 pound sugar snap peas

1 tablespoon olive oil

Fleur de sel

2 tablespoons chopped fresh chives

Preparation

Preheat broiler. Line large baking sheet with foil. Toss peas with oil on prepared baking sheet. Spread peas in single layer. Broil until just crisp-tender and beginning to brown in spots, stirring once with spatula, about 2 minutes. Transfer to bowl. Sprinkle with fleur de sel, then chives, and serve.

Sugar Snap Peas with Tarragon Butter

Gourmet | May 2007 epicurious.com

Yield: Makes 4 servings

Active Time: 25 min

Total Time: 25 min

A seasonal abundance of peas means more for everyone. This easy side dish keeps them snappy and fresh with aromatic tarragon and lemon zest.

Ingredients

3/4 pound sugar snap peas, strings discarded and peas halved diagonally

1 tablespoon finely chopped shallot

1 tablespoon unsalted butter

2 teaspoons chopped fresh tarragon

1/2 teaspoon finely grated fresh lemon zest

1/2 teaspoon salt

1/4 teaspoon black pepper

Preparation

Blanch sugar snaps in a 4-quart pot of boiling salted water, uncovered, 1 minute. Drain in a colander. Immerse colander with sugar snaps in a large bowl of ice and cold water to stop cooking, about 1 minute. Drain again well, then transfer to paper towels and pat dry.

Cook shallot in butter in a 10-inch heavy skillet over moderate heat, stirring occasionally, until softened, about 1 minute. Increase heat to high, then add sugar snaps and sauté, stirring occasionally, until sugar snaps are crisp-tender, 2 to 4 minutes. Add tarragon, zest, salt, and pepper and toss until combined well.