



# Geraldson Community Farm

## Flavor from the Fields

Vol 1 No 20 April 2nd & 5th

### Next year shares

BY SARAH CRANE

This week each of you will receive a member survey either at the farm or in your delivery basket.

A huge part of developing the shares for next year includes hearing from you. Many of you have been kind enough to share your thoughts with us throughout the season. We have appreciated all of the feedback. The surveys are just another avenue to make sure we hear all your thoughts!

While I know many of you will appreciate this opportunity to share, I know others are waiting on pins and needles to know when they can purchase a share for next season.

Since we operate on Manatee County land, we are required by law to provide equal opportunity for all to become a member. This means that your membership will not automatically roll over to next year.

**However, that doesn't mean it will be difficult for you to renew your membership. The key will be immediate action on the day of sale!**

Once we have the shares for next year developed, we will set a date for sale (probably in May). This date will be advertised for at least three weeks in this newsletter, as well as the share details and price. Please know that



photo by Windy-Ayres Wray

Both nasturtium flowers and leaves when grown organically, as we do in our Earthboxes. They give a peppery punch similar to watercress in salads and pasta dishes, and the flowers add a hit of color and flavor. All members are welcome to cut some nasturtium any week during the pickup times.

the staff will do everything possible to help members buy a share for the next season. Talk to us if you have questions about this process!

#### In this Share\*

- Onions
- Turnips
- Radishes
- Beets
- Arugala
- Spring Raab/Asian Greens
- Cabbage/Squash/Carrots

#### Announcements

**08/09 Shares:** All members must sign up again for next season's share. We hope to have the shares ready for sale in May. Be watching this space for the announcement!

**WANTED: Production Manager** for 2008/2009 season. Deadline to apply is April 15th. Visit our website for more information.



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## Recipes and Ideas



### Warm Red Cabbage Salad

1/2 tablespoon extra-virgin olive oil  
 2 cups thinly sliced red cabbage  
 3/8 teaspoon caraway seeds  
 1/4 teaspoon salt  
 1 crisp, sweet apple, such as Braeburn or Gala, cut into matchsticks  
 1 shallot, minced  
 1/2 tablespoon red-wine vinegar  
 1/4 teaspoon Dijon mustard  
 1/4 teaspoon freshly ground pepper  
 1 tablespoon chopped walnuts, toasted (see Tip)

Heat oil in a large saucepan over medium heat. Add cabbage, caraway seeds and salt. Cook, covered, stirring occasionally, until tender, 8 to 10 minutes.

Remove from the heat. Add apple, shallot, vinegar, mustard and pepper and stir until combined. Serve sprinkled with toasted walnuts.

*Tip:* To toast chopped walnuts, heat a small dry skillet over medium-low heat. Add nuts and cook, stirring, until lightly browned and fragrant, 2 to 3 minutes.

*Courtesy of EatingWell.com*



### Glazed Radishes

1 bunch radishes, ends trimmed  
 2 tablespoons butter  
 2 tablespoons sugar  
 1 tablespoon white vinegar  
 1 teaspoon coarse salt  
 1/4 teaspoon ground pepper

Cut large radishes in half; leave small ones whole. In a 12-inch skillet, combine radishes, butter, sugar, vinegar, 1 tsp salt, 1/4 tsp pepper and 1 1/2 cups water.

Bring to a boil over high heat; cook, stirring occasionally until liquid has reduced and radishes are tender and glazed, 10 to 15 minutes. Serve.

*Courtesy of RecipeZaar.com*



### Roasted Beets with Orange Juice

1 bunch beets  
 2 tablespoons olive oil  
 1 1/2 teaspoons fresh thyme leaves, minced  
 1 teaspoon sea salt  
 1 teaspoon fresh ground black pepper  
 2 tablespoons raspberry vinegar  
 1/4 cup orange juice

Preheat the oven to 400 degrees. Remove the tops and the roots of the beets and peel with a vegetable peeler. Cut the beets in 1 1/2 inch chunks.

Place the cut beets on a baking sheet and toss with the olive oil, thyme leaves, salt, and pepper. Roast for 35 to 40 minutes, turning once or twice with a spatula, until the beets are tender.

Remove from the oven and immediately toss with the vinegar and orange juice. Sprinkle with salt and pepper and serve warm.

*Courtesy of RecipeZaar.com*



### Sweet Onion Squares

2 cups cooked long-grain white rice, cooled slightly  
 1 sweet onion, chopped  
 5 eggs, lightly beaten  
 1 cup (4 ounces) shredded hot pepper jack cheese  
 1/2 cup (2 ounces) freshly grated Parmesan cheese  
 2 teaspoons finely chopped fresh oregano or parsley  
 1/2 teaspoon salt

Preheat oven to 350°. Grease an 11 x 7 baking pan. In a large bowl, combine cooked rice, onion, eggs, pepper jack, 1/4 cup of the Parmesan, oregano, and salt. Mix well. Pour mixture into pan. Sprinkle with the remaining 1/4 cup Parmesan. Bake until cooked through and lightly browned on top, about 45 minutes. Serve warm or at room temperature, cut into small squares.  
*Courtesy of www.SweetOnionSource.com*