



# Geraldson Community Farm

*Flavor from the Fields*

*Vol. 3 No. 29 May 19th or May 22nd*

## Adam's Farewell

The opportunity to work with the Geraldson Farm community has been a great gift; thank you! Next fall I'll be leaving Florida to study agricultural law. I'm excited for this opportunity and for William to be taking on new responsibilities at the farm. With Lee, Sarah and Linda you will undoubtedly produce beautiful vegetables, healthy soils and happy smiles.

Over the past three years, I have enjoyed going through the ups and downs of local organic agriculture, the highs and lows of small scale farming and the joys as well as frustrations of working with nature. Through it all, the kindness and caring of the Geraldson community has greatly impressed me, and as the season winds down, I've begun to miss you all.

Thank you for sharing your work, stories, suggestions and personalities. They have created memories which I treasure, and kept alive an important part of Florida's food and farm culture. If you're a returning member, thank you for your dedication. If this is your first season, thank you for trying out our CSA. I hope you come back next season. Thank you! Good luck and have fun!

"Adam"



Please say your goodbyes to Adam this week and wish him farewell. If you want to send him an email, its adam@fwcrd.org

## 2010/2011 Membership Shares Are on Sale Special Pricing for Current Members Until June 1st

Here is a quick look at what next year's shares will include:

- 28 weeks of organic vegetables
  - 5-6 weeks of flower bunches
  - 1 Geraldson Community Farm tote bag
- 15% off the farm stand

### Price:

**This special is available for current members ONLY!** If you sign up before June 1<sup>st</sup> and pay in full, the price for a full share is \$500; a half share is \$285.

If you sign up after June 1<sup>st</sup> or want to pay in installments (\$150 Deposit, \$200 August 15, \$200 October 15), a full share is \$550 and a half share is \$310 (\$150 Deposit, \$160 August 15).

### Referrals:

If someone you refer to the farm signs up during the month of May or June, you will receive a Local Food Buying Club membership for **FREE!** (Existing Local Food Buying Club members would receive a FREE renewal). It is important that the new member complete the referral field upon registration. We appreciate your referrals they are critical to our success!

Sign Up online at [www.GeraldsonCommunityFarm.org](http://www.GeraldsonCommunityFarm.org), at the farm or at the office in El-lenton (945 25<sup>th</sup> Drive East Ste 11). *Full payment or a \$150 deposit is required to sign up.*

### In this Share\*

- Carrots
- Basil
- Beets
- Potatoes
- Onions



# Geraldson Community Farm

## Recipes & Ideas

### Geraldson Community Farm T-Shirt Design

Members have requested Farm T-Shirts so we felt the best way to choose it is to hold a design contest. The contest is open to one and all. Top 5 designs will be chosen by T-Shirt Committee and Staff then you the members will vote on winner.

Email [Linda@fwcrd.org](mailto:Linda@fwcrd.org), check Facebook or [www.geraldsoncommunityfarm.org](http://www.geraldsoncommunityfarm.org) for the rules.



### Orange Balsamic Beets with Basil

- 8 small beets
- 1 tablespoon oil, olive
- 1 tablespoon orange peel
- 1 tablespoon basil, fresh
- 1 tablespoon vinegar, balsamic
- 1/8 teaspoon salt
- 1/8 teaspoon pepper, black ground

Leave root and 1 inch of stem on beets; scrub with a brush. Place in a large Dutch oven; cover with water. Bring to a boil; cover, reduce heat, and simmer 45 minutes or until tender. Drain and rinse under

cold water; drain.

Place oil and orange rind in a small nonstick skillet, and cook over low heat 5 minutes or until oil is fragrant. Remove from heat.

Trim off beet roots. Rub off skins, and cut each beet into 4 wedges.

Combine beets, infused oil, basil, and remaining ingredients in a bowl, tossing gently to coat. Serve immediately, or cover and chill.

Serves 4

*Courtesy of everydayhealth.com*

### Basil Butter

- 1/2 cup (1 stick) unsalted butter, softened to room temperature
- 1/4 cup finely chopped mixed herbs (such as basil, thyme, sage, parsley, dill, chives, tarragon, oregano, marjoram or rosemary)
- 1 teaspoon coarse sea salt
- 1 teaspoon freshly ground black pepper

In a small bowl, combine all ingredients. Mix well until herbs are distributed evenly. Dump onto a piece of waxed paper or parchment, shape into a cylinder or disk, and seal ends by twisting, or pack into a ramekin (however you prefer to store and serve it) and cover with plastic. Chill in refrigerator until

firm, at least an hour.

Will keep in refrigerator for about 2 weeks, and in the freezer for a few months.

[www.thekitchn.com](http://www.thekitchn.com)



### How to Freeze Your Favorite Pesto

One way to freeze your favorite pesto in manageable portion sizes is to freeze it in an ice cube tray, and transfer the cubes to a heavy duty plastic freezer bag. (Reserve an ice cube tray for this purpose, as it may discolor and flavor your plastic tray.) Thaw frozen pesto in the refrigerator or in the microwave on medium power just until room temperature.



### Events Calendar

**May 17**-Season 4 Shares Go on sale

**May 19 or May 22**-Last pick-up for Group A & Full share Members

**May 29**-T-Shirt Design entries deadline.