



This Week's Share May

Contain:

- **Strawberries**
- **Salad Mix**
- **Arugula**
- **Spinach**
- **Lettuce heads**
- **Pac Choi**
- **Red Radish**
- **Hakurei Turnip**
- **Scallions**
- **Garlic Scapes**
- **Mixed Herbs**
- **A potted plant**

Coming Soon:

- **Kohlrabi**
- **Peas**
- **Broccoli**

This Spring's Weather

Notes:

Perfect spring weather, a nice mixture of sun and rain.

Need help cooking all that wonderful fresh produce?

It's always disappointing to hear that someone has decided not to rejoin our CSA because there was just too much food to consume. (Yes, we do actually hear this sometimes!) As the weeks continue and the bounty starts to pile up in your kitchen, we'd like to offer some suggestions.

First of all, you may have noticed the new format for recipes on the back side of the newsletter. This season, we have subscribed to a wonderful recipe service being offered by Angelic Organics CSA in Illinois. Angelic Organics is one of the largest CSA's in the world, with 1300 families as members. The owner/manager of that farm, John Peterson, is a well-known filmmaker and has recently authored a cookbook for CSA members called Farmer John's Cookbook: The Real Dirt on Vegetables. The recipes we will share with you this season will be copied right out of his cookbook! Farmer John has given farmers permission to do this!!! He is hoping, and we are too, that some of you will order his cookbook to find more great recipes. Ordering information can be found below the recipes at the bottom of the page.

There are other cookbooks on the market that are designed specifically for CSA members. These include:

- Recipes from America's Small Farms: Fresh Ideas for the Season's Bounty by Joanne Hayes (Editor), Lori Stein (Editor), Maura Webber (Editor)
- From Asparagus to Zucchini: A Guide to Cooking With Farm-Fresh Produce by Madison Area Community Supported Agriculture Coalition (MACSAC)

We highly recommend that you purchase one of these cookbooks if you don't already own one. All are available from amazon.com at reasonable rates. The vegetables we provide you with are uncommonly fresh and often need no cooking at all; just eat them in salad! However, you can prepare creative and tasty meals without expending too much time or energy if you utilize a cookbook designed for CSA. You'll be able to find recipes for fennel, kohlrabi, celeriac, and all those other veggies that CSA members around the world enjoy.

Important Information for All Members

If you know you will not be able to make it to a CSA pick-up, please let us know in advance of the pick-up and we will bag out vegetables for you and allow you to pick them up at the farm the next day. Please note that this is extra work for us and we would appreciate it if you would not make a habit of missing scheduled pick-up times. If you miss a CSA pick-up, and you have not made previous arrangements, you will not be able to pick up the share later. Thank you for your cooperation!