



June 26, 2008

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## FARM DIRECT Co-OP

## NEWSLETTER

P.O. Box 1146 Marblehead, MA 01945  
1-877-FDC-FARM  
www.farmdirectcoop.org

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### FDC News

*by Julie Pottier-Brown*

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Here is the latest news from the farm: Picadilly Farm finally got some rain this week. Jenny reported that there had been only two inches of rain in all of April and May! There was rain reported in the area, two hours away in several directions, but none in Winchester, New Hampshire. I haven't heard the latest downfall report, and I do hope their seedlings are drinking in to their roots' content. What does that early dry spell mean for the FDC? It means the transplanted crops are doing just fine with their drip irrigation system, but the directly seeded plants just haven't made it. There will be no spring broccoli unless we find it elsewhere. Summer squash and zucchini will be a little late, and we will need to source our early carrots and beets from another farm. Jenny and Bruce want us to have these crops, and are putting a call out to their grower friends for us. But until then, we have more green leafy and crunchy foods this week.

"What are we getting this week?" Many folks for many years have asked us to print what foods are coming so they can plan their shopping and meals for the next few days. I have tried to accommodate such requests, but one of several things can happen: 1) It all works out fine. I list the foods in the newsletter, they all are harvested and packed on the truck, and they all last in equal supply until the last person has picked up. Of course, this has never happened, but it could! 2) The list is printed, but the farmer calls the next morning to say we need to substitute items for a multitude of reasons, so the promised food is never harvested, or 3) the food is harvested, boxed, but never loaded on the truck. And most commonly, 4) the food is harvested, loaded, arrives at the depot, and is more popular than we had guessed it would be, and is gone sooner than expected, so those who come later miss out. "Choice" at the depot is the only request more common than "knowing ahead of time." Here is my compromise: I will list the few items every veggie share should definitely receive. I will not print the "choices," as they get rotated throughout the day and may not be offered when you are at the depot. This week, everyone will receive a lettuce, some spinach, a few garlic scapes (the curly flower of the hardneck variety of garlic – tastes like garlic, chop into any dish where you would use garlic) and other items. Fruit shares will receive at least one quart of IPM berries, and one pint of organic strawberries. There may be more, so read the boards at the depot!

The cheese share is kicking off this week with the most local cheese we offer: Valley View Farm goat cheese, from Topsfield, Massachusetts. We will not have cheese the week of July 3<sup>rd</sup>, and will most likely have another cheese on July 10<sup>th</sup>. I am in the midst of creating a schedule, but because raw cheeses need to be aged 60 to 90 days, I am still placing orders and chatting with cheesemakers. I will print the cheese schedule as soon as I know it.

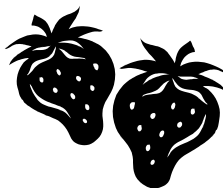
Enjoy your greens!  
Julie

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### Recipes for the Week

#### Strawberry Salsa

1 pint fresh strawberries, sliced  
4 roma (plum) tomatoes, seeded and chopped  
1 jalapeno pepper, seeded and minced  
2 cloves garlic, minced  
1 lime, juiced  
1 Tbsp. olive oil



In a large bowl, combine strawberries, tomatoes, chili peppers, garlic, lime juice and oil. Toss together to mix and coat. Cover the dish and refrigerate for 2 hours to chill. Ready to serve!

## Basic Strawberry Smoothie Recipe

The basic recipe is for four servings. Can be easily doubled for 8, or halved for 2.

### Ingredients:

2 cups milk  
2 cups ice cream  
2 cups fresh strawberries  
½ cup sugar 1 tsp. lemon juice

Pour all ingredients in blender except the sugar. When the smoothie is smooth, taste it and add sugar according to your taste. (Tip: it's always better to have add too little sugar rather than too much. People can always add more.) Pour into glasses and serve immediately.

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## Radish Canapes for Breakfast

Submitted by Co-op member Ruth Greenberg

These radishes appear memorably in the famous breakfast scene in *The Magician of Lublin* by Isaac Bashevis Singer, which begins at just this time of year: “While Yasha was busy in the courtyard, Esther got up and made breakfast: a plum-pletzl with farmer cheese, spring onions, new-moon radishes, a sweet cucumber, and coffee she had ground herself.”

Thin slices from a whole-grain baguette  
Sweet butter  
Kosher salt

Cream cheese or farmer cheese  
Red, pink, or purple radishes, sliced thin

Butter the bread, sprinkle with salt, spread with cheese, and arrange radishes on top.

### A Special Thank You!

Thanks to Larry Simpson and the staff of Simpson Garden Design for great work sprucing up the Marblehead Depot. Extensive weeding and planting has really made a big difference, and the prickly brambles have been once again tamed.

Thank You!

### notes from the office:

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- 1. Billing:** The first billing cycle is drawing near. Half of the balance (your total less the \$100 deposit) is due by June 30<sup>th</sup>. Bills were sent via email (and by post for those of you who don't use email) on Wednesday of this week. If you've already made this payment, you can disregard this notice. The full balance is due by August 31<sup>st</sup>. If you have any questions about billing, please contact [tamara@farmdirectcoop.org](mailto:tamara@farmdirectcoop.org), or call the 877-FDC-FARM, extension 13. Thank you!
- 2. Volunteer Opportunity:** If you have a busy schedule, and find it difficult to volunteer at the depot, here is a way to satisfy your volunteer commitment while sitting at home in your pajamas! The newsletter editor will be on vacation next week, and we are looking for someone to fill in. If you are reasonably computer literate and think you might be interested, please contact [tamara@farmdirectcoop.org](mailto:tamara@farmdirectcoop.org). Thank you!

### Do you have ideas for the newsletter?

We'd like to hear from you.  
Please send questions or submissions to:

### Vacation Swaps:

1. Beth DuPlessie, Melrose member, will be away on July 3<sup>rd</sup>. Please contact [bethduplessie@gmail.com](mailto:bethduplessie@gmail.com) if you are interested in arranging a swap.
2. Jacob Kasper will be away July 3<sup>rd</sup> and 31<sup>st</sup>. He is willing to pick up at Marblehead or Salem depots. Please contact [jacobkasper@gmail.com](mailto:jacobkasper@gmail.com) to arrange a swap.
3. Chris Vander Rhodes, Melrose member, will be away on August 21<sup>st</sup>. Please contact [chris@vanderrhodes.com](mailto:chris@vanderrhodes.com) if you would like to swap.
4. Leah, Marblehead member, will be away July 3<sup>rd</sup>. Please contact [piepgras@comcast.net](mailto:piepgras@comcast.net) to swap.
5. Joanne Jensen, Melrose member, will be away Aug. 14<sup>th</sup> & 21<sup>st</sup>. Please contact 781-279-5171 or [JoanneCJensen@yahoo.com](mailto:JoanneCJensen@yahoo.com) if you are interested in arranging a swap.