



Farmer Dave's



Groundwork LAWRENCE

Community Supported Agriculture

ISSUE 12

SEPTEMBER 16, 2008

Groundwork Lawrence is a non-profit organization working to improve the environment and quality of life in Lawrence, MA

THIS WEEK'S SHARE:

Hakurei Turnips
Broccoli
Cranberry Shell Beans
Yellow Wax Beans
Thai Eggplant
Mustard Greens (sharp)
Peppers: Aji Dulce, Hungarian Wax, Green, Cubanelle, Jalapeno
Lettuce

Fruit Share:
Now—October 28

Groundwork Lawrence
Tuesday
3:00-7:00 pm

At Groundwork Lawrence
60 Island Street
Lawrence, MA

July 1—October 28

Farmer Dave's
437 Parker Road
Dracut, MA 01826
(978) 710-6120
www.farmerdaves.net
farm@farmerdaves.net

Field Notes

It's a very busy time of year right now; everything is in full swing at the farm and we are gearing up for autumn activities as well. We are excited about opening up the farm to the public and warmly welcome you all to visit us for a weekend afternoon to check out our corn maze, hayrides and pumpkin patch. We will be open on weekends to the general public through the end of October and are also hosting a farm day and potluck for CSA members to give you all an opportunity to see where your share of the harvest is growing. The day of the potluck and farm day, we welcome you to explore our corn maze and take a ride on the hay wagon free of charge. Stay tuned for an E-vite regarding the potluck! -FD

Fall at the Farm

Saturdays and Sundays
11:00-5:00
Now through October 26
Hayrides \$5 * Corn Maze \$5
Hayride/Corn Maze \$8

Potluck on the Farm

Sunday, September 28

- Come before 4:00 for a Free Hayrides & Corn Maze
- Farm tour at 4:00
- Potluck after farm tour until 6:00

Hakurei Turnips and Mustard Green Recipe

Two new vegetables, both in one recipe!
Adapted from Asparagus to Zucchini

Ingredients

2 Tbsp butter, divided
2 tsp olive oil
1 medium yellow onion, diced
1 bunch hakurei turnips and greens
1 bunch mustard greens
About 1/2 cup raisins
Salt
12 oz orzo or bowtie pasta cooked and cooled (optional)

Tip: Refresh greens by putting them in a bowl of cold-icy water before using, or treat them like a bouquet of flowers, putting it in a vase and trimming the stalk.



Spicy Mustard Green

Preparation

Heat 1 Tbsp of the butter and all the oil in a large skillet on medium. Add onions and stir for about 5 minutes. Wash turnips and trim leaves from the root. Dice turnip 1/2—1 inch. Roughly chop the turnip and mustard greens. Once onions are softened, add turnip. Add a little salt, stir and cover. Cook until turnips can be easily pierced (about 8 minutes). Uncover, turn up heat to medium high, cook and stir until turnips turn light brown at the edges. Add the chopped greens and raisins and cook until the greens are wilted and tender, another 3-4 minutes. Add remaining Tbsp butter and salt to taste. Eat as a side dish or toss with cooked pasta for a main dish. Makes 3-4 servings.



Sweet & crunchy
Hakurei Turnips

Mashed Potato Turnips a lighter mashed potato

Ingredients

1 bunch hakurei turnips
2 lbs potatoes (between 5 and 7)
Butter
Garlic (amount depends on how garlicky you want your mash)
1/4 C Grated cheese
A little ground nutmeg

Preparation

Cook potatoes and turnips in pot of boiling salted water until tender, about 35 minutes. Drain. Cool vegetables slightly and peel. Cut into large chunks; place in food processor. Add butter and process until smooth, scraping down sides of bowl occasionally. Add 1/4 cup cheese and pinch of ground nutmeg; blend briefly. Season puree to taste with salt and pepper.