



Farmer Dave's

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**
- Beets**
- Yellow Wax Beans**
- Eggplant**
- Corn**
- Mustard Greens (sharp)**
- Celery**
- Peppers: Hungarian Wax, Green, Cubanelle, Jalapeno**
- Lettuce**

Fruit Share:
Now—October 28

Upcoming Events:

Potluck on the Farm,
September 28, 4:00 please
RSVP to our invitation

Fall at the Farm
Saturdays, Sundays, 11-5
Now through October 26
Hayrides \$5 * Corn Maze \$5
Hayride/Corn Maze \$8

Groundwork Lawrence

Tuesdays
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



Groundwork LAWRENCE

Community Supported Agriculture

ISSUE 13

SEPTEMBER 23, 2008

Field Notes

from Farmer Dave

This past week co-workers and I had the pleasure of being hosted as the featured farmer of Infusions Bistro in Chelmsford, MA. Chef/Owner Phil Proulx called me in the winter asking if I would consider being a featured farmer on his menu for two weeks in late July. Since then Farmer Dave's produce has been a fixture on his menu.

At this special seven course wine dinner our produce was prepared remarkably in cream of broccoli, bib salad with our pickled cucumbers and yellow beans, roasted Rosita eggplant, braised local lamb served on a bed of swiss chard—I've never had my chard taste so good—and strawberry shortcake for dessert.

Phil and his staff are strongly committed to seeking out high quality local produce to use in all their dishes. We have had the pleasure of seeing him almost weekly during his trips to our farmstand as he peruses the vegetables and select those that look the most appealing to him. He brings these vegetables back to his restaurant and then devises elaborate dishes that showcase the vegetables in elegant dishes.

I am grateful to Phil for having hosted my coworkers and me at Infusions Bistro. I was impressed with the commitment Phil and his staff have to support local agriculture and was honored to have my produce highlighted so exquisitely.

Infusions Bistro

A fine dining restaurant featuring
Farmer Dave's produce!
14 Fletcher St., Chelmsford, MA
Telephone: (978) 250-1110
Bistro Hours: Tuesday–Saturday

Beet, Carrot, Turnip Salad A collaborative CSA recipe

Ingredients

- 1 bunch beets
- 1 bunch hakurei turnips
- 1 bunch carrots (about 4-5)
- 1 cup golden raisins
- 1/2 cup sesame seeds
- apple cider vinegar to taste

Preparation

Wash and separately shred root vegetables, shredding the beets last. Leaving some of each root aside, mix most of the shredded roots together with the raisins, sesame seeds and apple cider vinegar. Sprinkle the remaining shredded vegetables in layers on top of the finished salad for an artistic finish.

Cheesy, Spicy Corn bread inspired by epicurious.com

Ingredients

- 8 Tbsp (1 stick) chilled unsalted butter, cut into 1/2 -inch pieces
- 1 cup chopped onion
- 1 3/4 cups yellow cornmeal
- 1 1/4 cups all purpose flour
- 1/4 cup sugar
- 1 tablespoon baking powder
- 1 1/2 teaspoons salt
- 1/2 teaspoon baking soda
- 1 1/2 cups buttermilk
- 3 large eggs
- 1 1/2 cups (lightly packed) grated Monterey Jack
- 1/2 jalapeno chopped finely
- 2 cups blanched corn kernels
- 1/2 cup chopped roasted red peppers
- 1/2 cup chopped fresh basil

Preparation

Preheat oven to 400°F. Butter 9x9x2-inch baking pan. Melt 1 tablespoon butter in medium nonstick skillet over medium-low heat. Add onion and sauté until tender, about 10 minutes. Cool. Mix cornmeal and next 5 ingredients in large bowl. Add 7 tablespoons butter and rub in with fingertips until mixture resembles coarse meal. Whisk buttermilk and eggs in medium bowl to blend. Add buttermilk mixture to dry ingredients and stir until blended. Mix in cheese, jalapenos, corn, red peppers, basil and onion. Transfer to prepared pan. Bake corn bread until golden and tester inserted into center comes out clean, about 45 minutes. Cool 20 minutes in pan on rack. (Can be prepared 8 hours ahead. Cool completely. Cover loosely with foil and let stand at room temperature. If desired, rewarm in 350°F oven about 10 minutes.)



Jim, maintaining a balanced diet