



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:

- Beets
- Cabbage
- Ornamental Squash
- Turnip Greens
- Corn
- Collards or Kale
- Celery
- Peppers: Hungarian Wax, Green, Cubanelle, Jalapeno
- Lettuce

Missed the potluck on the farm? Considering visiting anyways!...

Fall at the Farm

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

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



Groundwork LAWRENCE

Community Supported Agriculture

ISSUE 14

SEPTEMBER 30, 2008

Field Notes

Sunday morning I must have watched the radar a dozen times from 6am to 12pm. Hurricane Kyle's tail slowly moved east. By 9am Lunenburg/Leominster were out of the rain, by 11am Lowell, by 12pm Lawrence. Whew, the potluck on the farm would not be a wash-out - just a little muddy.

Thanks to all who came out in the mud. The 1 hour farm tour was wonderful. I really enjoy talking about how to grow the different crops. It could have been a day-long tour.

After the tour/tromp around the farm we ended up at the barn for the food all had prepared. The barn was glowing not only from the lights inside, but from all the smiles inside. The dishes were so varied and so delicious. I didn't stop nibbling until about 8pm. I am amazed at the experienced cooks we have amongst us. Thanks for being part of this agronomic-gastronomic adventure! -Farmer Dave

Join us in our Food Drive!

With the current economic climate, people have been donating less food to the local food banks and more people are going hungry. Our donations of unclaimed CSA shares and our partnership with Johnson Farm has provided vegetables for Neighbors In Need, but they are nearly out of canned and dry goods.

Please bring some of these non-perishable items when you pick up your CSA, and we will donate them!



Roasted Beet and Feta Salad from <http://recipes.chef2chef.net/recipe-archive/56/296912.shtml>

Ingredients

- 1/2 C raspberry vinegar
- 3 Tbsp honey
- 1 medium shallot; minced
- kosher salt
- coarse black pepper
- 1/4 c grapeseed oil
- 8 small beets (about 2 1/2 pounds), washed and trimmed
- 1 Tbsp unsalted butter; cut into small bits
- 4 oz feta cheese; thinly sliced

Preparation

Preheat the oven to 350 degrees. In a medium bowl, whisk together 1/4 cup of the raspberry vinegar, 1 1/2 tablespoons of the honey, the shallot, 1/2 teaspoon of salt and 1/2 teaspoon of pepper. Whisk in the grapeseed oil until emulsified.

Arrange the beets so they fit snugly in a single layer in a deep baking dish. Add enough water to barely cover the beets, then add the remaining 1/4 cup of vinegar and 1 1/2 tablespoons of honey and the butter. Season with salt and pepper. Cover with foil and bake for 50 to 60 minutes, or until the beets are tender when pierced with a knife. Let cool slightly.

Drain and peel the beets and slice them 1/4 inch thick. Add them to the honey dressing and let cool for up to 4 hours.

To serve, arrange half of the beet slices on 8 small plates and cover with the feta. Top with the remaining beet slices and drizzle each serving with about 1 tablespoon of the dressing.

Beet Chocolate Cake from "Asparagus to Zucchini"

Ingredients

- | | |
|---------------------|------------------------------|
| 2 cups sugar | 3-4 oz unsweetened chocolate |
| 2 cups flour | 4 eggs |
| 1/2 tsp salt | 1/4 cup oil |
| 2 tsp baking powder | 3 cups shredded beets |
| 1 tsp baking soda | |

Preparation

Heat oven to 325 degrees. Grease two 9-inch cake pans. Whisk dry ingredients together. Melt chocolate very slowly over low heat or in double boiler. Cool chocolate; blend thoroughly with eggs and oil. Combine flour mixture with chocolate mixture, alternating with the beets. Pour into pans. Bake until fork can be removed from center cleanly, 40-50 minutes. Makes 10 servings.