

THE TIPI TIMES

June 10, 2010, week 5 (green EOW)

Tipi Produce, 14706 W. Ahara Rd., Evansville, WI 53536, 608-882-6196, tipi@ticon.net, csa@tipiproduce.com

THIS WEEK'S BOX CONTAINS:

Strawberries, 3 qt.
Asparagus, 0.8 lb
Snow peas, 0.5 lb
Lettuce
Daikon radish
Bok choy
Scallions

NEXT WEEK'S BOX WILL PROBABLY CONTAIN:*

Strawberries, peas,
spinach, zucchini and more

*depending on weather, critters &
other forces of nature.

STRAWBERRY U-PICK and FARM PARTY

Date: Sunday June 13

Time: 10 a.m. to 2 p.m.

We hope you will attend this spring farm event. It's an opportunity to see where your food comes from. The farm looks great right now and the strawberries are in good shape.

Here is the schedule:

10:00 a.m. - Begin picking berries.

12:30 p.m. - Farm tour. Feel free to skip the tour and continue picking.

There is no rain date. We'll be here rain or shine.

All CSA members are welcome, whether weekly members, EOW members, or families splitting a share. See the back for directions. Check the weather report before leaving for the farm and prepare accordingly. Check your email the morning of the event as we will use email to notify everyone if there are changes on the day of the event. However, we will not be responding to email on that day. Call if you need to, at the number below.

Strawberries. The berries look good. We charge \$2.00 per lb. (Yes, this is a lower price than we announced last week. The berries are plentiful.) We will offer u-pick until all the berries are picked, or until 2:00 p.m. Please bring

containers to take your berries home. We will provide pails for picking. After weighing the berries you can transfer them to your containers.

Peas and mulberries. Peas are not ready to pick yet this year. There will be mulberries to pick for free.

Lightning and tornados. It is OK to continue picking berries if it rains, but everyone must get out of the fields if there is lightning. Do not wait to be told to leave the field. You can take shelter in your cars, or in the open shed at the end of the barn away from the road. The barn is fine too, but we don't want members wandering around in there unless they need to take shelter from a storm. We do not have shelter from tornados and you will have to use your own judgment.

Member responsibilities.

1. You must keep your children with you. There are many dangers on a farm.
2. Make sure you've brought water, sunscreen and hats. Feel free to go in the open shed at the north end of the barn if you need to get out of the sun. It is spacious and cool.
3. We have bees here at the farm. Our beekeeper cautions that you should avoid any scented products when you visit, especially ones that resemble flowers or food because those may attract the bees. Think about your soap, sun screen etc.
4. Please bring containers to take your berries home in.
5. Do NOT bring dogs to the farm.

Our local café and deli. We are lucky to have two quality eating establishments in Evansville. I recommend either if you are looking for food or a cool drink before the farm event. Feel free to bring some deli food or a picnic lunch to the farm. Find yourself a spot under one of the shade trees.

Alberici's Deli, 155 Union Street (Hwy 14), Evansville, 608-882-0639, Sat. 9 am - 4 pm, Sunday 10 am - 1 pm. Great sandwiches, deli food, gelato and ice cream. Eat in or carry out.

Theresa's deli is located on Hwy 14, 0.2 miles east of the intersection of Hwy 14 and Hwy 213.

Real Coffee coffeehouse, 18 E. Main Street, Evansville, 608-882-0949, Sat. 7 am - 2 pm, Sunday 9 am - 2 pm. Saturday & Sunday brunch, coffees, smoothies and pastries. Main Street intersects Hwy 14 0.4 miles east of the intersection of Hwy 14 and Hwy 213.

CALL US IF YOU HAVE QUESTIONS OR GET LOST, at 608-669-0557 (use only on the day of the farm event.) Do not try to email us on the day of the u-pick, as we will not be checking our email. However, please check your email before leaving for the farm, in case there are any updates from us.

BERRIES NEXT WEEK? There will be strawberries in the CSA boxes next week. We do not expect to sell extra pails of strawberries next week. Nor do we know if we can host a final strawberry u-pick the weekend of June 19/20. I doubt there will be enough berries. Watch next week's newsletter.

DIRECTIONS TO THE FARM

From Madison (about 35 - 40 minutes)

Take Park St. south from Madison. It will turn into Hwy 14 East as you cross under the Beltline.

Stay on Hwy 14 East to Evansville (about 18 miles)

At Evansville, turn right onto Hwy 213 South.

Take Hwy 213 S through Evansville, then out of town about 2.5 miles.

Turn left at the first road, Ahara Rd.

We are the second farm on the left, #14706 W. Ahara Rd. Someone will show you where to park.

From Milwaukee (about 2 hours from downtown Milwaukee) and from Janesville:

Take I94 west from Milwaukee.

Exit at "Johnson Creek." At the end of the ramp, turn left onto Hwy 26 South.

Stay on Hwy 26 South through Jefferson, around Fort Atkinson, and through Milton.

At the edge of Janesville, turn right onto Hwy 14 West, about 2 blocks after passing under I90.

Stay on Hwy 14 West about 15 miles, until you reach the edge of Evansville.

At a stop light next to a Piggly Wiggly store, turn left onto Hwy M.

Stay on Hwy M about 2.5 miles.

Turn right onto Ahara Rd.

We are the first farm on the right, #14706 W. Ahara Rd. Someone will direct you where to park.

FARM NEWS and VEGGIE NOTES. I must caution you again that many veggies will need careful washing because of the recent rains.

Strawberries - The berries you receive were picked on Mon, Wed or Thursday. Use your judgment to distinguish the older berries and eat those first. Some berries were damaged by driving rain over the weekend. I think we've sorted them all out, but you may find a few damaged berries. Just toss them out. We grow five strawberry varieties and some are idiosyncratic. The berries of one variety are so dark they look black. These are not overripe; try one and you'll see. Other berries are fully ripe but are white on one side. Again, taste them and you'll see that even the white side is ripe and flavorful.

Daikon (long white root) - These spicy Asian radishes are good cooked or raw, and will store for about 2 weeks if covered and refrigerated.

Snow peas (flat pea pods) - These are excellent stir fried or in raw salads.

Bok choy (large rosette with thick white stems and green leaves) - This Asian green is good for stir-frying or sautéing. It is also good in soups. You can think of the stems and leaves as two separate vegetables. The stems require longer cooking. The leaves will cook almost as quickly as spinach. Bok choy stores well, so feel free to pull off leaves as you need them, or use the whole head at once. Refrigerate in a plastic bag.

IDEAS FOR DAIKON RADISH Here are two favorite daikon recipes contributed by CSA members.

Al Liu's Marinated Salad - CSA member Al Liu contributed this recipe. He prepares it with either salad turnips or radishes. I like it with kohlrabi too, and usually include grated carrot when in season. This marinated salad stores well and can be eaten alone or used to top salad greens. Al writes "for the marinade, mix 2 tbsp. of sesame oil with 2 tbsp. of rice vinegar, add about 1 ½ tsp. honey until it is dissolved, and stir in freshly chopped garlic (2 smaller cloves, or about 1 tsp.) and about 1 tsp. of freshly chopped ginger root. Then I add the thinly sliced turnips and stick the bowl in my fridge - the total marinating time should be about six hours. My experience is that marinating radishes in vinegar takes some of the bitterness away, and of course adding honey or sugar balances the sourness of the vinegar. This same marinade is especially good with peeled/seeded cucumbers - my parents have been making that dish for as long as I can remember."

Daikon Radish With Chicken-Korean Style, contributed by Sally Winberg, who writes "we look forward to daikon every year just to have this dish! I triple the sauce - we love it over rice. There are easy substitutes for the couple of odd ingredients. I just eliminate mirin and use rice wine vinegar for the sake."

<http://www.recipezaar.com/recipe/Daikon-Radish-With-Chicken-Korean-Style-133124>