

2018 CSA

Winter

March 10<sup>th</sup>

Planet Earth Diversified

- **Ginger**
- **Turmeric**
- **Beet Tops bunch**
- **Mix of Citrus**
- **Salad Mix 10x10**
- **Baby Arugula box**
- **Poultry Herb mix**
- **Microgreens**
- **Papaya**
- **Eggs**



My apologies for missing a post last weekend but as you can see above, the 70 mph sustained gusts kept us busy with crisis management. Last week's offerings were kale, baby salad mix, papaya, micros, sage, rosemary, poultry herbs, and 2 dozen eggs. First picture, below left, are Calamondin oranges, plus a few Thai limes.



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left, are kumquats still on the tree. These are an almost egg-shaped citrus which we usually eat whole, raw, or sliced up to garnish a salad or dish. These have a mild and sweet flavor, in contrast to the Calamondin which are thin skinned and very like to scissor cut broadly over a salad, including the skin, or add to a homemade dressing. These are great for accentuating the cooking of meats, stir-fry, sweet and sour, curries, and deserts, esp. fruit pies. Makes for a great marmalade or syrup for the table. For a quick, on-the-go energizer, try scissor cutting into your cup of tea or your water bottle. The rind will continue to release flavor for a refill. The Thai (or Makrut) limes are larger, have a bumpier look to the thick skin, and have a raised neck where it was attached. Although there is a bit of flesh and juice in the center, it is the skin that is most often used in cooking to impart its flavor to the likes of Pan-Pacific foods by way of a dash of zest. I store mine in the freezer, taking it out to grate a bit and returning for long term storage! Enjoy!