

MARCH 4-5, 2020

# BAYFIELD FOODS CSA

Community Supported Agriculture



## COMMENTS? QUESTIONS?

Contact Chris Duke at  
[csamanager@bayfieldfoodproducers.org](mailto:csamanager@bayfieldfoodproducers.org)  
(218) 409-6406

## ROB HARTMAN OF TWISTING TWIG GARDENS AND ORCHARD

Greetings from Twisting Twig! I hope that many of you have been able to get out recently and enjoy some sun. After what seemed like the cloudiest January ever, February's sunshine has felt like a weight lifted. I hope that it continues. This winter my family and I have been enjoying stores from the fall harvest like winter squash, potatoes, carrots, and garlic. As our reserves dwindle down, the excitement for this coming season grows. Garden plans are being made and seeds are being ordered. It won't be too long until the garlic tips start pushing through the mulch, until the apple blossoms want to show, until we can smell the earth awakening. When the first asparagus spears reach toward the sky, I'll be ready. Spring is coming!

The last of our shallots have found their way into many of your boxes this month. I love how well shallots store. When placed in a cool, dry, dark location, they will easily keep into June. Shallots are alliums, in the same family as onions, leeks, and garlic. Raw shallots are strong and pungent, but when cooked, their flavors are delicate, sweet, and deep. Roasted shallots are seriously good. Although our shallots from last season have been smaller in size than usual, their excellent flavor makes the additional peeling worth it. Hope you enjoy!

Thank you for supporting Twisting Twig and the other producers in the Bayfield Foods family. I hope that you have been enjoying your CSA shares this winter. More fresh, local, nutritious food is right around the corner. Please consider signing-up for our summer CSA. Take care and eat well, Rob

# A NOTE FROM THE BOARD PRESIDENT

As we wrap up our winter season and look toward the new one, I would like to take a moment to thank everyone for a great winter season and for sticking with us as we have transitioned to the new Harvie system. We have had a good response about the customization and swapping features and we have had more members this winter than ever before!

This is the last month of the winter shares and I want to remind everyone that the Harvie system does automatically sign customers up for the next winter season (October 2020-March 2021). If you are not planning on participating in the winter share again remember to cancel your subscription. Harvie will send you several reminders and a bill before the next winter share season.

The winter shares may be an end, but on our farms things are just beginning for the summer. With the longer and warmer days, the snow is beginning to melt off. In the next week Chris at Great Oak Farm will be starting onions and I (Brian) will be starting the carrots and salad mix in the hoop house the 3rd week of March. Lambing and calving seasons are almost upon us as well.

On our schedule of upcoming events, Northcroft Farm will be hosting an open house on May 23rd for anyone who would like to see a farm in action. You will have a chance to see what goes on in early spring, get a tour of the operation and get the inside perspective on how the farm works and learn about some of the projects we are working on including a vegetable variety trial we are performing on carrots and peppers. Again, we thank you for a great year and hope you will join us again for the 2020-21 season. Summer share start the first week of June!



Bayfield Foods Board President Brian Clements, Northcroft Farm

## Beet & Feta Tart

*"Favorite beet recipe. So good!" ~ Bayfield Foods CSA member*

1 1/3 c. all-purpose flour  
7 T. butter

2 large beets, peeled and grated  
1 T. olive oil  
1 red onion, thinly sliced  
1/4 c. balsamic vinegar  
2 tsp. dried thyme  
1 T. brown sugar  
4 oz. feta cheese  
2 eggs, lightly beaten  
2/3 c. heavy cream

**Pastry:** Put flour, butter and a pinch of salt in a food processor. Mix until consistency of breadcrumbs. Add 1/4 c. chilled water. Wrap dough ball in plastic wrap and refrigerate for 30 min. Roll out and put in a tart or pie pan, with weights on top. Bake at 350 degrees for 10 minutes. Remove weights and bake 5 min more.

**Filling:** Heat oil in pan - add onions and 1 tsp. salt. Cook, stirring occasionally for 6-8 min. Add beet, vinegar, thyme, brown sugar, and 1 cup water. Cook 12-15 min until thick and tender. Cool.

Spread beet mixture over crust, top with feta. Whisk eggs and cream together, pour on top of beet mixture. Scatter with extra thyme. Bake for 35 min.