



MARCH 19th, 2008
ORGANIC PRODUCE LIST

STRAWBERRIES. Last time we had these beauties in the share, many said they didn't make it past the car ride home.

SPRING LETTUCE MIX. Spring is imminent. Thinking of spring lettuce mix topped with sliced strawberries, lightly steamed asparagus boiled and chopped fingerling potatoes and drizzled with tarragon vinaigrette. Spring has arrived.

ASPARAGUS. Another sign of spring. The local stalks will be here soon!

FINGERLING POTATOES. Russian Banana. Yellow skin, yellow flesh, these potatoes are perfect topping for a salad or just boil and serve with a touch of butter and salt.

TARRAGON. Tarragon has been described as a "bittersweet herb with a hint of licorice". Tarragon blends wonderfully with eggs, chicken and fish. Great in salad dressings or mix with mayonnaise for a fun sandwich spread. How about tarragon chicken salad or tarragon tuna salad? How will you use yours – share on our blog, find the link through our website.

CARROTS w/ TOPS. Every time I see these it makes me think of Bugs Bunny munching on the carrots, complete with green tops. Fine chop those green tops for garnish or light seasoning.

PARSNIPS. Think of parsnip as a blond carrot. Use in the same way as you would carrots or use along side of carrots. The sweet, nutty taste is a wonderful complement to soups, salads or a raw vegetable platter.

PINEAPPLE. Pineapples are the perfect fruit for dreaming up island warm island pleasures.

Check out new Green Scene website and link to our blog at www.walkergreenscene.com. Share how you are preparing this weeks produce and see what others are doing with theirs. Also, find weekly recipes; produce lists and issues of The Green Scene Gazette.

The Green Scene is now available Thursday's in Nevis, Park Rapids and Bemidji. Contact Theresa or Erin for drop sites and times in these areas.

Best regards,

Erin & Theresa

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