

Audia's Farm North, Inc.



1011 S. CARROLL STREET
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Support your local farmer, your health, and the health of your community with farm fresh produce.

Buying locally grown produce lessens fossil fuel consumption and its harmful output into the environment. When you buy a membership to our farm, you will receive a supply of fresh vegetables and herbs that are in season every week for 20 weeks. For more information about our 2007 membership season call (410) 596-3456.

Some of the products that you will receive throughout the season:

VEGETABLES

Beans, Beets, Carrots, Cucumbers, Eggplant, Garlic, Leeks, Onions, Peas, Pole Beans, Potatoes, Tomatoes (cherry/medium size), and Winter Squash

HERBS

Basil, French Tarragon, Parsley, Thyme, Cilantro, Winter Savory, Lavender, Rosemary, and Mint

Also available for purchase:

Annuals, Perennials, Starter Vegetable Plants, and Trees

Community Supported Agriculture

2007 ONION CROP

Stockton Sweet Red — sweet, red onion

Candy — yellow onion

White Bermuda — heirloom, white onion

Borettana Cippolini — yellow onion

Copra — globe shaped yellow onion

Mars — red onion, great for salads

Yellow Sweet Spanish — large, sweet bulbs, globe shaped yellow

Ringmaster — white sweet spanish, mild flesh

2007 POTATO CROP

Available starting end of May/1st week of June.

Cranberry Red — Bright red skin covers unusual pink flesh. Moist texture. Ideally suited for boiling or sautéing.

Onaway — Round white potato with tender skin and moist flesh. Well suited for boiling, baking and Au Gratin.

All-Blue — Stunning potato with deep blue skin and flesh, outstanding flavor and moist texture. Perfect for salads, baked, boiled or mashed. Best mashed potato you will ever have.

Reddale — Striking red potato with moist white flesh. Delicious boiled, baked or AuGratin.

Rose Gold — Rosy red skin covers a deep yellow flesh, mildly dry. Perfect baked or steamed.

Carola — Sunny yellow potato from Germany, smooth creamy texture, excellent flavor. Suitable for baked, frying or excellent mashed.

Elba — Versatile round white potato, excellent baked or boiled.

Caribe' — Lustrous purple skin covers a smooth snow white flesh. Great for boiling, baking or frying.

Yukon Gold — Yellow Fleshed potato, renowned for outstanding flavor and dry texture. Perfect baked boiled, mashed or fried.

Butte — Handsome russet baker with outstanding flavor. Highest in Vitamin C and protein. Great baked, mashed or fried.

Island Sunshine — Creamy golden fleshed potato originally grown in Prince Edward Island. Wonderful flavor, best for boiling, also baked.

Red Cloud — Crimson potato, uncommonly dry. Delicious baked or boiled.

Swedish Peanut Fingerling — Dry golden fleshed fingerling, heirloom from Sweden. Perfect baked or roasted.

Rose Finn Apple Fingerling — Rosy colored heirloom fingerling, moderately dry yellow flesh. Best baked or boiled.

King Harry — White skin with pearly white flesh. Best baked or boiled.

Russet Nugget — Russet skin, white flesh, dry mealy texture. Great for frying or baking. High Vitamin C content.

Our favorite way of cooking potatoes is to take a few potatoes from each variety that are available, cut them up, add extra virgin olive oil, sprinkle with coarse salt, pepper, and fresh rosemary, then roast in the oven at 425 degrees until slightly browned and crispy. It makes a colorful side dish that goes with just about anything.