



Wanna Share?

# Newsletter

Jan. 3<sup>rd</sup>, 2008

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**Wanna contribute something?**  
contact newsletter@sunnysidecsa.com

## Produce list

*[Note: This is the most up-to-date list, but we may not get all of these items at our pickup]*

Yellow potatoes - 6 lbs.

Carrots - 8 lbs

Beets - 4.5 lbs

Parsnips - 2 lbs

Purple top turnips - 1.25 lbs

Celeriac - 1.25 lbs

Watermelon radish - .75 lb (2 or 3)

Rutabaga - 1.5 lbs

Garlic – maybe...

FRUIT SHARE: Apples (Golden Del, Red Del, Fuji, Empire, maybe Mutsu) & Pears (BOSC)

NOTE- Rutabagas have purple shading near the top and are yellow. Purple top turnips have purple shading but are white. Zebras are white with black stripes, except on Tuesdays when they're black with white stripes. Watermelon radish is greenish white on the outside, round, has a tail, and is deep purple inside. It can be eaten raw if so desired.

More info on the share is available at:  
<http://goldenearthworm.com/newsletter.htm>

## CSA News

Hello, neighbors!

It's a new year and already time for our second winter share pickup! We have lots of exciting things planned for the winter, with an Iron Chef root vegetable cookoff on January 11<sup>th</sup> (details to follow) and our regular share signup coming soon (ditto on the details).

*Hope everyone had a great holiday, season, and best wishes for a happy and prosperous winter,*

Kevin

## Vegetable storage tips

- Store all the root vegetables (except the potatoes) in a tight plastic bag (Diane and Kevin like the reusable and biodegradable bags from reusablebags.com) or plastic container, either in the fridge or where they can remain below 38°F. DO NOT LEAVE ANY OF THE ROOTS UNWRAPPED IN THE FRIDGE OR IN THE CRISPER... THEY WILL DEHYDRATE! The same goes for leaving produce out on the counter, so don't do it! The veggie police will hunt you down.
- Potatoes should be stored in a cool, dry place ideally between 38 and 40°F. They can kept in a perforated plastic bag or wax paper bag. A garage or unheated porch or patio is a good place, as long as it doesn't freeze. Your fire escape is not a good idea.
- Do not store apples and pears together with your vegetables. (Bad things could happen. Trust me. I think Johnny Depp and Tim Burton are making a movie about it.)