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Wanna contribute something?
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Newsletter

Nov. 29th, 2007

Produce list

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

- Russett Potatoes: 1 quart
- Green Cabbage: 1 head
- Red Cabbage: 1 head
- Carrots: 2 bunches
- Red Kale: 1 bunch
- Broccoli: 1 head
- Red Oak Lettuce: 1 head

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

CSA News

Hello, neighbors!

The end of the season is upon us, as the final pickup of the season is TODAY! (So, as much as we like you, don't come next week.) We hope to have a winter event for everyone, whether you have signed up for a winter share or not.

The farm has not yet announced pricing for next year, so we are unable to begin our signup for the 2008 season. Details for next season will be announced soon, so keep an eye on your email from the yahoo group. If you don't have email and want to sign up for next year, please call the phone number above.

Hope everyone had a great Thanksgiving, and best wishes for a happy and prosperous winter,

Kevin

Carrot Cumin Soup

Adapted by Diane Kolack from *Gourmet Magazine*, January 1997, via epicurious.com

- 1 medium onion, chopped (about 3/4 cup)
- 2 tablespoons unsalted butter
- 2 to 3 large carrots, sliced thin (about 1 3/4 cups)
- 1/2 teaspoon ground cumin
- 1/2 teaspoon ground coriander
- 1/2 teaspoon curry powder
- 1/2 teaspoon ground ginger
- 1/2 teaspoon salt or to taste
- 1 cup water
- 1 sprig fresh dill

In a saucepan cook onion in butter over moderate heat, stirring, until softened. Add carrots, salt and other spices to taste and cook, stirring, 1 minute. Add water and simmer mixture, covered, 25 minutes, or until carrots are very tender.

With a rotary hand mixer or in a blender, purée soup until smooth.

Divide soup between 2 soup bowls and top with fresh dill.

Can be prepared in 45 minutes or less.

Makes two 3/4 cup servings.

CELERY ROOT AND TURNIP RISOTTO

from *Bon Appetit Magazine*, December 2004, via *epicurious.com*, and adapted by *Diane Kolack*

- 1 medium celery root (celeriac), diced
- 1 purple-top turnip, diced
- 3 tablespoons butter
- 1 ½ cups chopped leek (white and pale green parts only)
- ¾ cup arborio or medium-grain white rice
- 3 cups (about) low-salt chicken broth
- 1 cup grated Parmesan cheese, divided

Peel celery roots and turnips. Cut into 1/3-inch-thick slices. Cut slices into enough 1/3-inch cubes to measure 2 cups. Melt butter in heavy large saucepan over medium-low heat. Stir in celery root cubes and leek. Cover; cook until celery root and turnip are tender but not brown, stirring often, about 10 minutes. Mix in rice; stir 1 minute. Add broth; increase heat and bring to boil. Reduce heat and simmer until rice is tender and risotto is creamy, stirring occasionally, about 20 minutes. Mix in 3/4 cup cheese. Season risotto to taste with salt and pepper.

Divide risotto between bowls. Serve with remaining cheese.

Note from Kevin: We had this at Thanksgiving dinner, and it was so good that we had to make it again already!



Wanna Share?

Announcements

Keep an eye on your email! Signup information for next year will be sent via the yahoo group as soon as we get it.

Announcements by and for the Sunnyside CSA community. Send items to newsletter@sunnysidecsa.com by Tuesday evening; please keep them to 50 words or less.

Next newsletter at the first winter pickup on December 13th.

CSA DISCOUNT AT NOURISH NYC

There is a great new health food store in the neighborhood at 43-15 Queens Blvd. The manager, Claire, is really awesome and has offered to give Sunnyside CSA members a discount now through 11/30/07. So go in and buy some healthy stuff, support local business, and mention that you are a CSA member while at the checkout for the following discounts:
20% off Vitamins
5% off Health Food & Body Care

Want to see some goofy puppet videos for the holiday season? Visit www.RalphThePuppet.com

CABBAGE AND APPLE SLAW WITH BUTTER-TOASTED PECANS

from *Gourmet Magazine*, December 1998, and adapted by *Diane Kolack*

- ½ Granny Smith apple
- ½ small head cabbage
- 1 tablespoon fresh lemon juice
- ¼ cup pecans and walnuts
- 1 tablespoon unsalted butter
- 2 teaspoons sugar
- 1 tablespoon chopped fresh chives
- 1 tablespoon apple cider vinegar
- Cinnamon, nutmeg, salt, and pepper to taste

Cut apple into ½-inch cubes and very thinly slice enough cabbage to measure 3 cups. In a bowl toss together apple, cabbage, lemon juice, vinegar, and salt and other spices to taste.

Chop pecans and walnuts. In a small skillet, toast nuts in butter over moderate heat, stirring occasionally, until fragrant. Sprinkle sugar and salt to taste over them and cook, stirring frequently, until nuts are coated, about 1 minute. Remove skillet from heat and cool slightly. Add nuts with butter in skillet and chives to cabbage mixture and toss to combine well. Season slaw with salt.