

Dear Member,

Another season comes to a close. Thank you for joining us this year. Enjoy the vegetables and we'll see you in the spring-Pete and Deb

SHARES INCLUDE: Potatoes-1 large basket Butternut Winter Squash-2 Winter Bor Kale-1 bunch
Collards-1 bunch Garlic-2 Kinibi Carrots-1 small basket Orange Carrots-1 large basket

Pop Corn-4 this is pop corn from the field and needs a drying out period. Let the cobs sit for 4-6 weeks. After that time take the kernals from the cob and pop in a little hot oil in a pot with a tight fitting lid.

Sage-1 bunch-use in any poultry dish. Also used in many winter squash recipes.

Fruit Share-all in one bag-Bosc Pears, Fuji Apples(pinker), Golden Delicious Apples (yellow) All of these will keep well in your refrigerator.

BUTTERNUT SQUASH BISQUE

1 tablespoon canola oil 1 tablespoon unsalted butter 1/2 cup diced onion 3/4 cup diced carrots
4 cups peeled and cubed butternut squash 3 cups vegetable stock salt and ground black pepper to taste
ground nutmeg to taste 1/2 cup heavy cream (optional)

Heat the oil and melt the butter in a large pot over medium heat. Cook and stir the onion in the butter and oil under tender. Mix the carrots and squash into the pot. Pour in vegetable stock, and season with salt, pepper, and nutmeg. Bring to a boil, reduce heat, and simmer until vegetables are tender. In a blender or food processor, puree the soup mixture until smooth. Return to the pot, and stir in the heavy cream. Heat through, but do not boil. Serve warm with a dash of nutmeg.

CARROT SOUP

3 pounds carrots, chopped 6 cups chicken stock 3 cloves garlic, chopped 2 tablespoons dried dill weed
1/4 pound butter 1 1/2 teaspoons salt

In a medium sized stock pot, over high heat, combine the chicken stock, carrots, garlic, dill weed, salt and butter. Bring to a boil, reduce heat and simmer for 30 minutes or until carrots are soft.

In a blender, puree the soup, return to stock pot and simmer for an additional 30 to 45 minutes. Season with additional dill or garlic if needed.

PINEAPPLE CARROT SALAD

1/2 cup raisins 2 cups pineapple tidbits, drained 1 pound carrots, grated
1 cup pineapple yogurt 2 tablespoons white sugar 1/8 teaspoon salt

Soak raisins in hot water for 30 minutes. Drain and dry. In a mixing bowl, combine the raisins, pineapple and carrots. Mix together the yogurt, sugar and salt. Add to carrot mixture; mix well, cover and refrigerate.

Curried Butternut Squash and Apple Soup

Serves 6-8

2 onions, chopped 3 tablespoons curry powder 5 cups vegetable stock
2 large butternut squash, peeled, seeded, and cubed 4 firm green apples, peeled, cored, and diced
fresh cilantro salt and pepper

Sauté the onion in a soup pot until translucent. Add the curry powder and cook for a few minutes. Add the squash and apples and stir until all is well blended.

Add the stock. Bring to a boil, reduce heat and simmer for 45 minutes or until squash is tender.

Transfer soup to a blender for desired consistency. Add vegetable stock if too thick. Serve with cilantro garnish.

CANNELLINI BEANS AND GREENS ON GARLIC TOAST

3 cups water 12 cups torn kale (about 1 bunch) 1 teaspoon olive oil 1 1/2 cups finely chopped onion
1/2 teaspoon dried oregano 1 cup diced seeded plum tomato 1/8 teaspoon salt 1/8 teaspoon crushed red pepper
2 garlic cloves, minced 1 (16 ounce) can cannellini beans or other white beans, rinsed and drained
1 garlic clove, halved 4 (1.5 ounce) slices country or peasant bread, toasted 3/4 cup freshly grated Parmesan cheese, divided

Bring 3 cups water to a boil in a large Dutch oven; add kale. Cook 6 minutes or until tender; drain in a colander over a bowl, reserving 1 cup cooking liquid. Heat oil in a large nonstick skillet over medium-high heat. Add the onion and oregano; saute 5 minutes. Add tomato, salt, crushed red pepper, and minced garlic; saute 1 minute. Stir in kale, reserved liquid, and beans; cook 3 minutes. Rub garlic halves on 1 side of each toast slice. Place toast slices, garlic sides up, on 4 plates; sprinkle each slice with 2 tablespoons cheese. Top each with 1 cup bean mixture and 1 tablespoon cheese.

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SKILLET-CRUSTED POTATOES *These potatoes are at their best when browned just before serving.*

2 1/2 pounds small boiling potatoes 3 tablespoons olive oil 1 tablespoon chopped fresh thyme leaves

In a large saucepan cover potatoes with salted cold water by 1 inch and simmer potatoes 10 to 15 minutes, or until just tender. Drain potatoes in a colander and cool. Potatoes may be prepared up to this point 1 day ahead and chilled, covered. Halve potatoes crosswise. In a 10- to 12-inch non-stick skillet heat 1 1/2 tablespoons oil with 1/2 tablespoon thyme and salt to taste over moderately high heat until hot but not smoking and add half of potatoes, cut sides down. Cook potatoes, without stirring, until cut sides are golden and crusty, about 5 minutes, and toss potatoes, shaking skillet, to coat with oil. Transfer cooked potatoes to a serving bowl and cook remaining potatoes with remaining oil and thyme in same manner. Serves 6.

NEW POTATO SALAD WITH SAUTEED ONION VINAIGRETTE

2 1/4 pounds small thin-skinned potatoes 1 1/2 tablespoons dry white wine 3 teaspoons olive oil 2 cups chopped onions
3 tablespoons balsamic vinegar 2 tablespoons Dijon mustard 1 teaspoon sugar 8 radishes, trimmed, thinly sliced
4 green onions, thinly sliced 1/4 cup chopped fresh parsley

Cook potatoes in large pot of boiling salted water until tender when pierced with fork, about 15 minutes. Drain. Cool potatoes until lukewarm. Cut potatoes in half. Place in large bowl. Sprinkle wine over potatoes. Heat 2 teaspoons oil in large nonstick skillet over medium heat. Add onions and saute until tender, about 5 minutes. Add vinegar, mustard and sugar to skillet and stir to blend. Pour over potatoes and toss to coat. Add radishes, green onions, parsley and remaining 1 teaspoon olive oil and toss to blend. Season salad to taste with salt and pepper.

Dear CSA Member:

November 2005

As the 24 week season comes to an end, we would like to take this opportunity to thank you for your commitment and involvement this year. We hope that you found the experience to be enjoyable, convenient and rewarding. As CSA (Community Supported Agriculture) members we gain access to the freshest, quality, locally grown vegetables, and become part of a growing movement to eat healthier food, while supporting our regional farmers. To keep this effort going we ask that you spread the word locally in your community and register early yourself.

Any questions or comment are always welcomed, please call Danielle or Nicole Cartalemi at 914-737-3200. Enjoy the remaining weeks and we hope to see you all again next year. Stay well. Happy Thanksgiving.

Nicole and Danielle (Core Members)

EARLY ENROLLMENT DISCOUNT 2005

Anyone that wants to take advantage of the early enrollment discount needs to get their registration form and deposit in by Dec 31, 2005. Go to www.westchestercsa.org for info.