

Dear Member,

Earlier this summer I was selected as the farmer delegate by the Catskill Watershed Agricultural Council to attend the Slow Food International Terra Madre held in Turin, Italy. The Terra Madre gathering reflects the belief that the future of agriculture and food itself is in the hands of many people with different but interlinking skills: seed savers, chefs, farmers, fishermen, wild product gatherers, breeders, researchers. "Terra Madre is a forum for all who believe that good, clean and fair food should be available at every table," said Slow Food USA Executive Director Erika Lesser. 5,000 small-scale farmers, breeders, fishermen, herders, traditional food producers and chefs from five continents and 150 countries will be in Turin, Italy, as Slow Food International hosts Terra Madre 2006: a World Meeting of Food Communities. I will be one of the 5000 and away from the farm for the week of October 24-31.

This has been quite an undertaking for all of us and Pete will be handling all of our responsibilities during that week. So, this week I will be sending this weeks share and also next weeks share. Pete is a master of the fields and can accomplish amazing things with the tractor and all of the field equipment but Internet communication is my responsibility. I will catch up on all correspondence, honey and maple orders when I return. Enjoy the vegetables-Pete and Deb

<b>SHARES INCLUDE:</b> Acorn Winter Squash-2	Garlic-2	Gold Turnips-1 bunch	Winterbor Kale-1 bunch
Collards-1 bunch	Carrots-1 bunch	Austrian Crescent Fingerling Potatoes-	Mint-1 bunch Broccoli-2

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### TURNIPS WITH BREAD CRUMBS AND PARSLEY

4 small turnips (about 3/4 pound), peeled  
1 tablespoon unsalted butter

2 tablespoons fresh bread crumbs  
2 teaspoons minced fresh parsley leaves  
1/2 teaspoon freshly grated lemon zest

In a large saucepan of salted boiling water cook turnips 15 minutes and drain. When turnips are cool enough to handle, cut each into 8 wedges. In a large skillet cook turnips in butter over moderate heat, stirring occasionally, until almost tender and golden on the edges, about 10 minutes. Stir in bread crumbs, parsley, zest, and salt and pepper to taste and cook, stirring occasionally, until turnips are tender, about 5 minutes. Serves 2. Gourmet January 1994

### APPLE-FILLED ACORN SQUASH RINGS WITH CURRY BUTTER

*Though not a traditional Thanksgiving spice, curry powder lends a wonderful and subtle flavor to this lovely side dish.*

6 tablespoons (3/4 stick) butter	2 Granny Smith apples, peeled, cored, diced (about 2 1/3 cups)
1 large onion, chopped	2/3 cup apple juice
1 1/2 tablespoons curry powder	1/2 cup dried currants
	8 1-inch-thick unpeeled acorn squash rings (from 2 medium), seeded

Melt 1 tablespoon butter in heavy large skillet over medium heat. Add onion and sauté until tender, about 12 minutes. Add 1 tablespoon curry powder; stir 1 minute. Add apples, apple juice, and currants. Sauté until liquid evaporates, about 6 minutes. Season filling to taste with salt and pepper. (Can be made 1 day ahead. Cover and refrigerate.) Preheat oven to 350°F. Melt 5 tablespoons butter in small skillet over medium heat. Add 1/2 tablespoon curry powder; stir until fragrant, about 1 minute. Transfer curry butter to bowl. Brush 2 large rimmed baking sheets with some curry butter. Arrange squash in single layer on sheets. Sprinkle with salt and pepper. Scoop filling into center of rings. Drizzle remaining curry butter over squash and filling (mostly on squash). Cover with foil. Bake squash rings until squash is tender when pierced with skewer, about 40 minutes. Using spatula, transfer squash rings with filling to plates. Makes 8 servings. Bon Appétit November 2001

### COLLARD POTATO SALAD WITH MUSTARD DRESSING

2 pounds small red potatoes, scrubbed	1/3 cup olive oil
1 pound collards, coarse stems discarded and the leaves washed well and cut into 1-inch pieces	6 slices of lean bacon, cooked until crisp, (drained, and crumbled)
2 tablespoons Dijon-style mustard	3 tablespoons thinly sliced scallion
2 tablespoons red-wine vinegar	

In a kettle combine the potatoes with enough water to cover them by 2 inches, bring the water to a boil, and simmer the potatoes 15 to 20 minutes, or until they are tender. Transfer the potatoes with a slotted spoon to a colander, reserving the cooking liquid, and in the reserved cooking liquid boil the collards, stirring occasionally, for 10 minutes. Drain the collards in a sieve, refresh them under cold water, and squeeze them dry in a kitchen towel. In a bowl whisk together the mustard, the vinegar, and salt and pepper to taste, add the oil in a stream, whisking, and whisk the dressing until it emulsified. Quarter the potatoes and add them to the dressing. Add the collards, pulling them apart to separate the leaves, the bacon, and the scallion and toss the salad well. Serves 6. Gourmet February 1992

**SHARES ARE LIMITED FOR 2007**

**PLEASE REGISTER EARLY**



*Dear CSA Member:*

*2006 Season*

*As the 24 week season nears completion, 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. A special thanks to all of you who volunteered your time, we could not do this without your help. It was a wonderful year! Any questions or comment are always welcomed, please call Danielle or Nicole at 914-737-3200. Enjoy the remaining weeks and we hope to see you all again next year.*

*Stay well.*

*Nicole and Danielle, Core Members*

## **2007 EARLY ENROLLMENT DISCOUNT**

*Anyone that wants to take advantage of the early enrollment discount needs to get their registration form and deposit in by Dec 31, 2006. You can either bring it to the CSA pick-up site or mail it to:*

CSA Core Group  
c/o Discovering Wellness  
3199 Albany Post Rd., Suite 217  
Buchanan, NY 10511

*\*Please make checks payable to Stoneledge Farm*

*Vegetable Share Price:*

- \$415 for the season (24 weeks)  
with a \$100 deposit before Dec. 31, 2006*

*Vegetable Share Price:*

- \$440 for the season (24 weeks)  
after Dec. 31, 2006 in full.*

*Fruit Share Price:*

- \$200 for 20 weeks  
(only available with vegetable share)*