

Dear Member,

Our CSA season is quickly coming to an end. Next week will be the last delivery. The exceptionally warm weather has made for an enjoyable November harvest. The rains have been relentless though, and even with our best effort to clean them, some of the vegetables carry more soil than we would like to your homes from ours.

I encourage you to pick up a brochure for 2007 and return it to the site to reserve your membership share for next season. There has been an amazing awakening of the benefit of regional agricultural products to our health, environment and economy and CSA is growing stronger every year. We are ever thankful to be part of the sustainable agriculture community as each CSA member is also an equal partner. Yet another concept from the Terra Madre gathering: "co-producer", formerly known as consumer. Enjoy the vegetables-Pete and Deb

SHARES INCLUDE: Potatoes-2 pounds or 1 quart Carrots-1 bunch Collards-1 bunch Red Russian Kale-1
Parsley-1 bunch Garlic-4 Celery-2 bulbs Collards-1 bunch Onions-5 Green Cabbage-1 head
Acorn Winter Squash-2 Rutabaga-2-*this is one of the vegetables that has been difficult for us to grow . They are delicious this year and we hope you enjoy them boiled and sliced on their own, or mashed and added to potatoes.*

Steamed Brussels Sprouts

Serves 4

1 pound Brussels sprouts, trimmed and washed
2 teaspoons chopped fresh thyme
1 tablespoon balsamic vinegar
Freshly cracked black pepper

Steam the Brussels sprouts in a steamer, over a large pot of boiling water until tender, about 10 to 12 minutes. Cut in half, and transfer to a bowl. Add the thyme, vinegar, and pepper. Toss to coat, and serve.

Mashed Rutabagas

Serves 4

2 small rutabagas or 1 large rutabaga, trimmed and cut into chunks
1/2 cup milk
1/4 cup buttermilk
1/4 teaspoon balsamic vinegar
Dash of freshly grated nutmeg
Coarse salt and freshly ground pepper

In a pot of boiling salted water, cook the rutabagas until fork-tender, about 15 minutes. Drain, and mash, using a large fork or a potato masher. Add the milk, buttermilk, vinegar, and nutmeg, and mash until smooth. Season with salt and pepper, and serve.

Roasted Parsnips and Onions

Serves 4

1 pound parsnips, ends trimmed
1 pound cipolline onions, peeled
1/4 cup fresh rosemary
2 tablespoons extra-virgin olive oil
Coarse salt and freshly ground pepper

Heat the oven to 425°. In a roasting pan, combine the parsnips, onions, and rosemary. Season with salt and pepper. Add the olive oil, and toss until vegetables are thoroughly coated. Roast for 40 to 45 minutes, shaking the pan every 15 minutes, until vegetables are deep amber.

STEWED COLLARD GREENS

Serves 4; Prep time: 20 minutes; Total time: 1 hour 20 minutes

1/8 to 1/4 teaspoon red-pepper flakes

2 pounds collard greens, trimmed (below) and cut crosswise into 1-inch strips coarse salt
2 cans (14.5 ounces each) reduced-sodium chicken broth (about 3 1/2 cups)

1. Bring chicken broth and pepper flakes to a boil in a large saucepan. Add collard greens; reduce heat to a simmer, and cover. Cook, stirring occasionally, until tender, 1 hour to 1 hour 15 minutes.

2. Season with salt. Serve greens with liquid spooned over the top.

Note: To trim collard greens, fold leaves in half lengthwise (at the stem). With a paring knife, slice away the stem and discard.

PLEASE RESERVE YOUR SHARE FOR 2007 NOW. REMEMBER THAT SHARES ARE LIMITED. LAST WEEK IS OUR FINAL WEEK. REMEMBER TO BRING IN YOUR DEPOSITS IF YOU ARE RENEWING.

ROASTED CHICKEN BREASTS WITH CARROTS AND ONION

Serves 4; Prep time: 15 minutes; Total time: 45 minutes

- 4 bone-in chicken breast halves (10 to 12 ounces each)
- 1 pound carrots, peeled, halved, and cut on the diagonal into 1/2-inch chunks
- 6 garlic cloves, quartered
- 1 medium red onion, halved, cut into 1/2-inch wedges coarse salt and ground pepper
- Coarse salt and ground pepper
- 3/4 cup pitted prunes, quartered lengthwise couscous, for serving (optional)

Couscous, for serving (optional)

1. Preheat oven to 450°. Place chicken on a rimmed baking sheet. Arrange carrots, garlic, and onion around chicken; season chicken and vegetables generously with salt and pepper. Roast 10 minutes.
2. Stir prunes into vegetables. Continue roasting until chicken is cooked through and vegetables are tender, 15 to 20 minutes more. Serve chicken and vegetables over couscous, if desired.

ROASTED ACORN SQUASH AND CHESTNUTS

- 4 small acorn squash
- 1/2 stick (1/4 cup) unsalted butter
- 1/2 cup packed brown sugar
- 1/2 teaspoon freshly grated nutmeg
- 1/2 teaspoon ground cloves
- 2 cups vacuum-packed whole chestnuts* (not canned; about 3/4 pound) *available at specialty foods shops and some supermarkets

Preheat oven to 450°F.

Halve squash lengthwise and discard seeds and strings. Cut each half lengthwise into 3 wedges and arrange wedges, skin sides down, in a shallow baking pan. In a small saucepan melt butter with brown sugar over moderate heat, stirring occasionally until sugar is dissolved. Stir in nutmeg and cloves and remove pan from heat. Spoon butter mixture over squash and cover baking pan with foil.

Bake squash in middle of oven 30 minutes. Remove pan from oven and scatter chestnuts over squash. Re-cover pan with foil and roast squash and chestnuts 30 minutes, or until squash is tender. Squash and chestnuts may be made up to this point 6 hours ahead and kept, covered, at room temperature.

Remove foil from pan and bake squash and chestnuts 20 minutes more. With a slotted spoon transfer squash and chestnuts to a serving dish. Stir sauce, scraping up brown-sugar drippings, and spoon over squash and chestnuts. Serves 8. *Gourmet* 1998

CABBAGE AND CELERY ROOT SLAW WITH CIDER-DIJON DRESSING

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| 1/2 medium head green cabbage, thinly sliced (about 8 cups) | 2 tablespoons Dijon mustard |
| 1/2 small head red cabbage, thinly sliced (about 4 cups) | 2 tablespoons apple cider vinegar |
| 2 red bell peppers, cut into matchstick-size strips | 4 teaspoons sugar |
| 3 cups matchstick-size strips peeled celery root (from 1 medium head) | 2 teaspoons celery seeds |
| 2/3 cup mayonnaise | |

-Mix first 4 ingredients in large bowl. Whisk mayonnaise and next 4 ingredients in small bowl to blend. Pour dressing over vegetables. Season with salt and pepper. (Can be made 6 hours ahead. Cover; chill.) 6 servings. *Bon Appétit* Aug 2000

GARLIC ROASTED POTATOES

Do not use a dark aluminum baking pan (including nonstick) for this recipe because the potatoes will burn.

- 3 tablespoons olive oil
- 1 tablespoon minced garlic
- 4 1/2 lb large yellow-fleshed potatoes such as Yukon Gold
- 1 teaspoon kosher salt

Preheat oven to 375°F. Stir together oil and garlic in a large bowl. Peel potatoes and diagonally cut crosswise into 1/2-inch-thick slices, discarding ends. Toss slices with garlic oil, then arrange in 1 layer in a large shallow baking pan (1 inch deep) and sprinkle with kosher salt. Roast potatoes in lower third of oven until undersides are golden brown and crisp, about 1 hour. Turn potatoes over with a metal spatula and roast until tender, about 15 minutes more. Season potatoes with salt and transfer, crusted sides up, to a platter. Makes 8 servings. *Gourmet*