

Dear Member,

This is the last delivery for the 2006 CSA season. Thanks to all of you. We wish for you a very happy holiday season and we will see you in the spring. Enjoy the vegetables-Pete and Deb

SHARES INCLUDE: Potatoes-2 pounds or 1 quart Carrots-1 bunch Winterbor Kale-1 bunch Sage-1 bunch
 Garlic-2 Red Cabbage-1 head-these are small, but delicious Beets-1 bunch Gold Turnips-1 bunch
 Butternut Winter Squash-2 -this *variety was described in the seed catalog as small, disease resistant with an exceptional flavor. They are quite small, preformed well this wet and rainy season and the taste is exceptional!* Pop Corn-3 ears
 Optional Fruit Share-one bag with Golden Delicious, Fuji, Cameo Apples and Bosc Pears

POP CORN-this is a mix of "Smoke Signals"-the ears with many colors and "Mahogany "Pop Corn. Let the ears dry for at least 8 weeks. To pop, pick the kernels from the cob and pop in a small amount of oil at the bottom of a pan.

BUTTERNUT SQUASH WITH SHALLOTS AND SAGE

2 tablespoons olive oil
 3 shallots, halved lengthwise, then cut crosswise into 1/4-inch-thick slices (3/4 cup)
 1 (1 3/4-lb) butternut squash, peeled, halved lengthwise, seeded, and cut into 1/2-inch cubes (4 cups)
 1/2 cup reduced-sodium chicken broth or water
 1 tablespoon packed brown sugar
 1/2 teaspoon finely chopped fresh sage
 1/2 teaspoon salt
 1 teaspoon balsamic vinegar
 1/4 teaspoon black pepper

Heat oil in a 12-inch heavy skillet over moderate heat until hot but not smoking, then cook shallots and squash, stirring, until shallots are softened, about 5 minutes. Add broth, brown sugar, sage, and salt, stirring until sugar is dissolved. Simmer, covered, stirring occasionally, until squash is tender, 8 to 10 minutes. Remove from heat and stir in vinegar, pepper, and salt to taste.

Makes 4 servings. Gourmet October 2005

A soup this hearty calls for wedges of crusty country bread alongside. For the salad, arrange sliced pickled beets on romaine leaves and sprinkle generously with fresh dill. Apple strudel is just right to finish up.

SMAOKED SAUSAGE, KALE, AND POTATO SOUP

4 ounces smoked fully cooked sausage (such as kielbasa or hot links), sliced into rounds
 2 3/4 cups canned low-salt chicken broth
 3/4 pound small red-skinned potatoes, thinly sliced
 1 cup dry white wine

5 cups thinly sliced trimmed kale leaves (about 3/4 of medium bunch) or
 3/4 of 10-ounce package frozen chopped kale, thawed, drained
 1/4 teaspoon caraway seeds, lightly crushed

Sauté sausage slices in heavy medium saucepan over medium-high heat until beginning to brown, about 3 minutes. Add chicken broth, sliced potatoes and white wine and bring mixture to boil. Reduce heat to medium, cover and simmer until potatoes are almost tender, about 10 minutes. Add kale and caraway seeds to soup. Simmer soup uncovered until potatoes and kale are very tender, about 10 minutes longer. Season soup to taste with salt and pepper. Ladle soup into bowls and serve immediately. 2 Servings; Can Be Doubled.

BEETS AND WALNUTS Can be prepared in 45 minutes or less.

6 beets(each 1 1/2 to 2 inches in diameter), scrubbed and trimmed, leaving about 1 inch of the stems attached
 3/4 cup water
 2 garlic cloves, unpeeled
 1 tablespoon olive oil
 1 tablespoon minced fresh coriander
 1 1/2 teaspoons red-wine vinegar, or to taste
 1 teaspoon minced white part of scallion
 5 walnut halves, toasted and chopped (about 2 teaspoons)

In a 2-quart microwave-safe round glass casserole with a lid, microwave the beets with the water and the garlic, covered, on high power(100%), stirring every 2 minutes, for 6-9 minutes, or until they are tender when pierced with a fork, transferring them to a cutting board as they are cooked and reserving the garlic, and let them cool. Peel the beets, halve them, and slice them 1/4 inch thick. Peel the reserved garlic, mash it to a paste with the flat side of a heavy knife, and in a serving bowl stir it together with the oil, the coriander, the vinegar, the scallion, and salt and pepper to taste. Stir in the sliced beets and sprinkle the mixture with the walnuts. Serves 2.

GLAZED BABY TURNIPS AND CARROTS

1 pound baby turnips (about 2 pounds with greens attached) or regular turnips
3/4 pound baby carrots (about 2 pounds with green attached)
1 1/2 tablespoons unsalted butter
1/2 teaspoon sugar

Trim baby turnips and carrots, leaving about 1/2-inch stems if green were attached, and peel if desired. If using regular turnips, peel and cut into 1-inch pieces. In a steamer set over boiling water steam turnips and carrots separately, covered, until just tender, 6 to 8 minutes. Vegetables may be prepared up to this point 1 day in advance and kept covered and chilled. In a large heavy skillet cook vegetables in butter with sugar and salt and pepper to taste over moderately low heat, stirring, until heated through and glazed, about 4 minutes. Serves 6. Gourmet April 1994

POTATO AND TURNIP GRATIN

4 cups heavy whipping cream
2 cups low-salt chicken broth
6 large fresh thyme sprigs
4 large fresh sage sprigs
2 large fresh rosemary sprigs
2 large garlic cloves, pressed
1 Turkish bay leaf
1 tablespoon coarse kosher salt
1 teaspoon ground black pepper
1/4 teaspoon ground nutmeg
1/4 teaspoon cayenne pepper
3 1/2 pounds russet potatoes
2 pounds turnips
1 cup freshly grated Parmesan cheese

Position rack in top third of oven and preheat to 350°F. Bring first 11 ingredients to boil in large saucepan. Reduce heat and simmer until mixture is reduced to 33/4 cups, about 35 minutes. Strain cream mixture into large bowl. Peel potatoes; cut into 1/8-inch-thick rounds, adding immediately to cream mixture to prevent discoloration. Peel turnips; cut into 1/8-inch-thick rounds. Add to potato mixture; stir to coat. Pour vegetable mixture into 15x10x2-inch glass baking dish and press to even layer. Cover dish with foil. Bake 1 hour. Uncover; sprinkle with cheese. Bake until top is golden brown, potatoes are tender, and most of cream mixture is absorbed, about 25 minutes longer. Makes 12 servings. Bon Appétit

RED CABBAGE AND ONIONS

1 teaspoon olive oil
1 1/2 lb red cabbage, cored, cut into 2-inch pieces, and layers separated
1/2 lb red onions, cut into 1-inch pieces and layers separated
2 teaspoons finely chopped fresh thyme
1/2 teaspoon salt
1/4 teaspoon black pepper

Heat oil in a 12-inch nonstick skillet over moderately high heat until hot but not smoking, then sauté cabbage, onions, thyme, salt, and pepper, stirring, 3 minutes. Cover skillet and reduce heat to moderate, then cook, stirring occasionally, until cabbage is tender, about 12 minutes more. Each serving contains about 68 calories and 1 gram fat. Makes 4 servings. Gourmet December 2002

EARLY ENROLLMENT DISCOUNT 2007

Anyone that wants to take advantage of the early enrollment discount needs to get their registration form and deposit in by Dec 31, 2006. Go to www.westchestercsa.org for info. Hope to see you all in the spring.

**THANK YOU FOR YOUR PARTICIPATION THIS YEAR.
HAVE A WONDERFUL THANKSGIVING.**