

From: Cream of the Crop CSA creamofthecroprnyc@gmail.com
Subject: COTC Week 13
Date: September 12, 2017 at 10:04 AM
To: bernie@creamofthecropcsa.org



Mushroom shares still available and middle shift open for today's pick-up!

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TUESDAY, SEPTEMBER 5
4:00PM - 7:00PM

263 W. 86th St.

(at the corner of West End Ave., just north of the Church of St. Paul & St. Andrew)

What's New

More S&V Jams at pick-up!

Since we sold out of the S&V Jams and marmalades @ 6PM last week I ordered more so if you would like to purchase please bring some cash! Jars are \$6.00 each or 2 for \$10.00. They retail for \$8 BTW.

Mushroom Shares

Sadly, we have sold out of our Mushroom shares. The good news is we anticipate offering them in our Winter Shares and then again next season so if you missed out, you can experience them next time.

Volunteering

Just a reminder that each membership needs to complete 3 volunteer shifts for the season unless you are a Vacationer's Share and/or signed up after September 5. If you fall into either category, you only are responsible for 2 shifts.

As of this email, we still need several volunteers for next week September 19th: 1 early shift and 3 middle shift. If you are able, please sign up for them at <http://creamofthecropcsa.org/register.php>.

If you are looking for **Volunteer Opportunities Off Site**, (either this year or next season) please email bernie@creamofthecropcsa.org. We could always use some help with social media, website/list serve updates, advocacy, etc.

Bernie

Advocacy

As we celebrated the denial of the CPV Power Plant, the first of two historic storms was decimating the gulf coast of Texas, inundating Houston. Barely a week after Harvey came ashore, Irma began, and continues, to leave a path of destruction across the Caribbean, Florida and the southeast. As a community supporting organization, I thought that our group may be interested in more local, community based charities and efforts in the devastated areas if you are looking to give. This [NYT article](#) highlights some local efforts supporting Harvey relief in the Houston area- notably the [Houston Foodbank](#), which may be of interest to our food oriented group. This [additional NYT article](#) gives similar advice for those affected by Irma. Not mentioned in the article, but making the rounds is [the piece written by Tim Duncan](#), an NBA player raised on St. Croix, who has started a relief fund for the islands, and poignantly recalls how imperative food relief was after Hurrircan Hugo.

Expected Produce

In addition to the optional shares that are consistent every week, we expect the following varieties this week:



VEGETABLES

Red Leaf Lettuce, Green Leaf Lettuce, Escarole, Scallions, Cilantro, Corn, Celery, Spaghetti squash, Red Potato, Onions, Bell Peppers, Zucchini, Kale, Jalapeño, Mint



fruit

FRUIT

Apples (4lbs) 2lbs of 2 different varieties

Pears (2lbs)

Italian Plums (1lb)

mushrooms



MUSHROOMS

Shitakii



cheese

CHEESE

Goat Cheeses - Plain, Italian Herb or Dill



lamb & beef

STEAK

Off Week

BEEF - Variety

Roasts

LAMB

Lamb Stew



pork

PORK - VARIETY

Off Week

BACON

Off Week



TURKEY (ground)

Off Week



WHOLE CHICKENS

On

Recipes & Produce Tips

Easy Jalapeño Peppers

Ever wonder what else you can do with those jalapeños? You've made salsa, you've made guacamole and *still* have a ton left! This recipe is super easy, delicious and good for both an after school snack or as an appetizer for your next dinner party.

Ingredients

- Jalapeños, sliced in half lengthwise with seeds and veins removed. Leave stem intact.
- Cream cheese, not whipped otherwise it will leak out.
- Bacon, whole strips or cut in half based on the size of the jalapeños

Method

1. Fill each half of jalapeños with a liberal amount of cream cheese.
2. Wrap bacon around stuffed jalapeños. Press ends of bacon into cream cheese so that the poppers stay together.
3. Bake in the oven at 400 degrees until jalapeños are soft and bacon is crispy.
4. Freeze on sheet tray and store in plastic bags in freezer until ready to use.

I am actually baking the poppers now from the jalapeños I got last week so I will forward a picture in about a half an hour or so. If you need anything else, please let me know.





Produce Tips

Pears: Last week we posted some innovative [Pear Recipes](#) but did you know that pears are the only fruit not to ripen on the tree? To learn all about Pears - prevent browning, storage and Pear freezing tips, check out [Pear Tips!](#)

Tomatoes: Learn how to keep your [Tomatoes fresh and last longer!](#)

On the blog

Recipes from the blog and the trick to getting perfect roasted vegetables every time.

- [Spinach Quiche](#)
- [Potato Pie](#)
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As always, [visit the blog](#) for more recipe ideas, and if you have a recipe or tip you'd like to share, [email us!](#)



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CSA Membership 2017

Our mailing address is:
Cream of the Crop CSA
348 West End Ave. #1D
New York, NY 10024

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