



This Week's Share May

Include:

- **Cabbage**
- **Salad Mix**
- **Spinach**
- **Arugula**
- **Brussel Sprouts**
- **Sweet Potatoes**
- **Hot Peppers**
- **Peppers**
- **Garlic**
- **Leeks**
- **Celeriac**
- **Radishes**
- **Daikon**
- **Beets**

Please Note Final Pick-up dates:

The last pick-up in Providence is October 30 and the last pick-up in E. Greenwich is November 1.

Trouble Around the Corner

Yikes! The CSA season is almost done! It's also about time we started asking you to consider rejoining us next year. We ask that you reflect on the great amount of certified organic produce you have received since late June. Every week, for the past 18 weeks you have received clean, healthy vegetables, and you have received them from the person who grew them.

Maybe you didn't get everything you wanted every week. We're sorry if that's the case, but we were battling one of the driest summers on record. We did not get a drop of rain in August and only a little in September. This made growing lettuce a nightmare this year, and that's not to mention the 2000 heads that woodchucks ate. Many other crops did exceedingly well and perhaps you tried new things you wouldn't normally eat, and enjoyed eating what was locally available. Hopefully, your family ate healthier than ever.

Maybe you know you want to sign back up. If so, that's great! If you're not sure, we are certain you'll realize how special CSA membership is after shopping at the supermarket for a few weeks. Within weeks, we're sure you'll be missing fresh local produce. Even if you buy organic foods at the supermarket, you won't be getting anything as fresh as you got from us, and you'll probably pay a lot more for it!

Survey Says...

Please take a few moments to fill out the survey that has been sent to you this week. In your survey, we hope you'll give us some feedback that will help us to make the CSA even better next year. Keep in mind that while we try to take your advice, weather is what makes the final decisions around the farm.

Membership Renewals Now Being Accepted

We're asking you to consider joining us again next year for another season of healthy eating. The cost for 2008 will be \$525 if you are **paid in full** by December 31, 2007. This is a special offer for current members only. After December 31, you'll have to pay the same price as our new members: \$550. We've had many inquiries this season and expect we will be filling up quickly, so bring back your renewal slip next week or mail it in soon to reserve your spot. If you are unable to pay the full amount, you may reserve your spot with a deposit of \$100. New next year we will be offering a limited number of workshares. If you would like to apply for a workshare, please contact us.

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Marinated Tofu and Daikon Salad

I have seen many variations of this recipe: The daikon and carrot can be cut into matchsticks instead of being grated; mushrooms can be used instead of tofu; it could be served with cold Japanese noodles.

1 tsp sugar (or honey)	1 tsp sesame oil	2 tsp. Japanese rice vinegar
2 tsp light soy sauce	2 Tbs. sake or dry sherry	1 garlic clove crushed
pinch of red pepper flakes	@ 7 oz firm tofu	1 daikon, coarsely grated
1 small leek cut at a slant	2 carrots grated	2 Tbs. cooking oil
8 Tbs. cornstarch		

Whisk the sugar, sesame oil, rice vinegar, soy sauce, sake, garlic, and red pepper together until the sugar has dissolved. Cut the tofu into bite-size chunks, each about 1/2 inch thick, and place in a shallow dish or on a deep plate. Spoon the soy sauce mixture over the tofu, cover, and marinate in the fridge for 1-2 hours.

Mix the grated radish with leeks and carrots. Carefully drain the marinade off the tofu, pouring it into the radish salad, leaving the slices of tofu moist. Toss the radish salad well so that it is fully coated with the marinade.

Heat the oil in a non-stick frying pan. Place the cornstarch on a plate. Dip the tofu slices in the cornstarch, turning them to coat each side. Add the tofu slices to the frying pan as they are coated, and cook each side for 1-1 1/2 minutes, until crisp and golden. Transfer to the plates and serve immediately with the radish salad

Brussel Sprout Celeriac Soup

This recipe has been borrowed from the [Asparagus to Zucchini](#) cookbook that many of our members bought last year. When I told Erik I was making it, he seemed a little scared. I'll admit that I was frightened by some of the smells as I was cooking too! In the end, however, I was happy I took a chance on this soup. It was yummy! The cookbook says this recipe serves 4-6, but we found that it was a perfect dinner for 2. Maybe it could serve four if they each just had a little cup.

2 Tbsp vegetable oil	1/2 cup heavy cream
2 cups chopped onions	Salt and pepper
1/2 pound (2 Cups) brussel sprouts	1-3 Tbsp. apple cider
1/2 pound (2-3 small or 1 large) celeriac, peeled and chopped	6-8 oz grated cheddar
2 cups water	4-6 slices French bread, toasted

Heat oil in soup pot over medium flame. Add onions and sauté until wilted. Stir in Brussel sprouts and celeriac. Add water, bring to boil, reduce to simmer, cover, and cook until vegetables are tender, about 15 minutes. Puree soup in batches in food processor or blender, then return soup to pot. Stir in cream and season to taste with salt and pepper. If soup tastes too bitter, stir in some apple cider until flavors are balanced. Heat broiler. Sprinkle cheese over toast slices and broil them until cheese is melted, 2-4 minutes. Serve each bowl of soup with a cheddar crouton on top.