

**From:** Cream of the Crop CSA [creamofthecroprnyc@gmail.com](mailto:creamofthecroprnyc@gmail.com)  
**Subject:** 🍄🍅🥕 COTC Week 10 - Mushroom shares still available and middle shift open today  
**Date:** August 22, 2017 at 7:25 AM  
**To:** [bernie@creamofthecropcsa.org](mailto:bernie@creamofthecropcsa.org)



Mushroom shares still available and middle shift today!

[View this email in your browser](#)



**TUESDAY, AUGUST 22**  
**4:00PM - 7:00PM**

*Middle shift open for today--sign up!*

263 W. 86th St.  
(at the corner of West End Ave., just  
north of the Church of St. Paul & St.  
Andrew)

## What's New

### Opportunities are knocking!

**Opportunity #1:** As of now we only have six mushroom shares still available. If you haven't signed up yet (check your account to be sure), there is still time! See last week's newsletter for details but know that you won't be able to add the share to your account yourself until Wednesday morning as the system is temporarily closed. You can wait until then or email your request, [bernie@creamofthecropcsa.org](mailto:bernie@creamofthecropcsa.org), and let me know how many shares you would like.

**Opportunity #2:** Currently we have one open middle slot for today, Tuesday, August 22. If you sign up for a slot and need to cancel, please send an e-mail to Abe at [volunteers@creamofthecropcsa.org](mailto:volunteers@creamofthecropcsa.org). Abe always responds and confirms that he has acted on your message. If you think/imagine/hope/fantasize that you have sent a message but don't receive a response, you'll know Abe never got it.

**Attention please:** We still seem to be running out of some items in the large share

Attention please. We still seem to be running out of some items in the large share section which means either some small share members are errantly taking items from there or large shares are taking too much. Either way, please try to be more conscious when collecting and be sure to read instructions on the signs.

Thanks!  
Bernie

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## Expected Produce

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



**veggies**

### VEGETABLES

Chicory, iceberg and Boston lettuce, red beets, carrots, scallions, chef heirloom tomato, basil, collards, frying peppers, asian eggplant, zucchini, corn



**fruit**

### FRUIT

Clapp pears, Italian plums, peaches



**mushrooms**

### MUSHROOMS

Shares coming in September. Sign up now!



**cheese**

### CHEESE

Mozzarella -- members can choose regular or smoky

**1-1-0**

**STEAK**



### STEAK

Rib steak

### BEEF - Variety

Off week

### LAMB

Off week



### PORK - VARIETY

Pork chops

### BACON

Regular bacon



### TURKEY (ground)

On week



### WHOLE CHICKENS

Off week

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## Advocacy

### NYC Compost Project

We continue to be impressed by the many members who continue to bring their compost to pick-up! Have you wanted to bring your compostable scraps to pick-up, but maybe it just hasn't worked out yet? Perhaps you come straight from work, and toting some soon-to-be compost on your commute and to your office is something your fellow commuters and office mates may take issue with? Fear not! While leaving scraps may be convenient for some Cream-of-the-Croppers, it may not work for all, and luckily we live in a city that is making it easy to get in on the composting game!

[The NYC Compost Project](#), through the Department of Sanitation, offers many ways to scratch your composting itch. DSNY offers many [food-scrap drop-off sites](#) throughout the week across the city. They also sponsor [reduced-cost composting equipment](#) if you are interested in expanding your efforts at home. One other exciting opportunity is the ability to [volunteer at composting and urban farm sites](#) to really help and observe the cycle be completed. Let us know if you explore any of the great DSNY opportunities!

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## Recipes & Produce Tips

### Peach and Tomato Salsa

#### Ingredients

4 tomatoes  
1 large or 2 small peaches  
1/8 c chopped cilantro  
1/8 c chopped basil  
1/2 large onion  
2 - 3 cloves garlic  
salt to taste  
optional jalapenos for heat

#### Instructions

1. Using a food processor, pulse the tomatoes, peaches, onion, and jalapenos (optional) until chunky. You can also hand chop but the food processor is a lot faster. :)
2. Finely dice the garlic
3. Mix in a large bowl, add salt and serve!

### Super Easy "Sun" Dried Tomatoes

*A good project for lazy weekend days.*

#### Ingredients

Tomatoes - any kind will work! Try a few to find which ones you like  
Olive oil  
Sea salt and cracked pepper

#### Instructions

1. Preheat oven to 250 F.
2. Slice tomatoes to uniform thickness
3. Place cut side up on a baking sheet and drizzle with salt. Let stand 20 minutes.

4. Roast until slightly dry but still bendable - usually about 4 hours.
5. Store in an airtight container or plastic bag, then use in salads, frittatas, sandwiches, on chicken, in pasta....the options are endless!

## On the blog

Check out these recipes and tips on the blog!

- [Pasta With Seared Zucchini and Ricotta Salata](#)
- [Chicken Saltimbocca](#)
- [Caesar Salad Dressing](#)
- [Veggie storage tips](#)

Have a recipe or tip you'd like to share? [Email us!](#)



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