From: Cream of the Crop CSA creamofthecropnyc@gmail.com

Subject: Q COTC Week 11 - Check out the web store!

Date: August 29, 2017 at 9:27 AM

To: bernie@creamofthecropcsa.org



Visit the web store today!

View this email in your browser

Cream Crop csa



TUESDAY, AUGUST 29 4:00PM - 7:00PM

Looks like rain for this afternoon so indoor pick-up today; details TBA

263 W. 86th St.

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

What's New

Check out the web store!

Hey gang! I hope you're enjoying the bounty of tomatoes we have been getting! If you would like more for canning or otherwise, know that we offer cases of tomatoes in our web store (log in to your Farmigo account to see what's available).

I realize I haven't been sending out weekly reminders to order from our web store but know it's always open! The best time to order is from Wednesday morning until Friday at midnight (for delivery the following Tuesday) so please take advantage. If you place your order after Friday, know that your order will come a week from the upcoming Tuesday.

Again, if you want larger meat roasts or any other item that you don't see listed, just reach out and ask! There is a likely chance we can fulfill your request. It's just impossible to enter every item available into the software system.

Expected Produce

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



VEGETABLES

It's a surprise! (Farm list delayed this week but expect lots of goodness.)



FRUIT

See above



MUSHROOMS

Shares coming in September.



CHEESE

Udderly Hot and 4 Dog Dill



STEAK

Off week

BEEF - Variety

Stew beef

AAAD

LAMD

Lamb chop



PORK - VARIETY

Off week

BACON

Off week



TURKEY (ground)

Off week



WHOLE CHICKENS

On week

Recipes & Produce Tips

Ratatouille

Ingredients

- 2 garlic cloves, minced
- 1 cup tomato puree
- 2 Tbsp. olive oil, divided
- 1/2 onion, thinly sliced then cut in half. It's ok if the pieces come apart. I used a mandolin for all the vegetables, to get thin even slices.
- 1 small eggplant, sliced. Cut slices in half, if needed. Or you can use a smaller Italian eggplant, if available.
- 2 small zucchini, sliced thinly

- 3-4 roma tomatoes, sliced thinly
- 2 small yellow squashes, sliced thinly
- 2 red peppers, sliced thinly. I cut my pepper in half, sliced it thinly, then used 1-4 pieces when layering.
- 1-2 tsp. thyme- you will sprinkle over the top
- 1-2 tsp. basil
- salt and pepper to taste

Instructions

- 1. Preheat oven to 375 F.
- 2. Pour tomato sauce in the bottom of a round, oval or square baking dish. I used a round one to create the spiraled effect, but any type of dish would work. My dish measures 10 1/2 inches across.
- 3. Add the minced garlic and one tablespoon of olive oil into the tomato sauce. Stir to blend and season with salt, pepper, and a small sprinkling of basil (approx. 1/2 tsp.).
- 4. Wash all of your vegetables, and dry thoroughly. Trim ends.
- 5. Using a mandoline, adjustable-blade slicer, or a very sharp knife, cut the onion, eggplant, zucchini, yellow squash, tomatoes, and peppers, approx. 1/16-inch thick.
- 6. In your palm or on your cutting board, layer your vegetables in a pattern. This was my pattern, eggplant, tomato, onion, yellow squash, red pepper, zucchini, tomato, eggplant...repeat
- 7. Once I had a sizeable stack, I placed it on its side in my dish. The purple side of the eggplant should be up. I started on the outside of the dish and worked my way in.
- 8. Cut a piece of parchment paper to the size of your baking dish and tuck in the paper around the edges. This will help seal in steam.
- 9. Bake for 35-45 minutes.



On the blog

As always, <u>visit the blog</u> for more recipe ideas, and if you have a recipe or tip you'd like to share, <u>email us!</u>



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