

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

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Cream Crop csa



TUESDAY, SEPTEMBER 19 4:00PM - 7:00PM

Middle shift open--please volunteer!

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

What's New

Share your experience with COTC

Having a great COTC CSA experience? If so, we would love for you to WRITE A REVIEW or SHARE YOUR EXPERIENCE on SOCIAL MEDIA! Yelp, FB, Westside Rag (a <u>recent article</u> mentioned us specifically so commenting there would be awesome), Instagram, or wherever you feel appropriate. The more personal the experience the better. Reviews and posts are more ways to publicize our CSA and attract new members.

You may be wondering why it's so important to increase membership. Well.... let me explain. As you know, NYC dwellers tend to move in and out of neighborhoods/city frequently, which means that we need to constantly recruit *new* CSA members to "replace" those who leave. And the reasons why we need to keep our membership numbers up are:

1. The more members we have, the fewer volunteer shifts members will need to

commit to.

- 2. The more members we have, the more optional share orders we receive which not only ensures that our farmers feel that partnering with us is worth their efforts, but delivery expenses are more easily covered thus keeping those share prices the same or even reduced!
- 3. The more members we have, the more likely that we can continue to offer a Winter Share!

So... help get the word out! And if you have other ideas on how we can connect with our local community, please speak or <a href="mailto:emailto:mealto:emailto:mealto:emailto:mealto:emailto:mealto:emailto:mealto:emailto:mealto:mealto:emailto:mealto:emailto:mealto:emailto:mealto:emailto:mealto:emailto:mealto:emailto:mealto:emailto:em

Volunteer Needed

We are short one volunteer for the middle shift today and really need the help to ensure distribution runs smoothly. Please sign up

at http://creamofthecropcsa.org/register.php ASAP.

Pork Products For Sale at Distribution

If you haven't noticed, we have been selling some items onsite to better "educate" your tastebuds. Because we have many new members, I think it's helpful to offer some items that we have as Optional Share Items to encourage membership sign up. As always, we accept cash only for these items so come prepared.

Mushroom Shares

Despite what last week's newsletter noted, we have three mushroom shares still available. Interested? You can order mushroom shares starting on Wednesday (log into Farmigo and choose from optional share menu) or email:me with the request. Price for the remaining nine weeks is \$49.50 and would begin next Tuesday.

- Bernie

Expected Produce

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



VEGETABLES

Romaine and red leaf lettuce, radish, parsley, corn, acorn squash, collards, Brussels sprouts, cherry tomatoes, beefsteak Tomatoes, yellow plum tomatoes, sweet bell peppers, carrots, oregano, zucchini



FRUIT

Apples, pears, concord grapes and cape gooseberries



MUSHROOMS

Crimini



CHEESE

Highlander, Old Man Highlander and Smoke Signal



STEAK

Filet

BEEF - Variety

Off week

LAMB

Off week



PORK - VARIETY

Nitrate-free hot dogs

BACON

Brown Sugar-Cured Thick-Cut Bacon



TURKEY (ground)







WHOLE CHICKENS Off week

Recipes & Produce Tips

Leeks!

We've noticed that a number of people haven't been taking the leeks. Need some inspiration? Check out these delicious recipes (and photos!) of some of the great things you can do with leeks: https://www.bonappetit.com/recipes/slideshow/23-favorite-leek-recipes-like-onions.

Editor's note: My absolute favorite way to prepare green beans is with caramelized leeks. I made a <u>version of this recipe</u> for Thanksgiving a few years ago, and it's been my preferred way to eat green beans ever since. Try it out!

On the blog

Recipes from the blog:

- Tomato Mint Cucumber Salad
- <u>Creamy Jalapeno-Cilantro Sauce</u>
- Stuffed Peppers

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>

