



CHELSEA CSA



community supported agriculture

newsletter

NOVEMBER 22, 2011

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www.chelseasca.org • <http://twitter.com/chelseasca> • www.stoneledgefarmny.org

Chelsea CSA hotline: (212) 760 - 9878

Chelsea CSA members support a regional NOFA-Certified family farm by buying shares in its harvest and receiving 24 weekly deliveries of freshly-picked vegetables and herbs. Pickup is on Tuesdays, from 4-7 PM at Hudson Guild, 441 West 26th Street.

what's in the bag...

NOV. 22

1 bag Bosc pears and Winesap apples

1 bag Golden Delicious apples and Fuji apples

1 jug cider – locally grown and produced. UV'd, refrigerate when you get home. If you are not going to use the cider right away, freeze for later use.

1 jar Stoneledge Farm Pear Sauce. 100% local fruit, no sugar added. Peter felt that the Stoneledge Farm Pear Sauce would be a perfect addition to the last Fruit Share and just in time for Thanksgiving. Enjoy.

If you have a half-share, please bring a quart container for your share of the cider.



Hudson Guild began the Chelsea Community Supported Agriculture project in Spring 2000. The Guild sponsors this volunteer-managed CSA in recognition of its mixed income model providing access to farm fresh organic produce for a diverse group of neighborhood residents.

NEWS FROM STONELEDGE FARM

Dear CSA Member,

What a season we have all endured. The farm has been sustained with the support and commitment of the CSA members and we cannot express completely our sincere gratitude. As farmers we know the power of nature and respect both the devastation and also the blessings that are part of working within the natural world.

Seed catalogs arrive every day and we are placing orders for supplies needed for the spring. The fields are covered with a Winter Rye cover crop. The garlic is planted and waiting for the spring.

As we look forward to the upcoming season we are filled with a sense of gratitude and commitment to our CSA members and renewed understanding of what it means to be a CSA farm.

With heartfelt thanks. Happy Thanksgiving.

— Deborah, for Pete Sr., Peter Jr. and Arliss

NOTES

2012 Registration is now open. Instructions to register and also to place Market Place orders are on the farm website on the Farm Blog. (www.stoneledgefarmny.org)

Market Place orders can be placed until noon the day before the last delivery.

Winter Sun Farms is taking orders for Winter CSA shares. Go to the Winter Sun Farms website at www.wintersunfarms.com to find their drop-off sites.

Jim Hyland has also offered to deliver Market Place orders to the Winter Sun CSA sites over the winter months. To order Market Place items once our CSA season ends, go to the farm website www.stoneledgefarmny.org, click on Market Place, select the Winter Sun site closest to you, place your order. Winter CSA shares will be delivered once a month. The delivery date will be on the confirmation e-mail. You will need to pick up your Market Place order at the Winter Sun Winter CSA share location during the designated distribution time. Any questions? Send an e-mail to info@stoneledgefarmny.org and we will get back in touch.

Stoneledge Farm LLC

info@stoneledgefarmny.org
www.stoneledgefarmny.org
359 Ross Ruland Road
South Cairo, NY 12482



Stoneledge Farm Farmers 2011—
Brenna Kavakos,
Deborah Kavakos,
Pete Kavakos, Sr.,
Peter Kavakos, Jr.,
Arliss Keyser

Photo by
Nancy M. Heiz,
Winter Sun Farms

THE SWEET SPOT

"A waist is a terrible thing to mind." —Chana

I can only echo everyone else's sentiments; it's been a difficult year. But we still need to cook! Below are two recipes that look tailor-made for a Chelsea CSA Thanksgiving Dinner That Couldn't Be Beat. I wish a healthy, happy and hearty holiday to all. See you next year!

Cranberry Relish with Apple Cider

(about 3 cups; adapted from epicurious.com)

Boiling down the cider gives great apple flavor; parsley adds color and freshness.

- 2 cups apple cider
- ½ cup sugar
- 1 12-oz bag fresh cranberries
- 1 medium apple, peeled, cored, diced (preferably a tart apple)
- 1 ½ teaspoons finely grated lemon peel
- 1 tablespoon chopped fresh parsley

- 1) Boil apple cider in heavy small saucepan until reduced to generous ½ cup, about 15 minutes.
- 2) Add sugar; stir over medium heat until sugar dissolves. Transfer to bowl and chill until cold, about 1 hour.
- 3) Using on/off turns, coarsely chop cranberries, apple, and lemon peel in processor. Add cider syrup; using on/off turns, chop finely. Transfer to bowl. Cover and chill overnight.

Note: Feedback on this recipe says it improves with age, so you might want to make it at least a day ahead. Bring to room temp before serving. Stir in chopped parsley and serve.



Pear, Cranberry and Gingersnap Crumble

(adapted from smittenkitchen.com)

Crumble:

- 1 cup (125 grams) flour
- ¼ cup (50 grams) white sugar
- 3 Tbs (37 grams) packed dark or light brown sugar
- 1 cup gingersnap crumbs (4 oz or about 16 store-bought cookies*)
- ⅛ teaspoon ground ginger
- ⅛ teaspoon table salt
- Pinch of white pepper, especially if your gingersnaps aren't particularly snappish
- ½ cup (1 stick) unsalted butter, melted and cooled

Filling:

- 2 lbs (4-5) large ripe pears, peeled, halved, cored and sliced 1/4 inch thick
- 1 ½ cups (6 oz) fresh cranberries
- 1 Tbs lemon juice
- ½ teaspoon finely grated lemon zest
- ½ teaspoon vanilla extract
- ½ cup white sugar
- 2 tablespoons cornstarch

- 1) Preheat oven to 350°F. Stir together flour, white and brown sugars, gingersnap crumbs, ginger and salt. Stir in the melted butter until large crumbs form.
- 2) In a large bowl, mix pears, cranberries, lemon juice and zest, vanilla. In a small bowl, whisk sugar and cornstarch together. Add sugar and cornstarch to the fruit mixture and toss well.
- 3) Transfer to a 1 ½ - 2 quart baking dish.
- 4) Sprinkle gingersnap crumble over the fruit. Set baking dish on a foil-lined baking sheet and bake 45 minutes, until the crumble is a shade darker and juices bubble up through the crumbs.

*Trader Joe's "Triple Ginger Snaps" are the best in the world, and I think they'd work great in this recipe!

Note: This recipe is great for improvising. Use half apples and half pears; add some more cranberries; add some chopped walnuts to the crumble; play to your heart's content.

A few words from Lillian, our fearless leader:

I will be at our final distribution on Tuesday, November 22nd verifying income and registering discount shares for 2012. Please bring your documentation with you. Qualifications for a discount share are listed on our website. (www.chelseacsa.org) This is open to current members until 1/1/12.

We encourage members to find their own share partners. However, if you need assistance, AJ will help you. You can contact her via email at ajconn298@hotmail.com

I wish that this CSA season had played out differently. I wish that our vegetable bins were filled with Stoneledge vegetables for the upcoming holiday. Unfortunately, my wishes are not reality. Still, as Thanksgiving approaches, there is much I am grateful for as CSA coordinator.

I am grateful for our dedicated Core Group who made the newsletter, distribution, the website, extra products and the bookkeeping happen. I'm grateful to all of you who have done your part volunteering at distribution, tweeting, printing, and so many other tasks. I am appreciative to Hudson Guild for giving us the space to operate our CSA and letting us use their custodial staff. I am grateful to our farmers who provided us with delicious organic produce and who have handled a challenging year with true grace.

I've spoken with many of you over the course of the season and I am heartened by your commitment to the CSA and to the farm. I can't think of any other situation in which people received half of what they were expecting and yet became stronger in their commitment! And so, dear member, I am grateful to you; and for the cultural values that you are forwarding. May the world follow your lead.

In gratitude, Lillian Quartuccia

CSA 2012 Registration Information

Our 2012 season registration is now open. This season we are working with a new online provider for CSA Registrations and also Market Place Orders. This new system will require all members to sign in as New Members, creating an account with your e-mail address, password and contact information. Once you create an account, you will use it every time you log in to the system to Register for shares, add to your Registration, order from the CSA Market Place, check your account.

Please follow the directions below to register for a 2012 CSA share. Following the directions to register for a share are directions to order from the CSA Market Place. If you have any questions, please send the farm an e-mail at info@stoneledgefarmny.org and we will be right back in touch.

We are so looking forward to 2012.

—Deborah

Go to the Farm website at www.stoneledgefarmny.org and click on JOIN.

1. Pick-up Site: Select your CSA site
2. Share: Select your Vegetable Share
3. Options: Add a Fruit Share and/or Coffee Share if you would like this option. You will be able to go back before the season starts and add Fruit and Coffee Shares if you do not select them when you first register.
4. Terms: Choose to Pay in Full or Installments. A note, if you choose to pay in installments with a credit card or e-check, your account will automatically be charged for the payments on the due dates. This is new this season with the programming system that is in place.
5. Contact Info: This is where all members will need to click on the "I am a new member Register" selection. Enter your contact information.

If you are adding a Share Partner to your account, enter their contact information under the Additional Contact fields. Click off the box "Also send e-mail communication to this contact" They will receive a separate e-mail with instructions to review and accept the CSA Member Guide and Membership Terms. Both names will show on the order and the CSA roster.

6. Pay: Membership: You first need to read over and then agree to the terms of Stoneledge Farm LLC. Select how you would like to make payment: e-check, Credit Card or mail a check.

You now have a CSA membership for 2012 and also an account.

Instructions to order from the CSA Market Place:

We are taking orders from the CSA Market Place to be delivered with the last Fruit Share delivery. When our CSA season ends, Jim Hyland of Winter Sun Farms has offered to deliver CSA Market Place orders when he delivers to the winter share locations on a monthly basis. More to come about Market Place winter delivery.

The Market Place is integrated with the same system that handles registration so you will use the same account login information for both.

Click on Market Place on the farm website. You will be taken to the new Market Place.

Click on the orange box on the upper right corner of the Market Place screen that says: Sign In to Start your Selection.

If you have registered for a 2012 CSA share and have created an account, use the same account to order now from the CSA Market Place.

If you have not registered for a 2012 CSA share but would like to order from the CSA Market Place, select Create an account Register to start your order process. After you have created this account, you will use the same account to register for a CSA share.

Select the items you would like from the Market Place. We have new products that have just been added: Apple Butter, Pear Butter and Raspberry Jam. They are all so delicious.

If you have any questions, send us an e-mail and we will be back in touch.

IN SUPPORT OF STONELEDGE FARM

Chelsea CSA is offering custom tote bags for \$15 each (or more!)

ALL PROCEEDS GO TO THE FARM



**A thoughtful
holiday gift!**

Medium RuMe Bag

- 15.5" x 15.5" x 4"
- holds up to 50lbs
- water resistant
- machine washable
- double bound seams
- square sides & bottom
- made in South Korean
Fair Trade Factory

*available
in lime and
grass —
a tasteful
matching set
for all your
shlepping!*

got veggies?

www.chelseaCSA.org