

# THE TIPI TIMES

December 6, 2012, second (and final) winter share delivery

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## **THIS WEEK'S DELIVERY:**

### **"A" BOX (large box)**

Golden beets, 3 lb  
Green cabbage  
Red cabbage  
Orange carrots, 4 lb  
Yellow carrots, 2 lb  
All carrots will be in one bag.  
Celeriac, 1 or 2  
Fennel, 1 or 2 bulbs  
Green kale  
Leeks, 3 lb  
Parsnips, 3 lb  
2 lb in a bag and 1 lb loose.  
Rutabaga, 1  
Beauty Heart radish, 1 or 2

### **"B" BOX (small box)**

Winter squash, 2  
Most will get butternut but a few will receive orange Sunshine instead.  
Satina yellow potatoes, 5 lb  
Russet potatoes, 5 lb  
Sweet potatoes, about 3 lb  
Garlic, 3

## **This is our final winter share delivery.**

As we picked kale this week, we realized this was our longest growing season ever. Our first asparagus harvest was on April 16, weeks earlier than usual. Now that the kale is harvested, our work outside is finished for the year. It has been a long, eventful and productive year for us.

Thank you for being members of our CSA this year. Have a great winter!

## **Things you need to know:**

\* Your delivery will consist of two boxes, labeled "A" and "B". They contain different vegetables. Take one "A" box and one "B" box.

\* Please pick up your box on the day of delivery.

## **Winter share strategy**

\* These vegetables are the most perishable: fennel, kale.

\* These are the next-most perishable: leeks, winter squash.

\* These will last the longest: All the remaining vegetables are quite stable.

## **Veggie Notes**

See the note below regarding the potatoes. See our [November 8 newsletter](#) for more complete storage information.

**Cabbage** - Refrigerate.

**Yellow carrots** - We've mixed the orange and yellow carrots in one bag. As Steve says, the yellow carrots are "large, very large and

astonishingly large." Don't be fooled by the size - these are tender and sweet. They store just as well as the orange carrots.

**Celeriac** - Will store for months in your vegetable crisper.

**Fennel** - Refrigerate and eat immediately. We kept the fennel alive under two snug layers of row cover. It feels like a triumph to have it this late in the year. The bulbs will not store long, so eat them right away.

**Kale** - This is the last veggie harvested from the fields. Everything else succumbed when temperature dropped to 9oF. Kale is tough!

**Parsnips** (These look like rough white carrots.) - Refrigerate in a plastic bag. Parsnips will store for two months but will darken in color. You will find 2 lb parsnips in a plastic bag plus 1 lb loose in the box. There was a little confusion during the veggie prep.

**Potatoes** - It has been so warm that the potatoes want to sprout. Store below 40oF to keep them from sprouting.

**Rutabaga** (round, cream-colored with purple shoulders) - Refrigerate. Will store for several months.

**Beauty Heart radish** (round, white with green shoulders) - Refrigerate.

*Sweet potatoes* - Store at room temperature, no lower than 55oF. You will want to rinse the sweet potatoes. They are clean but smell musty from being in storage.

*Winter squash* - Watch your winter squash carefully and use quickly if you see signs of deterioration.

## *Menu Ideas*

Did everyone notice the great Thanksgiving menus and recipes on-line? Many used veggies that we will send in this delivery. I gathered lots of ideas to try this winter. Here are a few posts to check out:

101 Cookbooks - [Thanksgiving Ideas](#), including  
Pumpkin and Rice Soup  
Raw Tuscan Salad  
Kale and Olive Oil Mashed Potatoes  
Vanilla Mashed Sweet Potatoes  
Jean-Georges Vongerichten's Kale Salad with Parmesan and Lemon

The New York Times has already dissembled their Thanksgiving recipe collection. However, they have posted a [Celery Root-Parsnip Latke](#) recipe in their Hanukkah recipes. Parsnip latkes are terrific; they get brown, crispy and sweet at the edges. A celeriac-parsnip combo sounds like a tasty combo.

I've enjoyed looking around the [FOOD52](#) site. The authors are prolific. The recipes I've tried have been quite good and the photos are mouth-watering.

FOOD52 - [10 Make-Ahead Thanksgiving recipes](#), including  
Butternut Squash and Cider Soup  
Leek, Lemon, and Feta Quiche

FOOD52 - [10 Turkey Alternatives for Vegetarians](#)  
Leek and Greens Tart with Cornmeal Crust (You might want to skip the butter-laden crust.)  
Butternut Squash and Roasted Garlic Galette  
Vegan Lentil Shepard's Pie with Parsnip and Potato Mash

FOOD52 - [A Last-Minute Thanksgiving Menu](#)  
Roasted Carrot Soup  
Sweet Potato and Parsnip Mash

My daughter and I found a good cookie recipe on FOOD52 to add to our holiday mix: [South-of-the-Border Chocolate Cookies](#). No, it does not contain any vegetables.

*Enjoy the food!*