

From: **Cream of the Crop CSA** creamofthecroprnyc@gmail.com

Subject: 🍅🍅🍅 COTC Week 9 - Mushroom shares now available; more tomatoes (!) and read up on ways to use all that zucchini

Date: August 14, 2017 at 9:19 PM

To: bernie@creamofthecropcsa.org



More tomatoes this week and lots of great recipes on the blog. Plus, sign up for mushroom shares, which are starting up soon!

[View this email in your browser](#)



TUESDAY, AUGUST 15
4:00PM - 7:00PM

263 W. 86th St.

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

What's New

Mushroom shares now available

Good News! Mushroom shares are now available, starting September 5th for a 12-week share. If you are interested, please don't hesitate as we only have 24 shares available. There are 17 people on the waitlist leaving only seven shares left if everyone opts in. Interested? You can order mushroom shares starting on Wednesday (log into Farmigo and choose from optional share menu) or [email me](#) with the request. The share is 12 weeks for \$66.00. Don't get confused by its schedule labeled as Vacationer's Share, it's correct.

Advocacy efforts

I'm so pleased to see so many members bringing in their compost! Not only are you helping the environment, but it means you're reading this newsletter. It's the little things that excite me, what can I say. LOL. Seriously though, it's important that each of you take a quick read of our weekly newsletter as we do convey important stuff here. Nothing earth shattering, but we definitely provide useful information to help make your CSA experience the best it can be.

CSA experience the best it can be.

Lastly, if you don't normally get to the Advocacy post towards the bottom, please do so today and take a moment to sign an important petition.

See you at distribution!

Bernie

Expected Produce

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



veggies

VEGETABLES

Romaine, red leaf and Boston lettuces, corn, radish, kale, zucchini, sweet peppers, hot peppers, cherry tomatoes, tomatoes, basil, Italian eggplant, red onion



fruit

FRUIT

Berries, cantaloupe, peaches

mushrooms



MUSHROOMS

Shares coming in September. Sign up now!

cheese



CHEESE

Noble Road (soft-ripened brie-style) and Elsa Mae (soft-ripened washed rind)

1 1 0

STEAK



STEAK

Off week

BEEF - Variety

Hot dogs

LAMB

Lamb steak



PORK - VARIETY

Off week

BACON

Off week



TURKEY (ground)

Off week



WHOLE CHICKENS

On week

Advocacy

Call to Action

In 2014, Governor Cuomo banned fracking in New York State, citing health reasons as the particular concern that drove him to that decision. However, of late, as noted in last week's newsletter, the Governor has sought to please the fossil fuel industry by allowing pipelines, compressor stations and trains to bring fracked oil and gas from elsewhere into New York. The movement of this fracked material represents a risk to New York, not to mention the health concerns of the areas where the actual fracking took place.

Please [sign and share this petition](#) rejecting the 401 Water Permit for the CDV Power

Please [sign and share this petition](#) rejecting the 401 water permit for the CFV Power Plant in Orange County that will run off of fracked gas.

For further details, please see this article: [New York's Fracking Ban Was Supposed to Set a Precedent -- but Governor Cuomo Is Going Back on His Word.](#)

Recipes & Produce Tips

Egg-Battered Zucchini

Ingredients

Zucchini, rinsed and sliced thinly lengthwise

Eggs, beaten

Unbleached flour, for dredging

Salt and pepper

Instructions

1. Slice zucchini as thin as possible lengthwise.
2. Prepare flour with salt and pepper for dredging. Dredge zucchini in flour, coating completely.
3. Beat eggs in a wide, shallow bowl. Dip dredged zucchini in beaten eggs and placed in frying pan.
4. Fry zucchini on both sides until lightly browned and place on tray lined with paper towel to cool.

These can be rolled with whatever you like. Classic options include capers or whipped ricotta cheese and lemon zest. Marinara sauce or pesto with mozzarella cheese can be rolled and put in the oven to melt for zucchini pizza rolls.

New on the blog this week!

Wondering what else to do with your zucchini or how best to store it? Check out the blog, which has nearly 20 related entries, a few of which are highlighted below (along with some good recipes for our tomato crop and eggplant)!

- [Zucchini Tips: Storage and nutrition](#)
- [Zucchini Chips](#)
- [Zucchini and Fresh Corn Farmers' Market Salad with Lemon-Basil Vinaigrette](#)
- [Crispy Summer Squash Pancakes](#)
- [Corn and Zucchini Orzo Salad with Goat Cheese](#)
- [Bruschetta Five Ways](#)
- [Canrese Salad](#)

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



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CSA Membership 2017

Our mailing address is:
Cream of the Crop CSA
348 West End Ave. #1D
New York, NY 10024

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