

FLATBUSH FARM SHARE

NEWS

1.20 / OCT 14 2009

This week's eats*:

.5 lb. Salad mix
1 bunch of Mizuna
1 head Joi Choy
1 lb. onions
.5 lb. Tatsoi
1 bunch beets
2 peppers
2 butternut squash
.70 lb. cauliflower
1 lb. carrots

* Let us know what you think of the veggies! Our farmers want to know and will try to adjust accordingly. Email info@flatbushfarmshare.com.



last week's share! courtesy of Amy Dreher

Save the Date! Pick-up Potluck on **October 28th** during distribution.

Upcoming FFS Partner Events

NYCCAHA Craig Murphey Tribute Event Saturday, October 17th

Craig Murphey served in the AmeriCorps VISTA National Service Program of New York City Coalition Against Hunger (NYCCAHA) who was involved with the beginnings of the CSA program in West Harlem. Sadly, his life was cut short in a bike accident. In his honor, his family and friends started a fellowship that would continue to support hunger fighters like Craig. Come to this year's tribute event! The NYCCAHA/hunger/fellowship portion of the event will be from 5pm-10pm. At Hope Lounge, 10 Hope Street (between Roebling and Havemeyer in Williamsburg).

More info:

- about the event: <https://www.nyccah.org/civircm/event/info?reset=1&id=5>
212-825-0028 ext 208 & elarson@nyccah.org
- about the fellowship: <http://www.nyccah.org/craigmurphey>

CAMBA Fundraiser Monday, November 16th

"A Celebration to Benefit New York City Kids" will be Monday, November 16th. The evening will start at 6:30 with a cocktail reception, followed by a presentation honoring CAMBA and 17 other youth-serving NYC nonprofits, and then a dessert reception. CAMBA is proud to collaborate, for the fifth year in a row, with Youth, I.N.C. (Improving Nonprofits for Children), a nonprofit that produces and underwrites most of the fundraising event so that more than 90% of your donation directly supports CAMBA's programs. The goal is to raise \$150,000 for CAMBA's programs.

Learn more about the celebration at:

<http://camba.org/ACelebrationtoBenefitNewYorkKids/tabid/306/Default.aspx>

FLATBUSH FARM SHARE FEATURED ON NBC NIGHTLY NEWS!



From the NBC website: More whole foods, not whole paychecks

Oct. 8: In hard economic times, one woman wanted to make it easier for people to access fresh organic food regardless of their income. She started the Flatbush Farmshare, a CSA group that allows members to pay for vegetables based on their income, and even supplement the cost by using food stamps or volunteer hours. NBC's Kumasi Aaron reports.

<http://www.msnbc.msn.com/id/3032619/vp/33213419#33213419>

Celery Root and Apple Soup

courtesy of FFS member Meredith Safran

I adapted this Bon Appetit recipe thus, from a half-share: --the celery root (1 cup) --one farmshare apple (not nec. Granny Smith) --one medium onion --simmered in 1/4 cup melted butter --one cup of broth --bacon garnish instead of pancetta Note: The pork, in whatever form, is really necessary for balancing the flavors, but I did without the chive oil.

Ingredients

4 cups 1/2-inch cubes peeled celery root (from one 1 1/4-pound celery root)
3 cups 1/2-inch cubes peeled cored Granny Smith apples (from about 2 medium)
1/4 cup (1/2 stick) butter
4 cups (or more) low-salt chicken broth
1/2 cup grapeseed oil
Pinch of salt
1 1/2 cups chopped onion (about 1 large)
1/2 cup chopped chives
3 ounces thinly sliced pancetta (Italian bacon)

Directions

* Melt butter in heavy large pot over medium heat. Add celery root, apples, and onion. Cook until apples and some of celery root are translucent (do not brown), stirring often, about 15 minutes. Add 4 cups broth. Cover and bring to simmer. Reduce heat to medium-low; simmer covered until celery root and apples are soft, stirring occasionally, about 25 minutes. Remove from heat; cool slightly.

* Working in batches, puree soup in blender until smooth, adding more broth by 1/4 cupfuls to thin to desired consistency. Return soup to pot. Season to taste with salt and pepper. DO AHEAD: Can be made 1 day ahead. Refrigerate uncovered until cold, then cover and keep refrigerated.

* Puree chives, grapeseed oil, and pinch of salt in blender until smooth.

* Preheat oven to 375°F. Arrange pancetta slices in single layer on rimmed baking sheet. Roast until pancetta is browned and crispy, about 18 minutes. Transfer to paper towels to drain. Crumble pancetta. DO AHEAD: Chive oil and pancetta can be made 2 hours ahead. Let stand at room temperature.

* Rewarm soup over medium heat. Divide soup among bowls. Sprinkle pancetta crumbles over each serving. Drizzle each bowl with chive oil.