



This Week's Share May

Include:

- **Raspberry Jam**
- **Salad**
- **Arugula**
- **Onions**
- **Cabbage**
- **Brussel Sprouts**
- **Kale**
- **Radish**
- **Rutabaga**
- **Beets**
- **Potatoes**
- **Garlic**
- **Leeks**
- **Peppers**
- **Choice of daikon or watermelon radish**

A Special Thank You from Our Moms

Where did that jam come from? This spring, Linda Garland (Trish's mom) froze a ton of strawberries grown right here on the farm. Then, in July, while Trish was off hiking, Joan Eacker (Erik's mom) came to Rhode Island for a visit and made 200 jars of jam for the Ledge Ends CSA. We hope you enjoy this gift and think of us (and our moms) as you are eating a nice warm piece of toast with jam on it. Have a safe and healthy winter!

Last Chance for Ledge Ends Produce

Unless you've been freezing and canning like crazy, you'll be running out of fresh organic local produce soon. But wait! If you are going through withdrawal, we have not one but two more opportunities for you to get your hands on our grub. The remaining farmer's markets for us this season:

- **Saturday, November 3 at Coastal Growers Market.**
- **Sunday, November 18 at a special Thanksgiving market at Coast Growers Market.**

Go to coastalmarket.org for directions and more information.

Membership Renewals Now Being Accepted

We're asking you to consider joining us again next year for another season of healthy eating. The cost for 2008 will be \$525 if you are **paid in full** by December 31, 2007. This is a special offer for current members only. After December 31, you'll have to pay the same price as our new members: \$550. We've had many inquiries this season and expect we will be filling up quickly, so mail your renewal slip in soon to reserve your spot. If you are unable to pay the full amount, you may reserve your spot with a deposit of \$100 or more.

Friends in Providence

The members of the Friends Meeting House in Providence were kind enough to let us use their property as a distribution site again this season. As the season winds down, we would like to take this opportunity to share how very thankful we are for the kindness that has been shown to us there.

www.LedgeEndsProduce.com

Risotto with Kale and Toasted Pine Nuts

1Tbsp. + 1 tsp. olive oil, divided
2Tbsp + 1 tsp. unsalted butter, divided
1 cup shitake mushrooms, sliced
3 1/2 cups vegetable stock
3 1/2 cups water
1 tsp salt
1 bunch kale
1/2 cup shallots
3 garlic cloves, minced
1 1/2 cups Arborio rice
1/3 cup dry white wine
1/2 cup grated Parmigiano-Reggiano cheese
1/2 cup toasted pine nuts

Heat a non-stick skillet over medium heat and add 1 tsp. oil and 1 tsp. butter. Add mushrooms and cook until soft. Remove from heat and set aside.

Bring the broth and water to a boil along with 3/4 tsp. salt in a 4 quart saucepan. Meanwhile, cut the center stems and center ribs from the kale and discard. Stir the kale into the broth in batches and simmer, stirring occasionally, until tender, about 5-10 minutes. Transfer the kale with tongs to a large sieve set over a bowl and gently press on greens to extract more liquid. Repeat process with remaining kale. Add the liquid in the bowl to the simmering broth and keep at a bare simmer. Chop the kale.

Saute the shallots in the remaining oil and 1 Tbsp. butter with remaining 1/4 tsp. salt in a wide 4 quart pot until softened. Increase the heat to medium and add the garlic; sauté for 30 seconds. Add the rice and cook, stirring 1 minute.

Add the wine to the rice mixture and simmer briskly, stirring constantly, until the liquid is almost completely absorbed. Stir in 1/2 cup of the simmering broth and simmer briskly, stirring constantly, until broth is absorbed. Continue simmering and adding broth, about 1/2 cup at a time, stirring constantly, and letting each addition be absorbed before adding the next, until the rice is creamy-looking but still al dente, about 18-20 minutes. Stir in the mushrooms, kale, cheese and the remaining tablespoon of butter. Continue to cook, stirring until heated through and the butter is incorporated. Adjust seasoning to taste with salt and freshly ground black pepper. Garnish with toasted pine nuts and serve.