



## **This Week's Share May Contain:**

- **Raspberry  
Jam**
- **Salad Mix**
- **Pac Choi**
- **Brussel  
Sprouts**
- **Collards**
- **Kohlrabi**
- **Baby Gold  
Beets**
- **Daikon  
Radish**
- **Acorn  
Squash**

**Thanks for  
your support  
this season!**

## **The 2008 CSA Season is Ending**

Twenty weeks have come and gone—can you believe it? We have enjoyed growing for you this season, and we hope you've enjoyed participating in our program. Hopefully you ate healthier and felt more connected to your food. It's always fun hearing our members talk about the fun they've had with our veggies. Mark Sunday didn't only make marinara sauce with our B-grade tomatoes; he documented the entire process and gave us the photos on a CD. We feel lucky to be farmers in Rhode Island, feeding real people who appreciate good food. Thank you for your support. We hope you'll be able to join us again next season!

## **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 2009 will be \$575 if you are paid in full by December 31, 2008. This is a special offer for current members only. After December 31, you'll have to pay the same price as our new members: \$600. We've had many inquiries this season and expect we will be filling up quickly, so mail your renewal 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. New next year we will be offering a limited number of workshares. If you would like to apply for a workshare, please contact us.

## **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, there will be a few more opportunities for you to get your hands on our grub. The remaining farmer's markets for us this season:

- **Monday, October 27th at the E. Greenwich Market**
- **Friday, October 31st at Goddard Park Market**
- **Saturday, November 1st, 8th, and 22nd at Coastal Growers Market.** Go to [coastalmarket.org](http://coastalmarket.org) for directions & more information.

## **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.

## Recipes and Usage Tips

### Shredded Kohlrabi with Butter and Parmesan

3 medium kohlrabi bulbs, peeled  
2 Tbsp. butter  
1/2 cup grated Parmesan cheese  
Black pepper and salt  
1 Tbsp. minced fresh parsley

1. Shred kohlrabi using the coarse shredding blade of a food processor or use a manual grater.
2. Melt the butter in a large skillet. Add the shredded kohlrabi and cook over medium heat, stirring often, until tender, about 8 minutes.
3. Sprinkle with the cheese and salt and pepper to taste. Toss and cook just until the cheese melts, about 1 minute. Garnish with the parsley and serve immediately.

*(Vegetables Every Day by Jack Bishop)*

### Collard Greens and Rice

Most collard greens recipes include hamhocks or bacon, but this simple vegetarian for collard greens adds just a few basic spices to give them a bit of a kick! Collard greens and rice can be served as a vegetable side dish, or, add some sauteed tofu to turn it into an entree.



2 cups vegetable broth  
1 cup white rice  
1 tbsp olive oil  
1/2 tsp salt  
1/4 tsp red pepper flakes  
2 cups collard greens, rinsed and chopped  
pepper, to taste  
cayenne pepper (optional)

In a large pot, bring the vegetable broth to a boil. Add the rice, oil, salt and red pepper flakes.

Add the collard greens and bring to a slow simmer. Cover and allow to cook until rice is soft, about 20 minutes, stirring occasionally. Add a dash of black pepper and more salt and red pepper flakes to taste. For a spicier dish, mix in a 1/4 to 1/2 tsp cayenne pepper before serving.

**Jam on! Once again, we'd like to thank our members for their support this season with a special gift: homemade strawberry jam! Our mothers worked together to make you this jam. Trish's mom washed and froze the berries and Erik's mom mad the jam!**