



November 9, 2005 – Issue 10

**FALL 05  
WEEK 7 OF 10**

**RECIPES IN THIS ISSUE**

None

**Tips:**

Remember you can easily freeze roasted green chiles as they are and use them later.

Grated daikon radishes are good in salads. Or cut the radishes in segments and use them in stir fries.



*Sara, our Tuesday morning volunteer, holding a veggie share*

**TCSA Contact**

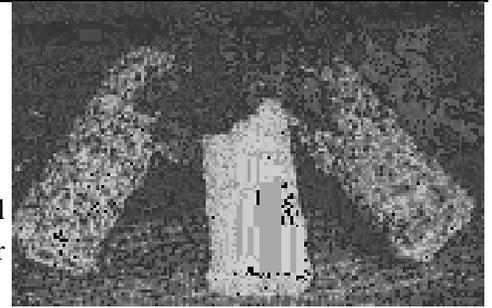
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# *Tucson Community Supported Agriculture Newsletter*

*Go(a)t cheese?*

## **FARMSTEAD ARTISAN GOAT CHEESE**

Starting this winter season (Dec. 6), we will be offering fresh, naturally-made goat cheese from Black Mesa Ranch in Snowflake, Arizona. It will come in the form of cheese shares (much like our current produce shares).



We will offer single, double and triple cheese shares at \$30, \$50 and \$70 respectively. Subscribers to cheese shares will receive six deliveries of goat cheese per season, to be picked up every other week.

To allow you to sample this award-winning goat cheese prior to the start of the cheese share program, we will be taking single cheese orders between now and Nov. 17<sup>th</sup>. You can order your goat cheese at the TCSA on pickup day.

Price: \$4 per 6-oz log

Available in 4 flavors: plain, herb, chipotle and jalapeño.

Cheese logs ordered by Nov. 10<sup>th</sup> will be delivered on Nov. 22<sup>nd</sup>.

Cheese logs ordered by Nov. 17<sup>th</sup> will be delivered on Nov. 29<sup>nd</sup>.

Also, on Nov. 29<sup>th</sup>, David Heininger from Black Mesa Ranch will visit the TCSA to meet members and talk about his cheeses.

Visit the Black Mesa Ranch website at [www.blackmesaranchonline.com](http://www.blackmesaranchonline.com).

## **“ORGANIC” STANDARDS CONTINUING TO BE WATERED DOWN**

The fact that the U.S. organic foods market is currently growing at the rate of 20 percent annually may seem like good news. This growth is mainly caused by giant food corporations attracted to the organic market by the premium prices of organic foods. However, these same giant corporations are also successfully lobbying toward a weakening of organic standards. Why? To make it easier and cheaper for them to get their “organic” products on the market by allowing some chemical and synthetic substances to be used in both the cultivation of organic crops and the processing of organic foods.

Source: NY Times Organic Editorial - November 4, 2005.

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**TCSA RECIPE PAGE**

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