



Tucson Community Supported Agriculture

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Spring 2011

Harvest list is online

The Back Page

Carrot and Fennel Pasta
Mustard Greens and Pork Casserole
Braised Escarole with Garlic and Lemon

Frittata

Escarole and Goat Cheese Pizza

Many more recipes in our online recipe archive

New Vacation Hold Feature

This might be the most important of all the new features.

You may now put your CSA subscription on a vacation hold for up to 4 weeks, provided you go online to start the hold by 2:00 a.m. Saturday of the week before it takes effect. Putting your subscription on hold extends your subscription by the number of weeks it was on hold.

Please note that a vacation hold reserves your share, so it reduces the number of shares the farm and the CSA are able to harvest and sell during the hold. We reserve the right to restrict the use of vacation holds by any member who, in our judgment, attempts to use the feature excessively.

To enter a vacation hold, go to your member card (the first screen that appears after you log in to your online CSA account), click on "Vacation" and specify the beginning and ending dates of your absence. We won't order a share for you (produce, bread, or cheese when applicable) for any pickup day during that period.

Beef Shares

If you paid a deposit on a beef share, or put your name on the beef waitlist without a deposit, we have a share for you. Please come to the front desk to pick it up this week.

Newsletter Editor

Paul Durham

NEW ONLINE SUBSCRIPTION SYSTEM

If you're picking up a share this week, you've already used our new system. But there are some new features you haven't used yet. The new system is more flexible, but alas, flexibility brings complexity. This is an overview of how it all works. It's a condensed version of the information on our website under [Joining>Subscription Info](#).

Overview

You may extend your subscription online at any time (see "Extending Your Subscription" below). New or returning members can also subscribe at any time, if we have spaces available, but must do so by midnight Thursday to start picking up on Tuesday or midnight Friday to start picking up on Wednesday of the following week. If you sign up after the cut off-time, your subscription will begin the week after that.

Once subscribed, you can:

- * extend your subscription;
- * put your subscription on hold for up to 4 weeks; and
- * change your subscription (change pickup day or add or subtract items, but you must remain subscribed to one produce share in order to add a bread and/or cheese share).

This is subject to conditions, like availability and sufficient notice. Details below.

Extending Your Subscription

You can extend your subscription by adding money to your CSA account in nonrefundable increments of six or 12 weeks. (When you pay by check or cash, the CSA does not pay credit card or bank fees. This helps us keep our costs, and our prices, low.) If you have sufficient credit in your CSA account as of 2:00 a.m. Saturday to cover the cost of your next pickup day, your subscription will continue. If you let your account balance get too low to pay for your next pickup, you will not be able to pick up until you add money to your account.

You can check your credit balance online at any time, but if your credit gets low, we'll send you an e-mail reminder. Don't ignore or overlook this reminder – if you show up on a pickup day without sufficient credit in your account to pay for that pickup, you will be turned away. We will not have received a share for you for that day.

Changing Your Pickup Day or Your Subscription

You can change your pickup day if there is space on the pickup day you want to switch to. If not, you can add yourself to the Wait List for that pickup day. You'll be notified by e-mail when a space is available.

You can add or remove produce, bread and cheese shares (when available) at any time. Adding items does not require additional payment; your subscription will simply end sooner. Its cost will be taken out of your credit so long as you have enough. If you remove a bread share, your credit will simply last longer. Note that you must remain subscribed to at least one produce share at all times in order to add other items.

To change your subscription, go to your member card (the first screen that appears after you log in to your online CSA account), and then click on Change Location (to change your pickup day) or Change Subscription in the Summary window.

Important: Subscription changes (changing your pickup day or adding or subtracting bread, cheese or additional produce shares) may be made only after the pickup day of the current week. If you pick up on Tuesday, you can make these changes starting on Wednesday. If you pick up on Wednesday, you can make these changes starting on Thursday. In both cases, you have until 2:00 a.m. Saturday. Bottom line: Tuesday members get a little bonus. They can make these changes Wednesday through Friday; Wednesday members have Thursday and Friday.

Carrot and Fennel Pasta

Sara Jones, Tucson CSA

This is a fast and easy recipe – everything is ready by the time the pasta has cooked. The vegetables, cut into long thin strips, cook quickly. Use a vegetable peeler to cut strips of carrot, and a very sharp knife to cut long strips of fennel and onion. Butter complements the taste of fennel, but you can use olive oil if you prefer.

2-3 carrots, sliced into thin strips (or grated)
3-4 small heads fennel, any woody core removed, sliced into thin strips (use leafy fennel fronds for garnish if desired)
3 green onions, sliced lengthwise into thin strips
3 cloves garlic, minced
2 + tablespoons butter
Salt and pepper to taste
Cooked pasta

While pasta is cooking, stir carrots, fennel, onion and garlic into melted butter, in a skillet over medium high heat. Stir often, sprinkling mixture with a little of the boiling pasta water or white wine if it appears too dry. When pasta is cooked through, drain and add to vegetable mixture. Season with salt and pepper and another pat of butter, if desired, and toss to mix. Serve hot.

Mustard Greens and Pork Casserole

Mustard greens and endive are tasty when cooked with pork. The fat in the pork seems take the bite out of the greens and mellow out their flavor.

1/2 pound ground pork or ¼ pound bacon (sliced)
1 onion, chopped
2 potatoes, cubed
1 bunch mustard greens or endive, coarsely chopped
1/4 teaspoon thyme (or other herb)
Salt and pepper to taste

Sauté meat, potatoes and onion in a skillet. If using sausage, break it up as you brown it. When meat is brown or rendered, add greens and thyme. Cover and simmer for 45 minutes or until potatoes are tender, stirring occasionally. Add ¼ cup water or more if the mixture seems dry. Add salt and pepper to taste.

Braised Escarole with Garlic and Lemon

1 head escarole, about 1 pound
1/4 cup extra-virgin olive oil
1 tablespoon unsalted butter
4 garlic cloves, sliced
1/2 teaspoon red pepper flakes
2 bay leaves
1/2 lemon, cut in thin slices
2 cups water or chicken broth

Pinch sugar
Salt and freshly ground black pepper

Break off the leaves of the escarole and wash them individually, taking care to remove any soil at the base of the stems. Shake the leaves dry, stack them up, and slice the escarole crosswise into ribbons about 1 1/2-inches wide. Place a large deep skillet over medium heat and add the olive oil and butter. Toss in the garlic, red pepper flakes, bay leaves, and lemon slices; cook and stir for a couple of minutes, tossing to combine. Nestle the escarole into the pan and sauté until it begins to wilt and shrink down, about 2 minutes. Sprinkle the escarole with a pinch of sugar and season with salt and pepper. Pour in the water and cover the pan. Simmer for 20 minutes until the escarole is tender.

Frittata

Sarah Landon, Tucson CSA

3 eggs
1 cup milk
½ cup flour
½ teaspoon baking powder
¼ teaspoon salt
cracked pepper
dried or fresh herbs of your choice
10-12 oz of veggies. (Any kind will work. Firmer veggies should be pre-roasted or blanched for best results. This is a great way to use up leftovers.)
2-6 oz shredded cheese

Preheat oven to 325°F. Whisk together the eggs, milk flour, baking powder, salt, pepper and herbs. Stir in the veggies and cheese. Pour into a greased 8×8 inch pan and bake for 20-25 minutes or until set and slightly golden. Let the frittata rest 10-15 minutes before cutting.

Escarole and Goat Cheese Pizza

Sara Jones, Tucson CSA

Pizza dough (you can buy prepared pizza dough at many grocery stores)
½ head escarole, cleaned, blanched and chopped
1 tablespoon capers
2 tablespoons roasted red peppers, chopped
2 tablespoons olive oil
2 teaspoons balsamic vinegar
About 4 ounces fresh goat cheese

Blanch escarole by submersing in boiling water for about 2 minutes. Transfer to a bowl of icy water. Squeeze all liquid from greens and chop roughly. Roll out pizza dough and drizzle with olive oil. Scatter ingredients evenly over dough. Drizzle with balsamic vinegar and bake in a 400 degree for about 15 minutes, or until crust is cooked through.