

# Carnegie Hill CSA

Week 22 — November 3, 2009

## What's In the Bag, from Stoneledge Farm

Dear CSA Member,

CSA is, at its heart, a farm and a community of members in a mutual partnership of harvest. We are filling your share with the bounty of the fall garden.

This summer's cold and wet weather was perfect for potatoes. They have never been so beautiful. We are bulking up the share of potatoes for the last couple of weeks, so you will have a good supply going into the wonderful Thanksgiving holiday. Refrigerate them, and they should keep into the cold months.

New this week is Celeriac or Celery Root. It's a root vegetable that's great sliced and diced in soup or used in a slaw. You'll need to peel the rough outside to get to the center. For many members, it's a favorite fall vegetable.

Members have been contacting me with questions about registering for 2010. We're working on updating the programming for online registration and should have everything in place very soon. You'll receive an e-mail from your site coordinators once we're ready to start the process for 2010.

Enjoy the vegetables!

-Deborah, for everyone at Stoneledge Farm

## Tips & Recipes

The size of a celeriac does not matter, but it should be firm and hard all over. If you have a cool, dark root cellar, it's best stored there. For most of us without that space, a celeriac wrapped in a dry paper towel and stored in a perforated plastic bag in the refrigerator will stay fresh for about a week. When peeled, the flesh of a healthy celeriac has a strong celery aroma. Keep in mind that the celeriac will discolor as it sits, and you should shred it as you're going to use and serve it.

The amazing potatoes we've been receiving make some incredible gnocci. Play around with different recipes you have or find new ones online to discover your favorite; it's worth it!

### Celery Root Rémoulade (Adapted from a *Julia Child* recipe)

You'll use one firm celeriac or celery root for this recipe. First, make the dressing, which contains 2 Tbsp mustard beaten with 2 to 3 Tbsp olive oil (optional) and 4 to 6 Tbsp sour cream. Beat the mixture until it's thick and creamy, using a wire whisk if available. Season it with salt and white pepper. There will be a strong mustard flavor—this ingredient tenderizes the celery. Peel the celery root to the white flesh and cut out the creased portions near the root. Finely julienne the rest of the celery root and add it to the prepared dressing. Serve immediately to approximately six people, and enjoy! The rémoulade should keep in the fridge for two to three days in a covered container.



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## Week 22 Veggie List

**Celeriac (1 root)**  
**Potatoes (4 lbs)**  
**Kale (1 bunch)**  
**Beets (2 lbs)**  
**Garlic (2 bulbs)**  
**Broccoli (2 heads)**  
**Thyme (1 bunch)**

### Fruit Share

Bosc pears, Golden Delicious and Stamen Winesap apples (1 bag)

Contact the Carnegie Hill CSA: [info90@chycsa.org](mailto:info90@chycsa.org); 212-502-8562; [www.chycsa.org](http://www.chycsa.org)

Contact Stoneledge Farm: [info@stoneledgefarmny.org](mailto:info@stoneledgefarmny.org); [www.stoneledgefarmny.org](http://www.stoneledgefarmny.org)