

Chubby Bunny CSA Newsletter

November 7, 2007

Bernie's Notes



It seems like just yesterday that we had our FIRST pick up. Geeze how time flies. As this season ends, I'd like to take this moment to thank ALL of you who have made this year simply fabulous! Each year, new and old members alike step up by volunteering their time and talents to make Chubby Bunny CSA a wonderful experience for all.

There are so many people to thank for their hard work but first and foremost I must give a huge Thank you to **June Muller**. Many of you know her as the lady who simply "handles the finances" but really, she means so much more to this organization! If it were not for her, I never would have been able to persevere month after month to keep things moving and maturing. Every Batman needs a Robin; every Thelma needs a Louise and every Bernie thankfully....has a June. So if you're looking to express some gratitude, be sure to send a lot her way as well.

As I said in a previous e-mail, the success (or lack thereof) of a CSA is completely dependent on it's members volunteer their time, creativity and energy. Please take a moment to read this extraordinary list of those members who went above and beyond this season.....and last!

Cameron Aiken: Volunteer Coordinator **2 years running**
Chris Browder: Events committee chair. Was responsible for the amazing cookout at the site earlier this year and organized the second farm trip. Last year volunteered as site coordinator

Mara Jerman: Site coordinator and share distribution extraordinaire as well as being graphic designer for all forms and handouts **2 years running**

Gemma Jerman: Site Coordinator in *early* training. Assisted anyone who needed help with their share and even those who didn't!



Notes from the Farm

Here is the last share of the season:
potatoes, beets, cabbage, brussel sprouts, squash, onions, kale, celeriac

It was great to catch up with the folks who came up this past weekend & braved the chilly cold to help us get the last of the garlic in. It is always nice to connect with NYC members - to put a face to the consumer. Just as being a CSA member connects you to the farmland and farmers, as CSA farmers we get to actually know the people who eat our food. This can all feel a little theoretical when we don't see each other, so visits are a great way to connect.

It is finally time for us to slow way down and boy, are we really looking forward to it. Even though the end of the CSA is here there are still quite a few things going on at the farm.

One of Dan's winter projects is to take down a greenhouse and move it to our farm. Our colleague, Irving Wasley of blueberry fame has generously offered his small greenhouse to us. Dan's going tomorrow to take it down and bring it back to our place. Later on he'll put it up, attaching it to our small greenhouse to make it bigger. Our little greenhouse gets crowded

pretty early on in the season so this is just the right solution for us. We'll move our seeding area and our propagation mats (heat box for starting tomato seedlings) into the addition, leaving more room for flats of seedlings in by the heater.

Dan is also itching to build some pastured poultry pens so we can have a few batches of chickens for us next year. And sorry, by "us" I mean just the family. But it is great to hear that Stonewall is doing chicken shares now. It is so great to have our own pork and lamb and Cockerline's beef, but we do

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Bernie's Notes Cont...

Donny Levit: Designed our fabulous website. Maintains and does the fastest updating to our website all year long
2 years running

Holly Magliano: Shares yummy and helpful recipes for the newsletter and website **2 years running**

June Muller: Treasurer..... VP, Sounding Board, Psychologist... :) **2 years running**

Amy and Doug Benson: Designed the very lovely newsletter template and was responsible for it's compilation and distribution until the end of July. Last year, Amy did recipes with Holly Magliano and filled in as volunteer coordinator at the end of the season.

Jared Blank: Set up the very helpful recipe blog and recipe archive

Cate Capozzi: Helped Chris with the cookout event.

Nancy Edmonds: Site coordinator Added *even more* great leadership and enthusiasm to our site coordinator trio

Sara Grady and Jason Wood: Organized CB's very first farm trip in August and used their professional culinary skills to cater the best lunch.... ever!

Mary Hammann: Helped with the cookout event and assisted with organizing the second farm trip

Nikki Kelly: Didn't miss a beat and added her own panache when she took over the Newsletter position in late July.

Glenn McAnanama: Advocacy Coordinator

Leigh Morgan: Site coordinator. Greeted all with her cheerful energy and helpful ways

Jay Potter: Photographer for the website who has beautifully captured the spirit of our members for all to enjoy

Jeff Schiller: Help to draft this year's Site Coordinator Duties handout

2008 SEASON

Remember if you are only making a deposit instead of paying in full, it is your responsibility to send your other payment(s) when due. Please mark your calendars so you don't forget.

E-MAIL E-MAIL E-MAIL We need to have an e-mail address for each member in the CSA because it is our primary source of communication. When you give us an address that your rarely check/use, it doesn't do you or us any good. In fact, it results in more work for some already overworked volunteers.

Remember, we do not share your e-mail with any outside source and when we send out group e-mails, we try to use blind CC. A policy that I'll do a better job of enforcing in 2008.

That's it folks. I'll miss you all! Until next season...

Be well,
Bernie

eat a lot of chicken, too. Our neighbor Chris just got a chicken plucker. It is staying in our barn, so we'll get to use it, too. It seems like the obvious next step for us - to raise our own meat birds. Mmmm....Looking forward to it already.

So that is a little bit about what we'll be doing this winter as well as seeing family, enjoying the holidays and hopefully doing some snow shoeing or hiking.

Hope everyone enjoyed the season of veggies and hope you'll be back for another great year!

Happy Thanksgiving!
Dan & Tracy



Whole Wheat Pasta with Roasted Brussels Sprouts, Sun Dried Tomatoes, and Garlic

1 lb whole wheat pasta (I love Bio-Naturae brand) - any short, non-spaghetti-like pasta should be great
Brussels sprouts - cut in half
Garlic - several cloves according to your taste
Sun-dried tomatoes - the dry ones not packed in olive oil
Olive Oil - to taste

1. Preheat oven to 400
2. Mix Brussels sprouts with some olive oil (and salt, if desired) and roast until tender and beginning to brown - about 15-30 minutes depending on size (check and stir every 10 minutes or so)
3. Boil water for pasta
4. Cook pasta per package instructions and, once water is back to boil with the pasta, throw in your sundries tomatoes
5. Chop garlic (you can use raw or you can roast garlic too)
6. Drain pasta and sundries tomatoes, add roasted Brussels sprouts, garlic, and olive oil to taste, toss and enjoy!