

**From:** Cream of the Crop CSA [creamofthecroptnyc@gmail.com](mailto:creamofthecroptnyc@gmail.com)  
**Subject:** 🍷🍷🍷 COTC Newsletter, Week 4 - Cheese and jam for sale and info on possible indoor set-up  
**Date:** July 11, 2017 at 6:39 AM  
**To:** [bernie@creamofthecropcsa.org](mailto:bernie@creamofthecropcsa.org)



A few surprises about optional shares, an amazing radish recipe and this week's expected produce.

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**TUESDAY, JULY 11**

**4:00PM - 7:00PM**

*See below for details on indoor pick-up  
in case of afternoon t-storms*

263 W. 86th St.

*(at the corner of West End Ave., just  
north of the Church of St. Paul & St.  
Andrew)*

## Indoor pick-up [in case of rain]

Looks like possible t-storms for this afternoon but no worries, we have a wonderful space inside when the weather doesn't cooperate. If it does rain, our inside location is atop the marble steps inside the Church Sanctuary on West End Ave. Please remember to be careful on those sometimes-slippery marble steps!

You will see two sets of doors open. For easy flow, please enter the doors on the right-hand side and exit on the left-hand side (right and left if facing the church).

If you have a baby carriage or cart, you can always access the distribution from the ramp on the 86th Street entrance. Across from the check-in desk on the right, go left behind the staircase and enter the church from the back.

If you come via this 86th Street "back entrance", please be sure check in with David at the WEA entrance before you collect any of your produce!

**Cheese and jam for sale at pick-up**

Back by popular demand! S & V Jams (<http://svjams.com>) will offer his amazing local jams for sale. Please bring extra cash if you would like to purchase some. Jams retail for \$8.00, but we will be selling for \$6.00 per jar or two for \$10.00. And what goes well with jams.....CHEESE! More cheese for sale! Last distribution we sold out early with the extra cheeses we were selling so I ordered more. I figure one way or another, we will get more to opt in for the cheese shares. This week we will offer Barn Red Cheddar, Daisy and Old Man Highlander.

See you at distribution!

*Bernie*

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## Expected Produce

*In addition to the optional shares that are consistent every week, we expect the following varieties today:*



**veggies**

### VEGETABLES

Romaine, carrots, basil (large enough bunches for a big batch of pesto!), cilantro, zucchini, mini cabbage, lacinato or green curly kale, broccoli/cauliflower, red onion, chives, collards, Asian eggplant (list subject to change)



**fruit**

### FRUIT

Cherries (2 quarts each)



**mushrooms**

### MUSHROOMS

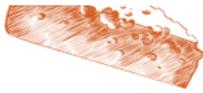
Shares coming in September.



**cheese**

### CHEESE

Noble Road and Noblette -- goat cheeses will arrive next



week.



**STEAK**

New York Strip

**BEEF - Variety**

Off week

**LAMB**

Off week



**PORK - VARIETY**

Breakfast sausage links

**BACON**

Strip bacon

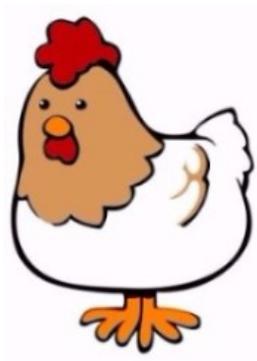


**ORGANIC MILK and BONELESS BREASTS**

On week

**TURKEY (ground)**

On week



**WHOLE CHICKENS**

Off week

# Recipes & Produce Tips

## Crispy Roasted Cabbage Steaks

These "steaks" provide everything you love about roasted Brussels sprouts but made even easier here with cabbage. No need to trim a whole bag of Brussels sprouts when you just need to make a few cuts to a head of cabbage. Plus, the presentation value of the cabbage steaks is great.

For plating I usually either serve it as an intact steak, cut in half in a half circle (use a good spatula to lift intact) or use a fork to twirl it into a pasta-like pile of deliciousness. These make a great side dish for any meal in just 20 minutes. You'll never boil cabbage again.

**Prep Time** 5 minutes

**Cook Time** 20 minutes

**Total Time** 25 minutes

**Servings** 6 servings

**Author** Dinner, then Dessert

### Ingredients

- 1 head cabbage, dark loose leaves removed
- Kosher salt and black pepper to taste
- 2 tablespoons canola oil

### Instructions

1. Preheat your oven to 400 degrees.
2. Slice the cabbage into ½-inch thick steaks
3. Brush with oil on both sides and place onto cookie sheet.
4. Season to taste with Kosher salt and black pepper (I used 1 teaspoon Kosher salt, 1/2 teaspoon pepper).
5. Roast for 17-20 minutes or until caramelized.
6. (Psst, save the super crispy dark edges for yourself, they're the best part!!)



## Check out more great recipes on the blog!

[Cream of the Crop CSA Blog](#) - Visit the CSA blog for more recipes and tips!

- [Ayurvedic Cilantro Chutney](#)
- [Cold Sesame Noodles with Broccoli and Kale](#)

Have a recipe or tip you'd like to share? [Email us!](#)



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