

FROM THE FARM TO YOUR TABLE

news, notes and no-fuss recipes from open acres csa

“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.”

Luciano Pavarotti

We love eating. Many times over the course of the season, we have found ourselves sitting at the table, looking at our plates, and realizing with much excitement that we have no questions about where the food we are about to eat has come from. Whether the meal has been comprised of our veggies alone or other locally grown, raised or made goods, that feeling of excitement, of joy and comfort, is always the same.

As we wrap up a second year as farmers, another season filled with rituals, routines, unknowns, and new lessons to learn, it is important to us that you know how much we appreciate your willingness to take a chance on us for a first - or second! - time. We feel very lucky to be part of a community that values where and by whom their food is grown and even more fortunate to have had the opportunity to be your growers. Sharing the season with you has been a pleasure, and we hope that your Open Acres experience has included moments of excitement, joy and comfort too.

Happy Eating!
Heather and Nate

SHARE ITEM:

RECIPE:

INGREDIENTS:

SERVES:

PREPARATION:

a huge thank you

to those who shared recipes throughout the season. We always enjoy hearing and sharing (and trying!) your ideas and suggestions for share items, and loved being able to include members' voices in the newsletter and online this year!

*a special thanks to Lea Rumbolo of The Red Spoon for creating recipes especially for us too!
www.facebook.com/theredspoon

FRESH FACTS

1 Season (June 4 - November 15 2011, 24 weeks with 48 pick-ups)
2 Farmers (with incredible support from the Schneiderwind Farm family)
6 Acres (3 that we planted into and harvested from, 3 in cover and resting)
25 Volunteers (Linda, Meghan, Caspar, Harumi, Glen, Peter, Alison, Rebecca, Denise, Catherine, Chris, Jayson, Marjorie, Craig, Fred, Edythe, Lou, Anne, Alexis, Deisy, Chris, Tara, Wes, Lily, and Emily)
117 Members (plus partners, families, and friends)
41 Different Vegetables and Fruits of various varieties (Arugula, Basil, Beans, Beets, Bok Choi, Broccoli, Broccoli Rabe, Cabbage, Cantaloupe, Carrots, Chard, Cilantro, Cucumbers, Dill, Eggplant, Fennel, Garlic, Kale, Kohlrabi, Leeks, Lettuce, Mustard Greens, Napa Cabbage, Okra, Onions, Parsley, Peppers, Potatoes, Radicchio, Radishes, Rutabaga, Salad Mix, Scallions, Summer Squash, Sweet Potatoes, Tatsoi, Tomatillos, Tomatoes, Turnips, Watermelon, Winter Squash)
And **thousands of pounds** of harvested food!

As the farm quiets for the winter, we look forward to our 2012 season. If you are planning to join us again, please reserve your share today. Membership form is on the reverse side.

OPEN ACRES CSA

NAME:

MAILING ADDRESS:

PHONE NUMBER:

EMAIL ADDRESS:

PREFERRED METHOD OF CONTACT: PHONE

EMAIL

SHARE TYPE: FULL (\$650 FOR 24 WEEKLY PICK-UPS)

 HALF (\$350 FOR 12 BI-WEEKLY PICK-UPS)

PICK-UP DAY: TUESDAYS (BETWEEN 4:30 AND 6:30 PM)

 SATURDAYS (BETWEEN 8:00 AND 11:00 AM)

PAYMENT ENCLOSED:

FULL AMOUNT OF \$350 (HALF SHARE)

 \$650 (FULL SHARE)

DEPOSIT OF \$175 (HALF SHARE).

 \$250 (FULL SHARE).

NOTES:

RETURN TO: OPEN ACRES CSA, PO BOX 222, ERWINNA, PA, 18920

