

# THE TIPI TIMES

December 9, 2010, second winter share delivery

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## **THIS WEEK'S DELIVERY CONTAINS:**

### **BOX #1 (small box)**

Butternut squash, 1  
Satina yellow potatoes, 5 lb  
Red potatoes, 4.5 lb  
Adirondack blue potatoes,  
just 1 or 2 potatoes  
Yellow onions, 5 lb  
Garlic, 3

### **BOX #2 (large box)**

Red beets, 3 lb  
Green cabbage, 1  
Red cabbage, 1  
Rutabaga, 1  
Carrots, 5 lb  
mixed orange and yellow  
Parsnips, 3 lb  
Leeks, 3 lb  
Celeriac, 1  
Beauty heart radish, 1 or 2  
Brussels sprouts, 2 or 3 stalks  
Cauliflower or Romanesco  
Collards

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***Please return your boxes to your site within one week. We will return to the sites one more time to pick them up.***

**GOOD BYE!** This is our final delivery for the winter share. Have a great winter.

## **THINGS YOU NEED TO KNOW:**

- \* THIS DELIVERY WILL CONSIST OF TWO DIFFERENT BOXES, labeled #1 and #2. They contain different vegetables. Please be sure to take one #1 box and one #2 box.
- \* Please cover the boxes with the blankets so the produce does not freeze.
- \* You must pick up your box on the day of delivery.
- \* Protect the potatoes from light.

## **WINTER SHARE STRATEGY**

Almost all the vegetables in this delivery store well. Use the collards, Brussels sprouts, and cauliflower (or Romanesco) first. The leeks should be used within one month. Everything else will store quite well, but keep an eye on the butternut squash. Use it promptly if you see any sign of deterioration.

**VEGGIE NOTES.** See the previous winter newsletter for storage information about most of the veggies in this delivery. Here is info on items new to this delivery.

**Beauty Heart radish (round, pale green)** - These radishes have a red interior and are beautiful in carrot-radish salads. Refrigerate for up to four weeks.

**Brussels sprouts (on long stalks)** - Remove from the stalks and store in fridge for no longer than two weeks.

**Cabbage, green** - The green cabbage are small this year.

**Carrots** - We've sent a mix of orange and yellow carrots. The yellow carrots are large and blocky. This is how this variety is supposed to look. They are quite flavorful.

**Cauliflower OR Romanesco broccoli** - Some of the cauliflower have a bit of browning from the cold weather. Some of the Romanesco have bits of leaves on them. We accidentally sprayed them when spreading leaves on an adjacent field. They'll wash off easily.

**Collards** - Eat these soon.

**Celeriac** - Refrigerate. Stores for a long, long time. Cut off chunks as needed. Excellent grated raw in salads, cooked in soups, or roasted in a veggie medley.

**Parsnips** - Refrigerate. These will store well for 2 months or longer. FYI, the skins will brown naturally in storage.