

# THE TIPI TIMES

November 5, 2009, week 25 (BEVBu76)

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

White potatoes, 3.5 lb  
Butternut squash  
Daikon radish  
Carrots, about 2 lb  
Napa cabbage  
Leeks, 2 lb  
Green or purple broccoli

## **NEXT WEEK'S BOX WILL PROBABLY CONTAIN:\***

Apples 3 lb, butternut,  
Brussels sprouts,  
cauliflower, carrots,  
onions, garlic and bok  
choy and/or some other  
type of greens.

\*depending on weather,  
critters & other forces of  
nature.

*Please return all  
your boxes to your  
pick-up site by Nov.  
17. Thank you.*

*This is the FINAL WEEK for EOW MEMBERS at 76th Street, Brookfield, Buckeye, Evansville, and Vilas.* Thank you for being members this season! Next week (11/12) will be the final delivery for the remaining EOW members and for all weekly members. Please coordinate with everyone sharing your box, to ensure they know the date of your last delivery. Our winter share starts the following week. We have experienced problems with people taking a winter box when not registered, perhaps because they did not realize that the regular CSA was over. Thank you for your help with this.

## *NEW PICK-UP SITE for the 2010 SEASON*

2010 registration. We are ready to begin registration for next year's CSA, for current members only. We hope many of you will join us again next year. Please complete our annual survey (see below) so we know your thoughts on this season. Our registration form is attached. There are two reasons to register by December 1st:

1. You get a discount, and
2. We will guarantee you a spot at your current site. After Dec. 1, we open registration to non-members. The sites that close the earliest are Atwood and the three Outpost stores. New site. We will open a new site in Oregon next season, in a residential area on the southwestern part of town, near the intersection of Ash Street and S. Perry Pkwy. HMO payments. At this point, it appears that all of the HMOs will require payment during 2010 to be eligible for a 2010 rebate. If you are eligible for an HMO rebate, please post-date your first check for 1/1/10 to satisfy this requirement. I will hold the checks and deposit them the first week of January. Also, you must wait until after January 1 to submit your rebate request. You must still send your form and payment to us by 12/1/09 to be eligible for our discount and for a guaranteed spot at your current pick-up site.

*VEGGIE NOTES. Broccoli* - There has been a long gap between broccoli deliveries as we waited for the broccoli to grow. Broccoli thrives in cool weather, but it's been so cool this fall that it's grown very slowly. The warm weather forecasted for this weekend should nudge the cauliflower into growth so we'll have it for next week's box.

*Potatoes* - You will receive either 'Superior' or 'Cascade' white potatoes this week.

*END-OF-SEASON SURVEY.* Below is a link to our end-of-season survey. It takes about five minutes to complete. We hope you will participate; we read your answers carefully before planning the next CSA season. Our decisions direct your cooking for 26 weeks, so we really hope you will share your thoughts. In the box at left, I've included our prediction for the final box of the season, so you can see how the season will finish before answering the survey. Go to this link to take the survey: <http://survey.constantcontact.com/survey/a07e2mf0g66g1mklilo/start>  
You can access the survey with Internet Explorer and Firefox, but it will not work with Safari or Google Chrome. Contact me if you have difficulty with it.

## *Curried Butternut Squash Soup*

This recipe is suggested by CSA member Sue Bridson. Thank you Sue!

From Padma Lakshmi, Author of *Tangy, Tart, Hot & Sweet*

"This is a perfect dish for fall because it is vegetarian (i.e. good for everyone) and also reminds me of a safari I went on last fall to the Tanzanian plains of the Serengeti. I had no idea that African cuisine included so many soup recipes, but there they were, night after night, one after the other: peanut soup, lentil soup, cream of mushroom, cream of cauliflower, and curried squash soup. The curry powder, I am told, comes from the influence of the many Indians who populate the region, having been brought in by the British during colonial days. Now in their fourth and fifth generations, they are a vital part of the African population." --Padma Lakshmi  
(Serves 6 to 8)

## Curried Butternut Squash Soup, continued

1/4 cup olive oil  
1 cup diced shallots or onions  
3 whole cloves garlic  
1/4 cup minced ginger  
4 bay leaves  
1/2 teaspoon crushed red pepper  
2-1/2 pounds butternut squash, peeled and cut into chunks  
1-1/3 teaspoons salt  
1 teaspoon curry powder  
2 cups chicken stock, heated  
1-inch chunk palm sugar (available in Asian grocery stores)  
1 15-ounce can low-fat coconut milk  
freshly chopped chives or fresh curry leaves for garnish

1. In a deep stewpot over medium heat, heat the oil. Add the shallots, stirring for a couple of minutes. Add the garlic cloves and continue to stir as you add the ginger. When the shallots start to soften, about 4 to 5 minutes, add the bay leaves and crushed red pepper, and sauté for an additional minute or two.
2. Now add the squash, salt, and curry powder. Stir and cook for 10 minutes or so.
3. Turn the heat to medium high and add the chicken stock. Put the lid on the pot and bring the soup to a boil. Immediately lower the heat and simmer for an additional 30 minutes, stirring and mashing every 5 minutes. This stirring and mashing will ideally result in reducing the size of the squash chunks. About 15 minutes into the boiling process, add the palm sugar and the coconut milk, and stir.
4. When the 30 minutes are up, remove all the bay leaves from the soup. With an immersion blender, puree to achieve a creamy texture.
5. Reheat the soup in its pureed form for 10 to 15 minutes more, adjusting salt to taste, if needed. Garnish with chopped chives or curry leaves just before serving piping hot.

## Daikon Radish With Chicken-Korean Style

[www.recipezaar.com/Daikon-Radish-With-Chicken-Korean-Style-133124](http://www.recipezaar.com/Daikon-Radish-With-Chicken-Korean-Style-133124)

By zoukncook, 40 min, 10 min prep, serves 2 - 4. CSA member Sally Winberg sent me this recipe and wrote "We look forward to daikon every year just to have this dish! I triple the sauce - we love it over rice. There are easy substitutes for the couple of odd ingredients. I just eliminate mirin and use rice wine vinegar for the sake."

1 medium daikon radish  
2 boneless chicken legs with thigh (may substitute with chicken breast but taste might be less rich)  
1/2 teaspoon chili flakes  
1 tablespoon vegetable oil  
1 crushed garlic clove  
1 teaspoon sesame oil

### Cooking sauce

2 cups chicken stock  
3 tablespoons soy sauce  
2 tablespoons sake  
1 tablespoon sugar  
1/4 teaspoon mirin (sweet Japanese cooking wine)  
pepper

1. Peel daikon and cut into 1/2 inch half moons.
2. Cut chicken into 1/2- 1 inch pieces.
3. Heat oil. Add daikon and chicken and sauté over high heat. Stir in crushed garlic and chili flakes/pepper.
4. Add all ingredients for the cooking sauce. Cook over medium heat, constantly skimming.
5. When the sauce has nearly evaporated, sprinkle sesame oil. Remove from heat and serve. Great with rice. Even better the day after!