



**November 2010**

### **Celeriac season again**

The celeriac, if you're not familiar with it, is that funny looking muddy vegetable that smells slightly of celery, which it is related to. There are several recipes for it in the newsletters section of the Close to the Veg website, but here's another one for luck:

*Celeriac soup* (serves 2 -3)

1 celeriac peeled and cubed, 1 medium onion sliced finely, 1 pint vegetable stock, 2 tablespoons olive oil, Handful of fresh herbs, 1 dried bay leaf, 50ml double cream (optional)

Sauté the celeriac and onion in the oil gently for 10 minutes. Add the stock and bay leaf. Simmer over a low heat for about 30 minutes, until the celeriac is soft (this depends on the size of your cubes!).

Remove the bay leaf. Add the fresh herbs and then liquidise, until smooth. Season with salt and pepper to taste and stir in the cream, if using.

As always celeriac is good stir-fried or mashed with potatoes, and I have heard that mixing in a cooked apple is even tastier though I've yet to try this.

Enclosed in this week's bag is a flyer from Africa Now, which aims to promote equitable and sustainable work and jobs for rural Africans through various means. Their UK office is based in Oxford. Close to the Veg is supporting their Organic Vegetables project in Zambia, which works with small-scale growers in disadvantaged communities to assist them to develop and expand their businesses. There is lots more information on their website – please do consider supporting their work.

### **Changes**

If you need to cancel a bag or order one unexpectedly, please let me know as early as possible, and definitely by 12 on the Thursday of that week so I can plan for it, and your veg won't be wasted. Unfortunately I can no longer take cancellations after that time and will have to charge for the bag, due to the cost of time and veg.



[www.closetotheveg.co.uk](http://www.closetotheveg.co.uk) [info@closetotheveg.co.uk](mailto:info@closetotheveg.co.uk)  
Tel. 07760 483267