



Winter 2008



Christmas Holidays and extra boxes

Thank you all for your support this year. Close to the Veg's first growing season is winding down, and so far, so good. The last normal deliveries this year will be on 19th December (or the 12th if you get a fortnightly bag that doesn't fall on the 19th).

If you would like extra veg for Christmas, I will be doing a special box of seasonal produce, as explained on the sheet enclosed. You could have this in addition to your box on the 19th, or instead – just let me know if you want to cancel your normal box for the 19th.

After that, Close to the Veg will be at Wallingford Producers market on 3rd January 2009, 10am-1pm at the Regal Centre, then taking a break until the end of January. Deliveries will resume on Friday 6th of February, or Friday 13th if your delivery is fortnightly AND your last bag was on the 19th. I hope that's clear...

Packaging I am still seeking an alternative to the brown paper carrier bags, which lovely though they are, are just too susceptible to the damp, and too inclined to allow vegetables to leave via the bottom. Hopefully this alternative will be in the form of re-useable jute bags, which I will have to charge a deposit on, and ask people to leave them out each week for me to pick up. I will keep you informed about this.

Things To Make And Do With Winter Veg

So, I've had quite a few questions about the Jerusalem artichokes. I think everyone correctly identified them, so well done there! The classic way to cook them is in soup, they're also good roasted, or fried with garlic. This recipe is from the Healthy Eating Made Easy website:

Prepare 750g Jerusalem artichokes (or a mix of artichokes and potatoes) by par-boiling and peeling. Cut into chunks. Gently cook 1 large chopped onion and a crushed clove of garlic in a little oil to release the garlic flavour. Add 2 sticks celery, stringed and chopped and the artichokes. Pour on 1 litre (4 cups) hot stock, bring to the boil, reduce to a simmer and cook, covered for 20 minutes or until the vegetables are tender. Puree in a blender, and add milk or more stock to thin if necessary. Season to taste.

Parsnips have been coming up too – you can treat them in the same way, spicy parsnip soup is my favourite. Winter squash also make great soup, and cooked down til they're creamy they work well in risotto. Roasted or made into chips is always delicious as well.



Changes

If you need to cancel a bag or order one unexpectedly, please let me know by the Tuesday of that week so I can plan for it, and not get left with homeless veggies.

This week's apples are cooking apples, either Bramleys, or the giant Annie Elizabeths. Sadly this is likely to be the last week for apples until next year. I have been busy taking gooseberry cuttings for future fruit supplies though.



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