



CSA Provident Farm Annual End-of-Harvest Pot Luck

Sunday, November 23

2 p.m.

Community Center, Bivalve

Another year's gone by already?

Which means it's time to gather for the annual pot luck and gleaning of the fields.

Join us for what's become a tradition of Provident Farm's extended family.

As usual, we're asking for a selection of dishes to be shared. Last year, we just about ran out of food, so if you can plan on making enough for 8-10, that should do it. We also seemed to have a lot more desserts than we finished. Please, please bring an index card that tells what the dish is and whether it's vegetarian or not. And don't forget a serving utensil!

We need a couple of extra tables, so we will have enough space to put all the food! We also to have a display about LESSON and the Medora harvest Fund, plus some information about the farm and CSA activities. Also extra extension cords and an adapter or two that lets us plug in several crock pots and such into a single outlet.

For the non-culinary inclined, bringing drinks and breads are a great option. Fruit juices and ciders, milk, coffee and teas (and flavored creamers) are appreciated.

People are asked to bring their own plates, cutlery, glasses, coffee mugs, and napkins.

Please drop Fran Levy or Katherine Munson an e-mail, letting us know what you are bringing. Fumuli24415@mypacks.net or oct02mom@yahoo.com. Or call Fran at 443-260-2390.

Free Film

King Corn: You Are What You Eat

"Enormously Entertaining. A moral, socio-economic odyssey through the American food system." Boston Globe

When: Thursday, 13 Nov., 7:00 p.m.

Where: Guerrieri Auditorium, Wor-Wic Community College

Admission: Free

Sponsored by the Wicomico Environmental Trust (WET)

From: jwgroutt@hotmail.com

In Your Share This Week

Between shares and the share bin, likely items are winter squash, kale, broccoli, sweet potatoes, turnips, peppers, or leeks. The amount of any particular crop at this point in the season frequently will not support a full distribution. Members are asked to watch the share bin for those items.

Recipe of the week (<http://allrecipes.com>)

Turkey Brine

"A tasty brine for any poultry. It will make your bird very juicy, and gravy to die for!! This is enough brine for a 10 to 18 pound turkey." Ed. Note: I have heard cooks from time to time singing the praises of brining the turkey before cooking. It causes the meat to absorb more water and retain its juice. This recipe comes highly recommended.

PREP TIME: 5 Min. COOK TIME: 15 Min. READY IN: 8 Hrs 20 Min
Original recipe yield 2 gallons

INGREDIENTS

- 1 gallon vegetable broth
- 1 cup sea salt
- 1 tablespoon crushed dried rosemary
- 1 tablespoon dried sage
- 1 tablespoon dried thyme
- 1 tablespoon dried savory
- 1 gallon ice water

DIRECTIONS

1. In a large stock pot, combine the vegetable broth, sea salt, rosemary, sage, thyme, and savory. Bring to a boil, stirring frequently to be sure salt is dissolved. Remove from heat, and let cool to room temperature.
2. When the broth mixture is cool, pour it into a clean 5 gallon bucket. Stir in the ice water.
3. Wash and dry your turkey. Make sure you have removed the innards. Place the turkey, breast down, into the brine. Make sure that the cavity gets filled. Place the bucket in the refrigerator overnight.
4. Remove the turkey carefully draining off the excess brine and pat dry. Discard excess brine.
5. Cook the turkey as desired reserving the drippings for gravy. Keep in mind that brined turkeys cook 20 to 30 minutes faster so watch the temperature gauge.