

IN THE SHARE

- Garlic
- Green Onions
- Hot Peppers
- Sweet Peppers
- Kale
- Radishes

Choice

Choose 2: Fall Greens

Choose 1: Winter Squash or Sweet Potatoes

Choose 1: Hakurei Turnips or Kohlrabi

PICK-YOUR-OWN

Blue flag indicates ready to pick.

RED: Cilantro, Mint Oregano, Dill, Chives, Russian Sage, Marigolds

ORANGE: Zinnias, Sorrel, Leaf Fennel, Sunflowers

PINK: Parsley, Salvia, Zinnias, Sunflowers, Gomphrena, Celosia,

YELLOW: Sage, Lemon Balm, Winter Savory,

Farm Notes

It's week 5 of the Fall CSA, which means we're halfway through our 9 week season. We hope you are enjoying all the produce so far. As the weather cools, we say a final goodbye to the vegetables of summer, and welcome richly colored radishes, hearty root vegetables and more delectable fall greens.

Meet the Radishes

So far this season we've been able to distribute red radishes each week, but as the days get cooler our other radishes are starting to pop up out of the ground. Along with the red radish we're also growing watermelon and daikon radishes this year.

Watermelon radishes have a brilliant magenta center that fades when cooked, so they are most exciting to use raw. They are a type of daikon radish and pair well with citrus and bitter greens. Our **purple daikon radishes** are juicy and crispy with a mesmerizing purple center in a wheel spoke design. They make an excellent pickle, or a topping for a noodle soup. **Red radishes** are crisp with a spicy bite. They are great on salad and sandwiches and are a good vehicle for soft cheeses and creamy dips.

Radishes are members of the brassica family. Like other brassicas such as kale, collards, and turnips, radish leaves are edible. These greens tend to be a little bit tougher, so they should be cooked slightly longer than kale or collards. Sauté them alone or along with their roots for a mix of spicy and savory in each bite.

Irresistible Radish Recipes

- Toss thinly sliced watermelon radishes together with oranges, walnuts, and goat cheese and drizzle with a simple vinaigrette
- Toasted Baguette + Cream Cheese + thinly sliced red radishes + a sprinkle of chives = easy breakfast toast or evening snack
- Cut daikons into cubes and add into a creamy chickpea, chicken, or tuna salad in place of mustard



From left to right our wonderful watermelon, classic red, and purple daikon radishes.

Caldo Verde Veg, GF, DF

This traditional Portuguese soup uses dark leafy greens and potatoes for a simple creamy soup that should warm you up on cool fall evenings. It is traditionally topped with chorizo sausage (pictured), but is absolutely delicious without it. There is also debate as to whether a nice crusty bread is served on the side or under the soup. This recipe calls for the latter, but feel free to research and experiment to make this soup the best traditional dish for your family.



2 quarts of water
4 potatoes, peeled and diced
2 cloves **garlic**, finely chopped
1 bunch **onions**, finely chopped
1 bunch of **kale or collards** washed and finely shredded
2 teaspoons salt
Freshly ground pepper
3 tablespoons olive oil
Slightly stale French or Italian Bread

In a heavy soup pot add 2 quarts of water, potatoes, garlic and onions. Bring to a boil then cook partly covered for 20 minutes, or until tender enough to mash. Transfer potatoes from the liquid into a bowl and mash. Return potatoes to the cooking liquid and add the greens. Cover and cook over medium heat for 30 minutes. Add the salt and pepper to taste and stir in the olive oil. To serve: place a few slices of bread in each soup bowl and pour the hot soup over top.

How to Roast a Kabocha Squash GF, Veg, DF

Along with acorns and spaghetti squash, we grew a few kabocha squash as well. Though it may look like a pumpkin from afar, it has it's own distinct flavor and texture that we think is absolutely delicious.



1 **Kabocha** Squash
1 ½ Tablespoons olive oil, or melted coconut oil
1 Generous pinch each of salt and pepper

Preheat the oven to 400 degrees Fahrenheit. Next wash the whole squash under running water. **The skin of the kabocha is edible**, but you may choose to peel it if you like. Cut the squash open and scoop out the seeds.

Cut squash into thin wedges and toss with oil, salt, and pepper. Place squash wedges on a lined baking sheet in a single layer. Roast for 40 minutes, flipping them over half-way through.