



## Sept 17 In Your Box \*

Salad Mix  
Potatoes  
Delicata Squash  
Yellow Onions  
Yellow Beans  
Radishes  
Summer Squash, Halves and  
Wholes  
Beets and Basil, Wholes  
Leeks, Celery, Cilantro,  
& Eggplant,  
Halves and Quarters

### Recipes

- Radish Greens Soup



Where go? I don't know. Where's Calvin?  
BOO! Still not tired of this one . . .

*\*Depending on your share size, you may not have every item listed. Don't worry, we do our best to make sure everyone gets some of everything before it runs out. Questions? Let us know.*

What is normal? While driving down the road the other day, I noticed that even the roadside weeds were wilting in the late afternoon heat. Instead of ranting about the weather, I thought you might like to know how we deal with it. Daily routine is to pick like crazy between 7am and noon. We don't want to pick leafy things as they wilt in the afternoon heat. Kari and Jeff are doing all of the picking, helped by Abby or Deb on Wednesdays. Heidi is student teaching, but still finds time to come and pull weeds on the weekend. We should all be thankful for their efforts. They get it done while I get it watered. Most of my time I am dragging hoses and driptape around keeping the water flowing. In the afternoon heat we are digging potatoes or hauling in hard squash. It's also a good time for washing and bagging the morning's harvest. After this week, you have two or four boxes and that's a wrap. In addition to the squash and greens Kari mentions, you can look forward to some nice root crops like tunips, beets, rutabaga and of course, carrots and our famous easter egg radishes. I get a little nervous promising future produce, but I can't help but look forward to a strong finish.

Chris

### Kari's Column

Week 16! Crazy ! I have been wondering this week why it is hot now? Where was the heat all summer? Of course the veggies like it, but we don't ! So, even though it has been warm, it definitely feels like fall to me now. This week you will be getting your first fall salad mix and Delicata, these are two signs that fall is here! There are also some nice radishes to go on your salad, not too spicy. I hope you made some soup with your veggies last week ( or do this week). That to me is another sign of fall. This week will be your last week for beans, and summer squash is tapering off, so enjoy. In the following weeks you will start to see the other varieties of winter squash, and some hardy greens. I hope everyone had a nice Labor Day weekend two weekends ago, and school is going well for anyone with kids! Kari

### Vegetable Notes:

*Information on anything in your box not mentioned here can be found in the previous weeks' newsletters! If you're missing information or have a question about any of your vegetables, please ask. You can email us or, better yet, post a question to our new Facebook Group if you want to get answers from more than just me!*

### Recipe

This week's simple recipe comes from a member, who found it in 12 Months of Monastery Signs (intriguing!). It sounded really appealing to me, coming off being ill for several days. Maybe it will appeal to some of you too.

1/3 cup olive oil  
2 leeks or onions, chopped  
1 bunch fresh radish tops, chopped  
4 potatoes, cubed  
5 cups water  
1/2 cup milk  
salt, pepper, and nutmeg to taste.

**Delicata Squash** can be baked or steamed and served as a side dish seasoned with butter and herbs, providing a sweet nutty flavor with a creamy smooth texture. Cut the squash in half by cutting down the length of the oblong shape. Place the squash with the skin side down in a dish with 1/2 inch of water. Cover the dish and bake for 1/2 to 3/4 hour at 375. In a microwave, cook for about 20 minutes with a loose cover of plastic wrap.

Pour the olive into a pot and add the leeks. Saute lightly and then add radish tops for another 3 minutes. Add potatoes, water, and spices and simmer for 45 minutes. Puree the soup. Add the milk and serve cold, or reheat.



Is this normal?