 CSA Newsletter Week #12:

# 6 weeks remaining for our 2014 season:

Yes, just 6 weeks left to our CSA season. I have to say that fall has come up on us quite quickly, the mornings are cool and the days are beautiful and warm. It’s the perfect time of year to be in the garden and the kitchen. It feels right to be canning and baking with fresh ingredients. We harvested garlic this week, its hanging to cure but you will soon see it in your bins. This is our first time growing celery, we were a bit unsure as to when to harvest it, but we are excited to see it go in your bins this week. We have also been re-seeding some of our beds over the last few weeks with spinach, Asian greens, dill, lettuces and rapini for us to enjoy at the end of the season. Yeah for the CSA, it’s so much fun to build the produce boxes each week!

# This week’s bin features:

* Celery
* Edible flowers
* Potatoes
* Carrot Bunch
* Beet Bunch
* Red Cabbage
* Zucchini
* Shallots
* Broccoli ***or*** Cauliflower
* Rutabaga
* Kale
* Collards
* Apples
* Summer Savory
* Dragon Tongue Beans

### Add-on Shares:

* Ribs
* Barley Flour
* Sweet Apple Cider Beets
* 1 dozen farm fresh, free range eggs

### Recipe of the Week:

**Rad Raw Rainbow Pad Thai**

Recipe provided by our Shareholder Nancy Griffith

**For the salad:**

1 med Zucchini, julienned

2 lg Carrots, julienned

1 Red Pepper, thinly sliced

1 C red cabbage, thinly sliced

¾ C Frozen Edamame, (thawed or tofu)

3 Green Onions, thinly sliced

1 Tbsp. Hemp seeds

1 Tbsp. Sesame seeds

**For the dressing:**

1 garlic clove

¼ c raw almond butter (or peanut butter)

2 Tbsp. Lime Juice

2 Tbsp. Tamari Say Sauce

2 Tbsp. Water

2.5 Tsp. Pure maple syrup

½ Tbsp. toasted sesame oil

1 tsp. Fresh ginger, grated

**Instructions:**

1. Prep vegetables. Add the zucchini, carrots, pepper and cabbage into one or two large bowls. Toss with hands to combine.
2. Prepare dressing by processing all the dressing ingredients in a mini processor (or simply whisk by hand).
3. Top the bowls with edamame (or tofu), green onions, help seeds and sesame seeds. Pour on dressing and enjoy!

