 CSA Newsletter Week #15:

# What are you doing Saturday September 27th?

We have 2 very fun events booked for this coming Saturday! **1:** the 3rd annual [cliff bungalow mission picnic](http://cliffbungalowmission.com/2014/09/picnic-3-saturday-september-27-2014/) as part of [Alberta Culture Days](http://culture.alberta.ca/events/13863/picnic) 11-7pm & **2:** [Wildwood Harvest Festival and Farmers Market](https://www.facebook.com/events/350935211735740/?ref=29&ref_notif_type=plan_mall_activity&source=1) from 1-4pm. We will have fresh veggies, preserves and freshly milled flour available at both events. Please spread the word and we hope to see you there!

# This week’s bin features:

* Yukon Gold Potatoes
* Beets
* Carrot Bunch
* Asian Greens
* Leeks
* Garlic
* Steaming Greens Mix (kale, chard & collards)
* Broccoli
* Cauliflower ***OR*** Romanesco Broccoli
* Kohlrabi
* Edible Flowers with Dill
* Sage ***OR*** Thyme
* Curly ***OR*** Italian Parsley

### Add-on Shares:

* Bratwurst Sausage & Ground Pork
* Barley Flour
* Pear & Vanilla Bean Jam
* 1 dozen farm fresh, free range eggs

### Recipe of the Week:

**Simple Sautéed Kohlrabi**

Quick, simple, and satisfying, this recipe celebrates the greatness of kohlrabi. Serve as is, as a salad on a bed of steaming/braising mix or as a side to grilled or roasted meats.

2 medium **Kohlrabi** bulbs, grated

1 teaspoon **Salt**

¼ cup **Butter** or light oil

1 medium **Onion**, diced (about ½ cup)

1 clove **Garlic**, minced or pressed

2 tablespoons chopped fresh **Thyme**, Chives or **Sage**

1. Mix the Kohlrabi and Salt in a colander and let it stand for 30 minutes to drain.
2. Melt the butter in a medium skillet over medium heat. Add the onion and sauté until translucent, about 3 minutes. Add the Garlic and sauté for 1 minute more.
3. Stir in the kohlrabi. Reduce the heat to low, cover, and cook for 10 minutes.
4. Increase the heat to medium, uncover the skillet, and cook for 2 minutes. Remove from heat and stir in the fresh herbs. Let stand for a couple of minutes to let the flavors develop.



Leeks waiting to get cleaned up before going in your shares.