



This Week's Share May

Include:

- **Red Potatoes**
- **Salad Mix**
- **Tomatoes**
- **Cherry tomatoes**
- **Sweet Peppers**
- **Hot Peppers**
- **Leeks**
- **Kale**
- **Scarlet Turnips**
- **Radish**
- **Basil**
- **Garlic**
- **White Sweet Onion**
- **Winter Squash**

Did You Take an Extra Melon the Other Week?

We want to start this week by stating that our members make our farm. We have some tremendous members that make the work we do so enjoyable. Our members bring us gifts (we've received lemon cake, Alaskan salmon, soups, tomato sauce, stuffies, wine, gift certificates, pickled hot peppers and so much more); they support us by joining us at farm events; they volunteer in the greenhouse and fields; they agree to be presenters at workshops; they invite us over for dinner and drinks; they help us recruit new members; they provide encouragement and support. One kind member even lent us his backhoe so we could repair the farm's driveway and turn our compost pile! Without our members the farm would not be as successful as it is.

That being said, we need to note this week that a few of our members have disappointed us. We allow families to "split a share," but we are finding that some of these families are taking more than their share. Our CSA share is marketed as "enough produce to feed a family of 4 or 2 adult vegetarians." We don't intend for a share to feed more than one family! At a recent pick-up, we saw two families that split one share taking twice what they should have. We know that this happens on occasion, but it was disheartening to see.

Please help us to keep the community in our Community Supported Agriculture Program. When we harvest, we harvest enough so that everyone gets some of everything we have. When you take more than your fair share, you are stealing from others. We are asking that for the remainder of the season that shares leave the pick-up area intact. In other words, members who share may come through together or just send one person to retrieve the produce, but you can't each come at separate times. We're sorry for any inconvenience.

Volunteers Needed for Potluck Picnic

The Second Annual CSA Potluck Picnic has been scheduled for Saturday, October 13 from 2pm-6pm at the farm. We have had a handful of members volunteer to help out, but we are looking for more! Would you like to help coordinate/supervise children's activities or help us with parking? If so, send us a quick email.

Upcoming Events

Garlic Braiding and Grapevine Wreaths – Saturday, September 22, 11:00 am. First, we'll work with grapevine to make and decorate simple grapevine wreaths. Then, we'll see how decorative garlic braids can be made from the farm's own hardneck garlic. Make your own braid to take home! Fee: \$15

Second Annual CSA Potluck Picnic—Saturday, October 13, 2pm-6pm. Live music, a pie contest, crafts and games for children, good company, and plenty of food. Bring a dish to share.

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Spicy Turnips (Masala Shalgam)

This authentic Punjabi dish retains the natural taste of turnips. A colleague of mine at the Chariho School district made this for me and it was delicious! -Trish

Serves: 4

Cooking time (approx.): 21 minutes

1 bunch turnips
1 large onion, chopped
1 tomatoe, chopped
1/2 tsp. each grated garlic and ginger
1 green chilies, chopped
1/2 tsp. each o f sugar, cumin, and coriander
1/4 tsp. tumeric
1/2 cup water
2 Tbsp. butter/oil
Salt to taste

1. Heat the butter/oil in a pressure cooker until it is medium hot. Add the chopped green chili, grated ginger and garlic. Fry briefly. Add the chopped onions and sauté on medium heat for 3 minutes or till the onions are lightly browned.
2. Now add the chopped tomatoes, salt, and tumeric, cumin, and coriander. Stir fry on medium/low heat for 3 minutes or until the fat leaves the sides of the cooker.
3. Add the chopped turnips and mix. Add the water and stir well. Close the cooker and bring to maximum pressure on high heat. Now reduce the heat and cook on low level heat for about 15 minutes. Open the cooker after all the steam has escaped. Add the sugar and very lightly mash the cooked turnips. Keep on the flame for a few minutes to dry out excess water if any.

Note: A heavy-bottomed vessel can be used in place of a pressure cooker. The quantity of water may be more than doubled and accordingly, the entire cooking process will take a longer time.