



This Week's Share May

Include:

- **Salad Mix**
- **Green Beans**
- **Bunched Greens**
- **Peppers**
- **Hot Peppers**
- **Parsley**
- **Tomatoes**
- **Radishes or Turnips**
- **Daikon Radish**
- **Onions**
- **Butternut Squash**
- **Potatoes**

This Week on the Farm

Saturday's *Garlic Braiding and Grapevine Wreaths* workshop was tons of fun. Participants enjoyed a lovely Saturday afternoon at the farm and left with homemade treasures. Thanks to the members who joined us. Please note that this was the season's final workshop. The *Soup, Soup, Soup!* cooking class scheduled for October 20 has been cancelled.

According to the National Climatic Data Center, August 2007 was the second driest August on record in Rhode Island. We saw no rain at all on the farm during the entire month of August. Considering this, we're pretty happy with the produce we've been able to provide. Aren't you?

Second Annual CSA Potluck Picnic

Join us Saturday, October 13 from 2pm-6pm for a celebration of the season. This year's event will feature a potluck, pie contest, live music, storytelling, crafts for kids, and other activities. We're still planning this event and will have more information for you soon, but here's a sneak peak at the day's events:

- **Potluck**—All attendees are asked to bring a dish to share. Please bring a small sign that can be posted next to your dish indicating what it is and if it is vegetarian/vegan/other.
- **Pie Contest**—Last year's winners will have a chance to defend their titles. Bake an apple pie using apples from your fruit share or bring a different flavor of pie. Our panel of celebrity judges will declare winners and award prizes.
- **Storytelling**—Professional author and storyteller (and CSA member) Mark Binder will be performing his craft at our event this year. Mark is the founder of the American Story Theater and has performed all over the United States. His storytelling will be fun for all ages.
- **Crafts for Kids**—Donna Dyer and Junior Girl Scout Troop #637 will have fall crafts for children to create and will lead games of *Veggie Bingo*.
- **And More**—The ever popular *Egg Toss* along with other fun activities for kids and adults alike.

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Here are two pickled daikon recipes from member Peter Larsen. Note that these do not keep all that well, maybe a week in the fridge. From: Ogawa, Seiko. Easy Japanese Pickling. Tokyo: Graph-Sha, 2003.

Daikon, Pickled "Chinese Style"

14 oz Daikon
2 oz Dried apricots
1 Tbs Chinese rice wine (you could use sherry if you had to)
1/4 cup Soy sauce
1 Tbs Sugar
1 Tbs Sesame oil

Peel and cut daikon into 1/2" dice. Air dry on rack for 12 hours.
Cut apricots into 4-6 pieces each, microwave with sherry for 30 seconds (you could also heat on the stove until warm -- but watch out for alcohol and open flames!). Add remaining ingredients and let cool. Put into a zip-top bag and let marinade for at least an hour.
Serves 4 -- makes a nice appetizer or small side dish.

Soy Sauce Pickled Daikon

14 oz Daikon
4" piece of Kombu (a type of kelp)
1/3 cup Soy sauce
2 Tbs Mirin (sweet cooking wine)

Cut Kombu into 1/3" squares (a kitchen shears would be better than a knife, I think). Mix with soy sauce and mirin, let stand.
Peel daikon and cut in half crosswise and lengthwise. Score outer surface in a tight (1/8") diagonal grid, going maybe 1/8" into the vegetable.
Put daikon in a freezer bag, add kombu and marinade, and let sit for an hour at least, shaking periodically.
Cut into slices to serve. Will serve 4 as a snack, appetizer, or any other place you would like pickled daikon.