



## **This Week's Share May**

### **Include:**

- **Salad Mix**
- **Green Beans**
- **Kale**
- **Peppers**
- **Hot Peppers**
- **Watermelon Radish**
- **Daikon Radish**
- **Red Onions**
- **Carrots**
- **Garlic**
- **Basil**
- **Sweet Potatoes**
- **Broccoli**
- **Eggplant**
- **Pumpkins**

## **This Week on the Farm**

In case you were wondering, we did not get any rain last week. It looked like we might, but we didn't. At least cooler weather is predicted for this week—it's good for the plants and the people working on the farm. Fall has arrived and it is good.

### **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:

- **Music**—"The Backyard Band" plays "kids music for grown-ups; grown-up music for kids." With drums, bass, guitar, and harmonica, they'll show their support for local farms.
- **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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## Sweet Potatoes Au Gratin

"Taste of Home," October/November 1998

This rich sweet potato casserole will please the whole family. You need enough sliced sweet potatoes to fill a 8-inch square baking dish, which may be more or less than the recipe calls for based on the size of your sweet potatoes.

2 uncooked sweet potatoes, peeled and sliced 1/4 inch thick.  
1 egg  
2 cups whipping cream  
3/4 tsp. salt  
1/8 tsp. ground nutmeg  
Pinch of Pepper  
3 Tbsp. grated Parmesan cheese

Place potatoes in a greased 8-inch square baking dish. In a bowl, beat egg. Add cream, salt, nutmeg, and pepper; mix well. Pour over potatoes. Sprinkle with cheese. Bake, uncovered, at 375 for 40-45 minutes or until the potatoes are tender. Yield: 6-8 servings.

*CSA member Peter Larsen loves his Daikon. Each week, we will feature Daikon suggestions from Peter.*

### **Daikon Preparation**

Leaves can be chopped, added to salads, and basically treated like turnip or radish leaves. Peel the root. The upper half of the root is sweeter and is good for salads, grating, and other raw applications. The lower half is mildly bitter and suitable for simmering or other longish cooking processes. Winter daikon is generally sweeter. Daikon is supposed to be a good source of vitamins A (leaves) and C (root). It is also supposed to aid digestion with helpful enzymes. I am no sort of medical expert or nutritionist, so take this with a grain of salt.