

# Shared Ground Coop Fall CSA Newsletter



Caroline Devany from Stone's Throw Urban Farm harvesting the last of this season's bunching onions

## Notes for tomorrow

1) Tomorrow is also a meat share pick-up. If you have also purchased a meat share, don't forget to come pick up your box during the meat share pick-up time!

2) The following Fall CSA pick-up dates are:

December 8th

December 22nd



Brothers Rodrigo and Juan Carlos Cala unloading high tunnel parts from the Shared Ground truck at their farm. Cala Farm and Agua Gorda farm took out a loan through Shared Ground Coop last year to purchase 15 high tunnels from the Linder's Garden Center.



Klaus Zimmerman from Whetstone Farm checking on the sheep

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**What's in the Box**

**Recipe Inspiration**



*Store all of the veggies in your box in a plastic bag or crisper drawer in your fridge, unless stated otherwise*

Beets (a mix of chioggia, red, white, and golden)

Brussel Sprouts

Cabbage

Carrots

Garlic

Bunching Onions

Yellow Onions- *you can leave either in your friend or on your kitchen counter*

Red Onions- *you can leave either in your friend or on your kitchen counter*

Potatoes

Sage

Parsley

Acorn Squash- *leave on your kitchen counter or in your pantry*

Gold Nugget Squash- *leave on your kitchen counter or in your pantry.*

One Pie Pumpkin- *leave on your kitchen counter or in your pantry*

Spinach

Watermelon Radishes

*\*A note on onions this season- We, unfortunately, are very low on yellow onions this season! We will have some yellow onions in future*



### **Radish Relish**

This recipe comes highly recommended from Emily Hanson of Whetstone Farm!

Makes about 4 cups

*The Indian flavors in this relish complement the vegetable's spicy nature. Stir some into curried chicken salad or creamy potato salad to liven up the flavors and add some texture, or drain it and stir it into yogurt for an instant raita.*

### **Ingredients**

2 cups distilled white vinegar

1 and 1/2 cup sugar (or one part honey, one part maple syrup)

1 Tbsp kosher salt

1 Tbsp whole coriander

1 Tbsp cumin seed

1 Tbsp yellow mustard seed

2 pounds radishes, shredded

1 cup diced onion

1 (2 inch) knob ginger, peeled and grated

2 garlic cloves, minced

### **Prepare:**

*boxes but you can expect more red than yellow this year.*

Combine the vinegar, sugar, salt, coriander, cumin seed, and mustard seed in a large non-reactive saucepan, and bring to a boil. Add the radishes, onion, ginger, and garlic, and return to a boil, stirring to ensure that all ingredients are heated through.

Remove from the heat.

### **Preserve**

Refrigerate: Ladle into bowls or jars.

Cool, cover, and refrigerate for up to 3 weeks.

**Can:** Use the boiling-water method.

Ladle into clean, hot half-pint canning jars, covering the solids by 1/4 inch with liquid. Leave 1/4 inch of headspace between the top of the liquid and the lid. Release trapped air.

Wipe the rims clean; center lids on the jars and screw on jar bands. Process for 15 minutes. Turn off heat, remove canner lid, and let jars rest in the water for five minutes. Remove jars and set aside for 24 hours. Check seals, then store in a cool dark place for up to 1 year.

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