

CSA Newsletter, Fall, Week 10



PURPLE TOP TURNIPS
HEAD LETTUCE
TATSUI
RAINBOW CHARD
RAPINI
RED RUSSIAN KALE
DILL
WATERMELON RADISHES

The fields look amazing this time of year and are a vast sea of green. Soon you will see your favorite orange vegetable in the boxes and market stalls. Carrots are growing deep and getting sweeter with every cold morning. I included a picture so you could see the progress and assure you they will be on your plates soon and in time for Christmas dinner.

Unfortunately, our Fall bounty comes on strong at a time when a lot of our customers are traveling and hits our farm hard financially. If you are able, we ask that you please consider supporting our farm by purchasing your Winter share now. Our **Winter CSA** will be a smaller share and span 10 weeks, Jan 10th – March 19th, for \$200. You can sign up [online](#) or at any of our market locations. If you know someone who has expressed an interest in our CSA, please encourage them to join us for Winter, as this could be a great chance to try it out with less of a time and monetary commitment. A payment plan of \$100 non refundable deposit to hold your space and the balance by the beginning of the season is available by emailing us.



Another great way to support the farm this gift giving season is by purchasing Gift Certificates from the farm. They come in \$25 increments and can be used at any of our market stands for any Inglewood products. These two ways will truly help the farm continue to grow quality produce for central Louisiana.

RECIPES

Raw Chard, Pecan and Satsuma Salad

Nutrient powerhouse Swiss Chard is chock full of vitamins C, K, A and Iron among other health promoting nutrients. The bold leaves and colorful stems are a great addition to any plate and during cold and flu season will help in combatting illness.

1 bunch rainbow chard - rinsed well + sliced into thin ribbons

$\frac{3}{4}$ cup red globe grapes, sliced

2 Satsuma oranges, chopped

1 small onion, diced

$\frac{1}{4}$ - $\frac{1}{2}$ cup chopped pecans, raw

2 Tbsp dried cranberries (or another dried fruit like dried golden raisins or even chopped dates!)

1 small honeycrisp apple – chopped

Dressing

2 Tbsp apple cider vinegar

1 Tbsp maple syrup

Salt to Taste

$\frac{1}{4}$ tsp fine black pepper

Pinch of coriander

Pinch of cayenne (optional, but warms up things nicely)

Pinch of turmeric powder

Satsuma orange zest

Directions: Simply prep all your ingredients and toss them with the dressing/spices in a large bowl. Toss and mix very well since this will help to distribute the flavors and infuse the chard with flavor. You can serve right away or chill in the fridge for up to 12 hours in advance before serving. Any longer and your chard will begin to get a bit soft. Serve raw and chilled.

Watermelon Radish Icebox Pickles

$\frac{1}{2}$ cup white wine vinegar

$\frac{1}{4}$ cup sugar

Kosher salt

1 watermelon radish (can substitute with any root vegetable)

In a medium bowl, combine vinegar, sugar, and 1-teaspoon salt. Thinly slice the radish using a mandolin or chef's knife, add to the bowl, and stir to combine, making sure the slices are well coated. Let stand at least 30 minutes or refrigerate up to a day before serving.

Finally, we are offering a **Citrus Bulk Sale** during Satsuma season. You may order citrus [online](#) and pickup at your pickup location or market of choice. Simon Citrus Farm is a family farm located in South Louisiana.

Enjoy!