

09-09-2025



# CSA NEWSLETTER



*“And all at once, summer collapsed into fall.” – Oscar Wilde*



## THIS WEEK'S VEGGIE LIST

- White Turnips*
- Spinach*
- Colored Bell Peppers*
- Yellow Potatoes*
- Yellow Onion*
- Shallot*
- Lettuce*
- Cucumber*
- Thyme*
- Eggplant*
- Green Beans*
- Tomatoes*

## WEEK 14 - TARTINES & TIME TO THINK

With changes like school being back in session, leaves starting to wither and fall, and breezes turning sharp and brisk with each passing hour, there are many exciting components to look forward to when we talk about autumn! A time of year when the world quiets and the harvest releases one last plentiful burst of goods before the slumber of winter arrives. As I sit in my cozy office with thoughts of hearty bowls of soup and my cat nestled in the chair next to me, I see how all forms of life feel the dwindling... the downsizing that is this time of year.

But while we're not quite yet ready for a collective hibernation, we turn our attention to what September can *still* offer us. Turnips are back! We've added some to the box this week and I could not be more excited to see these back in our grasp. The creamy, yet mild flavor profile of the Hakurei turnips have made them a staple in my household. I can only feel gratitude when thinking of having these guys around once more before winter beckons. And with the GTF restaurant shifting to accommodate the flavors of fall, I couldn't help but be inspired by the 'roasted pepper tartine' served this previous week. The contents of the box this week begged for a rendition of their own: a grilled ratatouille tartine. Though zucchini is not in the box this week, we will still have this necessary component available in the Farmstand. Get them before they're gone! Lastly, thinking on the Farmstand: *what does this mean with the impending fall season?* We're aiming to keep the Farmstand open until November 22<sup>nd</sup> this year. That is with weather and other conditions in mind. Thanks again for another great week!



-ALLIE WOOD

# HAKUREI TURNIPS & POTATOES WITH MUSTARD SAUCE

## Ingredients:

- 1 bunch Hakurei turnips, greens and all
- Equal amount of yellow potatoes
- 1 yellow onion, sliced thinly
- 1 tbsp. extra virgin olive oil
- 2 tbsp. butter or vegan butter
- 1/4 cup grainy Dijon mustard
- 2 tbsp. native honey
- Zest and juice of one lemon
- 2 tbsp. fresh thyme

## Directions:

1. Cut the tops off the turnips, leaving an inch or so of the stem ends. Set greens aside and cut turnips in half lengthwise.
2. Potatoes and turnips will cook in tandem. Place potatoes in a saucepan and cover with cold, salted water. Place a steamer insert with a tight-fitting lid on top and fill this with the trimmed turnips. Bring the potatoes to a boil and cook until tender, time will vary, but start checking at 15 minutes. If you don't have a saucepan with a steamer insert, steam the turnips separately.
3. Once the turnips are tender, remove to a bowl and cover to keep warm. Add the tops to the steamer. The potatoes and greens should be done about the same time. When done, add to bowl with the turnips.
4. Heat the oil and butter in a skillet and gently sauté the onion until it is soft and cooked through, seasoning with salt and pepper as needed. Add the mustard, honey, lemon zest and juice, and the thyme. Mix well.
5. Toss in the potatoes and turnips, season again with pepper, and stir gently until everything is coated.
6. You can either add the tops directly to the mix, or serve alongside. If alongside, give a little extra squeeze of lemon, and garnish with more thyme.
7. Can be served hot or room temperature. Leftovers will be more flavorful the next day. Enjoy!

*Source: The New Vintage Kitchen,  
with slight alterations*

# GRILLED RATATOUILLE TARTINES

## Ingredients:

- 1 zucchini, sliced in half lengthwise
- 1 medium eggplant, sliced into 1/4 inch thick rounds
- 1 red bell pepper, halved, ribs and seeds removed
- Extra-virgin olive oil, for drizzling
- Sea salt
- 1 cup tomatoes, sliced
- 1 garlic clove, minced
- 1 teaspoon sherry vinegar
- 1 teaspoon herbs de Provence
- 1/4 cup chopped fresh basil
- 8 slices bread, toasted
- Hummus or goat cheese

## Directions:

1. Preheat a grill or grill pan over medium heat.
2. Drizzle the zucchini, eggplant and red pepper with olive oil and a few pinches of salt. Grill until charred, about 3 minutes per side.
3. Remove the vegetables from the grill, let cool slightly, then chop everything into one inch pieces. Toss them in a mixing bowl with the tomatoes, garlic, sherry vinegar, herbs de Provence and basil.
4. Season to taste, then serve on toasted bread with a spread of goat cheese or hummus.

**Inspired by: GTF Restaurant Menu!**

*Source: Love & Lemons,  
with slight alterations*



We'd love to see what you're  
doing with **your** CSA box!

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