



# NEWSLETTER

2024 CSA

WEEK 17

## Fall Harvest

Welcome to week 17. With only 5 more weeks to go, it is time to start thinking about using your vacation credit (if you have a balance). I am including a list of storage produce that you can order from. This is one way to use your vacation credits. Please email me at [csa@riverlandfamilyfarms.com](mailto:csa@riverlandfamilyfarms.com) to place your order and it will be delivered along with your box.

Item	Quantity	Credit/ \$Equivalent <small>(CSA Member Prices Only)</small>
Extra Harvest Box	1	1 credit/ \$20
Delicata Squash	14 lbs	1 credit/ \$20
Butternut Squash	14lbs	1 credit/ \$20
Red or White Onions	12lbs	1 credit/ \$20
Potatoes (Red, Yellow, Purple Majesty, Purple Viking)	12lbs	1 credit/ \$20
Strawberries	Half flat	1 credit/ \$20
Strawberries	Full Flat	1 credit/ \$20
Roma Tomatoes	15lb	1 credit/ \$20
Turmeric, Sweet Potatoes	Coming Soon	

### in the box

Red Round Radish	bunch
Celery	bunch
Potatoes - Yellow	1.5 lbs
Salad Mix	1/2 lb bag
Red Bell Pepper	2 each
Scallions	bunch
Roma Tomatoes	1.5 lbs
Collard Greens	Bunch
Strawberry	pint

Thank you for supporting your local organic farm!

-Ruby, G.

### Radish, Celery, Potato Soup with Crusty Bread

<b>Ingredients:</b>	4 cups vegetable broth (or chicken broth)
1 bunch radishes, trimmed and quartered	2 tablespoons olive oil
2 medium potatoes, peeled and diced	1 teaspoon dried thyme
2 stalks of celery, chopped	Salt & pepper to taste
1 onion, chopped	Optional: 1 cup cream or coconut milk
2 cloves garlic, minced	Fresh herbs for garnish



#### 1. Sauté the Aromatics:

In a large pot, heat the olive oil over medium heat. Add the chopped onion and celery, and sauté until softened, about 5 minutes. Add the minced garlic and cook for another minute.

#### 2. Add Vegetables, Broth & Seasonings:

Stir in the quartered radishes and diced potatoes. Cook for another 5 minutes, stirring occasionally. Pour in vegetable broth and add the thyme, salt and pepper. Bring to a boil, then reduce the heat and let it simmer for about 20-25 minutes, or until the potatoes and radishes are tender.

#### 4. Blend the Soup:

For a smooth texture, use an immersion blender to blend the soup directly in the pot, or transfer it in batches to a blender. If you prefer a chunkier soup, blend just half of it.

#### 5. Add Cream (Optional):

If using, stir in the cream or coconut milk and heat through.

#### 6. Serve:

Taste and adjust seasoning if necessary. Ladle the soup into bowls and garnish with fresh herbs if desired. Serve with crusty bread.

