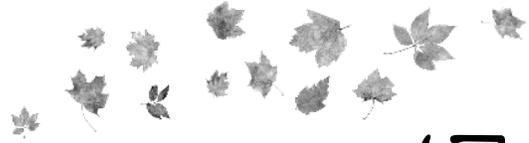




### This Week's Basket:

Tomatoes  
Garlic  
Onions  
Sweet Peppers  
Potatoes  
Delicata Squash  
Napa Cabbage  
Kale

Salad Turnips  
Broccoli



# 17

Week 17! Whew, what a whirlwind this month as been. We started off with two light but real frosts, spent some weeks back in summer, and now we're refreshingly back in fall. At least today it's refreshing, I have a feeling we'll be down right cold when we're at our friend's outdoor wedding on Saturday.

All this warm, sunny weather has been great for our tomatoes and peppers, but our other high tunnel is full of winter greens and the kale has grown way faster than we'd like. There's a delicate balance to getting the plants to an established size so they can survive the winter cold, but if they get too big, we're worried that they might not handle the freeze as well. So, we've started harvesting out winter kale for this week's share. The perk of high tunnel kale versus kale grown out in the field is that it's not exposed to wind, which forces the plant to toughen up enough to not get wind damage. High tunnel kale, on the other hand, is super tender and we hope you'll enjoy it.

Another treat this week are our hakurei salad turnips, which are by far Hazel, our almost 5 year old's favorite vegetable. Last year she proudly served sliced turnips to all of her preschool classmates, most of them tried them and loved them. It's funny how kids can grow up never hearing about how much adults don't like turnips and can be open to trying them!

## Quick Kimchi

1 napa cabbage  
3 garlic cloves, crushed  
1 inch piece of ginger, grated  
2 Tbs fish sauce (optional)  
2 Tbs sriracha chilli sauce or  
chilli paste  
1 Tbs sugar  
3 Tbs rice vinegar  
8 radishes, coarsely grated  
2 carrots, coarsely grated  
4 scallions, finely shredded

- Slice the cabbage into 1" strips, add to a bowl and mix with 1 Tbs sea salt and set aside for 1 hour.
- Make the kimchi paste by blending garlic, ginger, fish sauce, chilli sauce, sugar, and rice vinegar together in a small bowl.
- Rinse the cabbage under cold water, drain and dry thoroughly. Transfer to a large bowl and toss with kimchi paste, radishes, carrots, and scallions.
- Serve immediately or pack into a large jar, seal, and leave to ferment at room temperature overnight, then chill. Should keep in the fridge for 2 weeks, with flavor improving over time (Don't have radishes or scallions, no problem, it'll still be yummy!