

# GROUNDWORK ORGANICS



November 3, 2021

## In your box

Salad mix  
Bunched spinach  
Napa cabbage  
Carrots  
Red Radishes  
Red potatoes  
Yellow onions  
Italian Parsley  
Lemongrass  
Italian kale  
Fuyu Persimmons

From all of us at the farm, big thanks for your support this year! With the uncertainty and volatility of farmers markets and wholesale accounts over the past 18 months, the CSA has more than ever given us stability and peace of mind. You are truly our sustaining members and we are grateful! A final big box, we wanted to send you off well supplied, hopefully without overwhelming you or your refrigerator too much.

**Fuyu persimmons** can be left out on your countertop and will continue to ripen to a deeper orange color over the next few days. Not to be confused with the Hachiya variety, these will remain firm when ready to eat, just slice them like you would an apple. Side note, if you are looking for a beautiful tree to plant, Fuyu do well here and are low maintenance with gorgeous fall color. **Lemongrass** can easily be frozen for soups all winter, just cut the bottom few inches in little rings and place in a small ziplock freezer bag. Sweet stems and thick juicy leaves, these beds of **spinach** we're harvesting right now really make me happy and look so beautiful in the field, a rich carpet of green in front of the farm stand. New greenhouse plantings of Italian parsley and napa cabbage were ready for you just in time, and should also hold up nicely in the fridge till you're ready.

We'll be at farmers markets through December in Eugene and Portland (market in Eugene continues outside this year at our location alongside 5<sup>th</sup> Street Market, Saturdays 9am-3pm). The farm stand will be open Saturdays and Sundays 10am-4pm thru December 19<sup>th</sup>. We'll be in touch with 2022 CSA info in early January. Thanks again, and we wish you a wonderful winter!

### **Smitten Kitchen's Napa cabbage salad with Buttermilk dressing**

½ cup well-shaken buttermilk  
2 tablespoons mayonnaise  
2 tablespoons cider vinegar  
2 tablespoons minced shallot  
1 tablespoon sugar  
3 tablespoons finely chopped chiles  
1 pound Napa cabbage, cored and thinly sliced crosswise (4 cups)  
6 radishes, diced  
2 celery ribs, thinly sliced

Whisk together buttermilk, mayonnaise, vinegar, shallot, sugar, ½ teaspoon salt, and ¼ teaspoon pepper in a large bowl until sugar has dissolved, then whisk in chives. Toss cabbage, radishes, and celery with dressing.

### **Do Chua (Vietnamese Carrot and Daikon)**

*From Canning for a New Generation by Liana Krisoff*

2 small daikon (or try with radish if you already used your daikon from last week)  
1 small carrot  
2 teaspoons pure kosher salt  
½ cup distilled white vinegar

Peel the daikon and carrot and cut them into very thin julienne strips. The easiest way to do this is to shave off thin slices with a vegetable peeler, then stack the slices and cut them into thin strips. Put the daikon and carrot into a bowl and toss with the salt. Let sit for 30 minutes or until the vegetables are very limp and have released a lot of water, then drain in a sieve and squeeze out as much of the water as possible. If too salty, rinse and squeeze again. Stuff the vegetables into a pint size glass jar.

In a measuring cup or bowl, combine the sugar, vinegar and ½ cup warm water and stir until the sugar is dissolved. Pour over the vegetables and refrigerate for at least 2 hours before serving. The pickle will keep in the refrigerator for about 1 month.

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