

Good morning, CSA members.

This is the final week of your summer 2014 CSA share. For this last week, we're incredibly pleased to offer you a few of our favorite fall treats such as napa cabbage, sweet potatoes, carrots, and cauliflower. We also have a very special item for you this week: **baby ginger!**

Thank you all for a wonderful season and for spending these last 16 weeks with us. We hope you've enjoyed your CSA experience as much as we've enjoyed being a part of providing this wonderful produce to all of you.

The Leesburg Wednesday Market continues until the end of October - so we hope you will stop by for your veggie needs!

Sincerely,
Stacey (and Brianne, Cass & Katherine - your Weds market ladies)

Stacey Carlberg
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Below you'll find a description of what you'll find in this week's CSA share.

IN THE BAG
Potomac Vegetable Farms
Week 16: September 17, 2014

Cilantro

Head Lettuce

Carrots

Napa Cabbage

Sweet Potatoes

Cauliflower

Ginger

Tomatoes

Scroll down for an alphabetical list of this week's vegetables with descriptions and a few suggested recipes.

Tomatoes and sweet potatoes go on the counter and not in the fridge. Everything else should be stored in the fridge.

- **Napa Cabbage**, in the Brassica family, is a Chinese cabbage widely used in East Asian cuisine. The flavor is slightly sweeter and milder than traditional cabbage and the texture is a bit more crisp and delicate. Use this raw in a nice Asian cole slaw, in addition to other greens in a salad, or to top some tacos for a nice, crunchy change. You can also sauté it up in a stir fry or as a side dish.
- **Baby ginger** is fresh from our tunnel (think mini-greenhouse). However, our season is not long enough for the ginger to reach full maturity. The ginger you receive is baby ginger - with tender skin yet the same pungent and sweet flavor. Since it is not cured, it should be stored in your refrigerator. If you will not use it in 1-2 weeks, you should store it in the freezer. Baby ginger does not need to be peeled for use.

A few suggested recipes:

[Cabbage-Radish Slaw With Cilantro-Lime Vinaigrette](#)

[Braised Cabbage](#)

[Sweet Potato Noodle Stir-Fry with Choy Sum and Shitake Mushrooms](#)

[Carrot Apple Muffins](#)

[Chickpea Curry with Roasted Cauliflower and Tomatoes](#)