

# WINTER CSA 2016-17 WEEK 4

Don't forget to pickup your CSA order this week~

## IN YOUR VEGGIE BOXES THIS WEEK

*Disclaimer: this list is always what you will \*likely\* receive in your boxes this week. The contents can always change according to the actual harvest.*

### Regular Box:

- Carrots- Mountain Bounty Farm
- Lettuce- Mountain Bounty Farm
- Dino Kale- [Riverdog Farm](#), Guinda CA
- Cilantro- [Riverdog Farm](#), Guinda CA
- Watermelon Radishes- [Full Belly Farm](#), Guinda, CA
- Broccoli- [Full Belly Farm](#), Guinda, CA
- Fennel- [Full Belly Farm](#), Guinda, CA
- Radicchio- [Coke Farm](#), San Juan Bautista, CA
- Parsnips- [Pinnacle Organics](#), San Juan Bautista CA
- Onions- [Pinnacle Organics](#), San Juan Bautista CA
- Garlic- [Pinnacle Organics](#), San Juan Bautista CA

### Small Box:

- Carrots- Mountain Bounty Farm
- Lettuce- Mountain Bounty Farm
- Dino Kale- [Riverdog Farm](#), Guinda CA
- Cilantro- [Riverdog Farm](#), Guinda CA
- Broccoli- [Full Belly Farm](#), Guinda, CA
- Fennel- [Full Belly Farm](#), Guinda, CA

- Radicchio- [Coke Farm](#), San Juan Bautista, CA
- Garlic- [Pinnacle Organics](#), San Juan Bautista CA

## **FRUIT SHARE NEWS**

This week we have local kiwis from Triple B Ranch in Gridley, Fuyu persimmons and pomegranates from Lee Family Farms, and mandarins from Sunset Ridge.

This weekend is Orchard Days on December 3 & 4 (also December 17 & 18) at our farm. We'll be selling our pulled pork ranch beans for lunch with Mandarin Wheat beer tasting from Loomis Basin Brewing. We will also have live music and of course U-pick is available if you want to harvest your own fruit in the orchard.

We hope to see you soon!  
Enjoy,

Greg and Sherry Lewis, Sunset Ridge Fine Fruits  
[sunsetridge@gotmandarins.com](mailto:sunsetridge@gotmandarins.com) . [\(916\) 663-9158](tel:(916)663-9158)

*Organic mandarins, oranges, lemons, grapefruits, apricots, apples, plums, Asian pears, pomegranates, and more.*

## **RECIPES**

*Recipes may sometimes call for more or less of a certain item in your boxes, or a fresh herb or other ingredient you might not have on hand. The key to enjoy eating locally and seasonally is in learning to adapt recipes and make delicious food with what you have on hand... if you get stuck, give me a call and I'll help you figure it out! ~Mielle [\(530\) 292-3776](tel:(530)292-3776)*

### **BROCCOLI, CILANTRO, GARLIC, KALE**

This simple recipe would make an easy weeknight meal, but you might prefer to use short-grain brown rice instead of Minute white rice, for a more nutritious grain:

- [Garlic Chicken & Broccoli Stir-Fry with Cilantro Lime Rice](#)

This one looks yummy too. Use your kale in place of the spinach:

- [Thai Coconut Broccoli Soup with Coriander \(Cilantro\)](#)

### **FENNEL, RADICCHIO, MANDARINS**

This wonderful early winter salad can be tossed together with mandarins from the fruit share:

- [Fennel Radicchio Salad](#) with [Tangerine Fennel Vinaigrette](#)

## **HELPFUL MEMBER LINKS**

### **[Current Members](#)**

*(link to our website page for all your membership needs)*

### **[Pickup Sites Information](#)**

*(addresses & details)*

### **[Winter 2016 Welcome Letter](#)**

*(policies & instructions)*

### **[Partner Calendar](#)**

*(to help coordinate pickups between shared accounts)*

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**Mountain Bounty Farm**

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