Welcome Back!

Interns Return to the Farm

Tuesday morning new interns arrived for their first day of work at the farm. Due to the COVID-19 pandemic, we are implementing new cautionary procedures and following all of the guidelines in place. When the employees and interns are in closed areas, everyone will be wearing a mask. We will be trying to keep 6 feet in between each of us.

This is the second year of this internship. The internship is for students who have an interest in learning about sustainable farming and agriculture. The interns will be guided by Matt Turino in the mornings from 7-12 doing hands-on farm work and from 1-4 will be doing their own research project with the supervision of Erin Harper.

Stay Safe and Healthy!
The store will be open for orders on Tuesdays only, it will open at 7am until all items sell out or until 7am on Wednesday morning. We will then export all orders and begin to fill them. If you place an order past 7am on Wednesday we will not see it and that order will not be filled. We will have a drive thru pick-up at the SSF on Thursdays, our usual market day, from 12-5. The pick-up location will be at the gate on Lincoln Ave. just south of Windsor Road. Below is a map of where pickup is going to be located. When you arrive you will give your name to one of our employees, they will retrieve your prepackaged order and will put it in your trunk or backseat through an open window. All orders must be prepaid on the website at the time of ordering. We thank you for your support and patience as we figure out our new market system. Below is the store link and can also be found on our website under 'Farm Stand'.

The online store is currently open now!

Store link: https://my.aces.illinois.edu/buy/
Diakon and Carrot Asian Slaw

**Ingredients**

Makes 4-6 Servings

- 3 daikon radish, peeled & ends trimmed, julienned
- 3-4 carrots, julienned or grated
- 1 green apple, julienned
- 1 1” long piece of ginger, minced
- 2 tbsp rice vinegar (sub white wine vinegar)
- 1 tsp sriracha or similar chili-garlic hot sauce
- 1 tbsp sesame oil
- 1 tbsp honey
- Juice from 1 lime
- ¼ cup chopped green onion

**Directions:**

Use a julienne peeler, a spiralizer or a grater to shred the apple, daikon and carrot into really thin slices.

In a smaller separate bowl, whisk together the vinegar, hot sauce, minced ginger, sesame oil, honey and lime juice to make the dressing.

Mix all of the radish, carrot and apple together in a large bowl with the dressing, along with the green onion. That was easy!