



CSA Newsletter

Week 11 ~ September 3rd, 2015

Full Weekly &

Week A Every-Other Week Members

STEEP CREEK WEEKLY

RED ONIONS

BELL PEPPERS

HEIRLOOM SLICERS ~ RINSE BEFORE EATING!

CHERRY TOMATOES ~ RINSE BEFORE EATING!

GARLIC

ITALIAN PARSLEY

PURPLE &/OR ORANGE CARROTS

ZUCCHINI OR SUMMER SQUASH OR CUCUMBERS ~

WE GROW BOTH TRADITIONAL VARIETIES AS WELL AS PATTY PAN SQUASH WHICH ARE ROUND IN SHAPE. WE GROW BOTH WHITE AND GREEN CUCUMBERS.

BROCCOLI

RED MARIA POTATOES ~ PINK SKINNED

WHITE FLESH POTATOES

ARUGULA

CURLY KALE

What a difference a week makes! From sweatshirt weather to sticky mid-80's tank top weather. Wisconsin sure is full of surprises!!

This week we brought in all of the storage onions from the field. After being pulled and crated, they were spread out on mesh tables in the greenhouse to cure for a few weeks to get them ready for longterm storage. They look great this year and we will have lots of onions to share with you over the final 5 weeks of the summer CSA.

A lovely crop of arugula was harvested for shares this week as well! This is a tasty green that can be eaten alone as a salad green or mixed with other greens/lettuce as more of an accent flavor. I hope you enjoy it as much as we are :-). "Perhaps the simplest yet most sublime way to enjoy arugula is to toss it with extra virgin olive oil and aged balsamic vinegar, a squeeze of fresh lemon juice, a few Parmesan cheese shavings and a dash or two of sea salt and crushed red pepper flakes." (NPR's Kitchen Window).

**TO SEE THIS WEEK'S
RECIPES,**

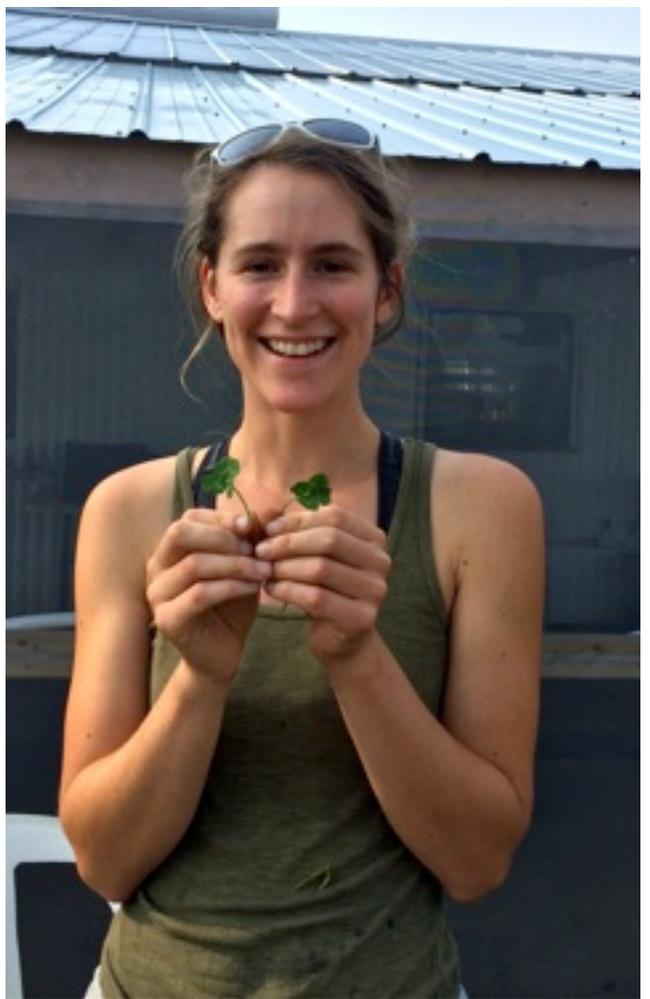
**LOGIN TO LOCAL
THYME HERE**

HAVEN'T MADE AN ACCOUNT YET? LOOK AT
THE WEEK 1 NEWSLETTER TO SEE HOW!

Enjoy Your Veggies!

THANKS FOR GETTING FRESH WITH US,

MEG, EMMET, JASPER & CALVIN



2 of the 3 Four-Leaf Clovers found by Laura!
Lucky Girl!



A trailer load of tomatoes!



First day of school!