



Sprouting Acres Spring Newsletter

Great Food, Grown For You · Sprouted in 2003

Box 10, August 9, 2018

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Cherry Tomatoes
Celery
Eggplant
Garlic
Yellow Onions
Green & Yellow Beans
Zucchini/Summer Squash
Plum Tomatoes or Heirloom
Green Peppers
Cucumbers
Basil
Red Onion



Welcome to week 10 of your Sprouting Acres CSA. We have officially reached the halfway point of the CSA season. We've had a topsy turvy season with all the wet weather and a slower season as well. We've heard from other farmers that their summer crops like peppers and plum tomatoes are ripening up slower than ever. We were able to get a few more this week but hoping with some sunshine this week and next we can start picking every day. The peppers are just starting to ripen a little and some of them look huge. We grow a few varieties that ripen from green to red, yellow, or orange. We have had success with a variety that is less like a bell pepper in shape and more of a pointy pepper. They ripen the same as the bells and we seem to get a better percentage of sweet peppers without rot. We are going to try placing some shade cloth in front of the peppers next week to block the direct sun. The sun can burn a spot onto the peppers which then ruins the pepper

The cherry tomato baskets are doing better than the cherry tomatoes planted outside and it got us thinking about next year. We may plant double the baskets in the hoophouse next year and abandon the planting outside. We have so much more control over the indoor crops with water and shading. We haven't grown cucumbers outside in several years for this very reason. We may put up another hoophouse down the road to help us grow better quality and more consistent food with less weather related issues.

The onions are almost all in and drying and the garlic is almost all cured. Don't forget to roast a head or two of garlic for a nice sweet, garlicky treat.

An update on the wood fired pizza oven...We poured the base slab of concrete and will be pouring our insulating cement and beer bottle later which is directly under the hearth. So, we are getting closer every week to farm fresh delicious pizzas!

Have a great weekend and enjoy the veggies.

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Pizza Oven Prep Work



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Sunrise on the farm before the Saturday market.