



Sprouting Acres Spring Newsletter

Great Food, Grown For You · Sprouted in 2003

Box 11, August 16, 2018

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Leeks
Cherry Tomatoes
Arugula
Garlic
Yellow & Red Onions
Marvel of Venice Romano Beans
Zucchini/Summer Squash
Plum Tomatoes or Heirlooms
Peppers
Cucumbers
Basil



Welcome to week 11 of your Sprouting Acres CSA. We are starting to pick more and more tomatoes each week and the peppers are starting to ripen up. We are excited to say we have arugula this week! We should have some head lettuces next week as well. It's been a hard summer to grow leafy greens but we are turning the corner. We spent half of the day today planting hundreds of lettuce heads, broccoli, kohlrabi and prepping more fields for fall produce. We are hoping for some rain tomorrow to water in all the plants we got into the ground. Even with all the rain we have had it is getting pretty dry out.

The cucumbers are going crazy in the hoop house growing up higher than we can pick and there is still more room to grow. The new cucumber bed is almost a foot high and in need of a trellis by Monday. The blond cucumbers are by far our favorite this year. We made some quick pickles and they are pretty tasty.

We have a pretty bad case of powdery mildew on the winter squash but they are all almost full size and we will be picking them in just a few weeks. Powdery mildew is a white mildew that hits squash and zucchini pretty much every year. It's the weather that determines how bad it affects them and the variety as well. Really wet humid weather helps spread the mildew from leaf to leaf as does rain. From what we can see we are going to have a really great winter squash harvest so get your recipes ready.

We are picking up our last supplies for the pizza oven next week and hope to be done before the end of the month. If you know of anyone not in the CSA that would be interested in a pizza night in the future (hopefully still this fall), tell them to go to www.sproutingacres.com and join the general mailing list. This will ensure they get a heads up when we have an event. Have a great weekend and enjoy the veggies.

Pizza Oven Prep Work



[Braised Romano Beans...](#)

[Summer Salad Ideas...](#)

[Quick Pickled Red Onions...](#)

[Summer Cucumber Salad Recipes...](#)

[How To Make And Cook Pizza On The Grill...](#)

[Quick Pickle Recipe For Pickling Everything...](#)

[Whole Wheat Zucchini Pancakes...](#)

[Salad Dressings For Summer...](#)

Final insulating layer before we lay the oven hearth. The dome is next.

