



Sprouting Acres Spring Newsletter

Great Food, Grown For You · Sprouted in 2003

Box 15, September 13, 2018

BOX CONTENTS

Eggplant
Winter Squash
Garlic
Yellow and Red Onions
Kale
Plum Tomatoes
Basil
Cilantro
Heirloom Tomatoes
Sweet Peppers (in bag)
Jalapeno

The next layer on the pizza oven!



Welcome to week 15 of your Sprouting Acres CSA. Here we are with only 5 weeks left in the CSA Season. If you have an Odd Every Other Week Box there are only two after this week and only three if you have an Even EOW share. We will be weighing the boxes down with winter squash and tomatoes this week so get ready for roasting and salsa making.

Next week we will be digging up all the potatoes now that it is dry. It has been a great stretch of cooler, dry weather to get some work done at the farm. We were able to mow almost all the fields that are done, plant some cover crops and get some late fall clean up done a little early. We are almost done pulling in all the winter squash but there are still more that needs to ripen. The larger butternuts and one other variety are still full of green foliage so we will leave them out in the field for another week or two if we can.

This will more than likely be the last week of our delicious hoophouse heirloom tomatoes. The foliar diseases have taken over and the plants have stopped producing. So we are just picking the last few pounds over the next week but there are not many left. We still have some outdoor tomatoes and we are pulling those in every other day. They are not storing really well because of all the rain we had so try to make them into something soon. Oven dried tomatoes are easy and delicious or get yourself an inexpensive dehydrator and dry a couple of pounds overnight for delicious dried tomatoes for winter. We made onion powder last winter for fun and it was delicious. We dried it for a day or so then blended in a food processor until it was close to powder. It's so much better tasting than the store bought powders.

Look for our October Fall Party invite in your email box this week.

Have a great weekend and enjoy your veggies.

Sweet peppers galore and tomatoes with basil.



[Kale recipes...](#)

[Baked Plum Tomatoes...](#)

[Tomato pie is a thing!!!](#)

[Oven Roasted Tomatoes...](#)

[100 things to do with winter squash, no excuses now...](#)

[Pasta with squash and pine nuts...](#)

[Creamy Roasted Pepper Sauce...](#)

[Basil pesto recipe...](#)

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[How to make fresh salsa...](#)

[Quick and fresh tomato sauce...](#)

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