



Sprouting Acres Spring Newsletter

Great Food, Grown For You · Sprouted in 2003

Box 18, October 4, 2018

BOX CONTENTS

Napa Cabbage
Winter Squash
Garlic
Leeks
Yellow Onions
Red Onions
Parsley
Yellow Potatoes
Sweet Peppers
Shallot

Delicious and versatile parsley



Welcome to week 18 of your Sprouting Acres CSA. So it was 84F today. Where did those fall temps go?!

There is only one more week for each of the EOW shares after this one. Week 19 will conclude the season for ODD week EOW shares and Week 20 will end the season. Napa cabbage and big potatoes (not ours) are new this week. We got our late season potatoes from Igl Farms up North and they are delicious. We will put them in the boxes this week and for the last two boxes as well. The Napa cabbage is just starting to fill out and is delicious in salads, stir fry, and in spring and summer rolls.

We have noticed that quite a bit of winter squash is not storing well for us and we assume it's because of all the moisture this summer. Be sure to use your delicate, acorn, spaghetti, and red kuri if you got some sooner than later. The butternuts seem to be storing better than the others so those should be ok.

We test ran the pizza oven last Friday and had it running about 800F. We want to keep it a little hotter when making multiple pizzas since each pizza can cool down the hearth and keeping the fire up means consistent, crispy crust, and browned topped pizzas each time. We made a few with a couple different crusts to see which did better and we got full fast. It worked like it was supposed to but we were still surprised we built something that can do what it does so well. The indoor tables are all built, the furnace and hood are getting installed in the next few days and we are getting the kitchen all finished up. It's been just under a year since the building went up but the work started way before that. We are so glad we are at this point in the project and can't wait to get things rolling and to see you at the farm. Have a great weekend and enjoy your veggies.

One of our first pizzas!



[Roasted Potatoes with Parsley](#)

[What to do with all your onions!](#)

[Sweet Pepper Recipes](#)

[Tips for the Best Mashed Potatoes...](#)

[Parsley Pesto](#)

[Roasted Squash with Vanilla Butter](#)

[Napa Cabbage Recipes...](#)

Pizza in the new oven

