



Sprouting Acres Spring Newsletter

Great Food, Grown For You · Sprouted in 2003

Box 19, October 11, 2018

BOX CONTENTS

Lettuce
Winter Squash-Honey Nut
Garlic
Green Pepper Relish
Yellow Onions
Red Onions
Thyme
Red Potatoes
Sweet Peppers
Shallot



Welcome to week 19 of your Sprouting Acres CSA. Here comes the correct weather for the correct season. Cold windy and it looks like no rain in the forecast for days! It's time to celebrate! It has been so wet this last week

This is the last week for Every Other Week shares that pick up on Odd box numbers. This includes EOW shares at the Farm, Cambridge, Stoughton, Monona, and Oregon. Thank you so much for being a part of Sprouting Acres this year whether it was your first or you are a veteran member. We really can't do what we do without you. We know if was a challenging growing season and we have plans to help combat it next year. Not that we will ever win against Mother Nature but we can work on making some changes that could help us navigate through another wet season. We have a few months to make our plans and then we start planting in just over four months. That's kind of hard to believe but it is true.

We are getting things cleaned up for the winter season and getting fields put to bed for the winter. We still have to break up about 100 pounds of garlic for planting and get it planted before the snow flies. We are usually able to get it done in October but have planted the first or second week of November without a problem. We mulch the cloves with a thick layer of straw that we get from down the road and that keeps the garlic from heaving during freeze/thaw cycles. It also keeps weeds down in the spring almost enough that we don't have to weed our garlic even once before harvest.

You will get another email this week with new info and more details on the Fall Festival at the farm. Make sure you dress warm and come hungry. For those of you that are getting your last box this week, thanks again for choosing us to be your farmers.

Have a great weekend and enjoy your veggies. Stay warm!



Different skies as weather changes.



Make something new this week for lunch or dinner with your veggies. Make some roasted peppers on the grill then puree it and toss it onto some chicken with cream sauce.

The beauty of cooking is that there is no right or wrong. It's what tastes good to you and your family and it's the process of making that food with your family that matters. Eat well, eat with your family, eat local.

Thanks for being members in our CSA.