



Sprouting Acres Spring Newsletter

Great Food, Grown For You · FOUNDED 2003

Box 3, June 21, 2018

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Welcome to week 3 of your Sprouting Acres CSA. What happened to the sun!!! We have had over 5 inches of rain since last week and it needs to stop! We cannot keep up with weeding and we still have some planting to do. We had a spinach bed that was newly seeded get washed out so we'll have to replant, but we can't replant unless we can till and prep the beds. So we are kinda stuck. With all this rain typically comes fungus and leaf molds. We hope rainy periods like this are followed by hot and dry weather to keep those molds from getting out of control. We do like the cooler weather for working though so we won't complain about that, yet. ☺

We have a successful beet crop that we began harvesting this week. These were beets that we grew in the greenhouse as seedlings then transplanted out when they were big enough. We have had so many issues with beets over the past few years from leaf molds and rots, to deer consuming entire beds of greens. So this was the year that they worked for us. Some crops are just more finicky than others but we try every year.

The zucchini decided to give us our first fruits this week as well. We will have a lot more of these each week. We have had a few crops that are just not performing like they usually do. Our asparagus is just spitting out a few spears each day and the strawberries just a few pints per day. Our sugar snap peas picked up some weird mold or fungus that is wiping them out fast. We are hoping we can get everyone some this week and next but it's a pretty sad planting. The hard part was they looked great up until this week when they started plumping up. This is why we have been putting them at just a few sites each week until everyone gets them.

The garlic scapes this week should be garlicky and juicy and the garlic bulbs are plumping up fast. All this rain and the summer solstice tomorrow means big fat garlic bulbs. Garlic and onions are daylight sensitive which means up north where we are they stop producing leaves and start fattening up their bulbs. The onions are biennials which means they produce seed in their second year of growth. They need a cold period, our winter, for the plant to send up a seed stalk. We typically treat onions as annuals but you can leave them in the ground all year and over winter for an early spring green onion treat.

Don't forget to read the next page for party info and recipe links. If you have any recipes that you have been making, please pass them along to us and we can share them with everyone.

Have a great weekend and enjoy your vegetables!

RECIPES LINKS ARE BELOW!!

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Please let us know what you like and don't like about the big bag around the produce this week. We have been discussing it all week and whether or not it's a good idea. We like the idea of the bag liner and keeping the totes clean but we don't love the idea of more plastic to hold the veggies in the plastic! We decided to trial it this week and maybe next to see how it goes. Let us know what you think!



It's Party Time at the Farm

We will be grilling out on Sunday the 15th of July. We will provide beverages but we ask that you bring a side dish to pass. If you have something special you want grilled bring that along too! We will have grilled veggies, hot dogs, sausages, brats and more! Bring the whole family. We will tour the new building, the farm and just have a good time. 12-4 p.m.

What to do with kohlrabi...

https://www.huffingtonpost.com/2012/06/15/kohlrabi-recipes_n_1597114.html

<https://www.marthastewart.com/1033766/kohlrabi-recipes>

Beet ideas...

<https://www.allrecipes.com/recipe/90500/beet-salad-with-goat-cheese/>

<https://www.epicurious.com/recipes/food/views/roasted-beet-salad-with-oranges-and-beet-greens-109070>

What to do with garlic scapes...

If you want to freeze them, just blend them with some water until they are pureed. Then freeze them in ice cube trays (don't use for ice again) and once frozen, toss them into freezer bags. Then when you need garlic for a recipe, just toss in a cube or two!

Salad ideas...

<https://food52.com/recipes/28958-a-salad-of-grilled-vegetables-over-crisp-lettuce-with-halloumi-cROUTONS>

Kale recipes...

<https://www.bonappetit.com/recipes/slideshow/kale-recipes>

<https://www.realsimple.com/food-recipes/recipe-collections-favorites/popular-ingredients/kale-recipes>

