



# Sprouting Acres Spring Newsletter

Great Food, Grown For You · Sprouted in 2003

Box 7, July 19, 2018

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Fresh Garlic  
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Welcome to week 7 of your Sprouting Acres CSA. We had a great time hosting the farm party on Sunday! Thanks to all of you that could make it. We got to see how the flow in the new building went for future events and it was a good first run. We have some events in the works and are working on setting up some classes for the end of Summer and Autumn. The pizza oven is also getting built in the next month or so. If you have any class ideas, whether they are cooking related, gardening related, craft, bugs and plants (we have a botanist on staff), yoga, or anything else you would like to see at the farm, send those ideas our way. We want as many ideas as we can get.

We got all the big irrigation up and running this week. What usually happens is when rain is in the forecast and we don't hook up the water and soak stuff in, it doesn't rain. When we do get it hooked up it rains plenty. So, according to the weather app it is supposed to rain for the next four days! I'm glad we got it hooked up.☺ The tomatoes, peppers and eggplants are really starting to produce fruit now. The zucchini is growing faster than we can pick it and the cucumbers are growing about 6 inches per day up their trellis. The potatoes have flower buds which means it will be just a few weeks before we have little new potatoes. The green and yellow beans are loaded with flowers as well. We just started picking our hoophouse heirloom tomatoes and have found a couple of big tomatoes out in the field starting to ripen as well. Here comes summer!

We have been seeding in the greenhouse like crazy and Andy seeded new greens and carrots outside this week as well. They should all be up and growing by the weekend with the rain that is forecasted. We need to get fall crops in the ground in the next month or so to ensure they mature in time for the late season boxes. The days are already getting shorter and cooler weather is only about a month and a half away! Have a great weekend and enjoy your veggies.

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When the celery starts plumping up we get excited. Fresh celery from the field without all the outer leaves stripped off is something to love. It has rich, celery flavor, rather than just being crunchy and tasting like water. Make sure you wrap it well to store in the fridge.

The cucumbers this week are mostly a variety called Picolino. They are a miniature seedless variety that is so crunchy and delicious our kids are eating every one we bring home. They also need to be wrapped well in the fridge to keep from getting soggy.

The green peppers are just unripe, colored, sweet peppers. They are great grilled, stuffed or sautéed. They will end up turning red, yellow, and orange in the next few weeks.

Cipollini Onions are an Italian sweet onion and are absolutely great roasted or grilled but can be used just like any other onion. We like to trim the tops and bottoms, leave the skin on, marinate in olive oil and some red wine vinegar for an hour or two. Then grill them until nice and tender on medium low heat. Then just peel off the skin and enjoy the sweet, juicy goodness.

The garlic was just pulled out of the ground so it has not been dried, or cured yet. You can enjoy it now or let it sit on the counter for a couple of weeks. Letting it cure will concentrate the flavor by drying it a little. We suggest enjoying it as is since you will be getting more from us over the rest of the csa season that will be cured already.

Zucchini

[Zucchini fritters with feta](#)

[Chocolate chip zucchini bread](#)

[How to use all the zucchini](#)

The zucchini that looks bright yellow is actually a zucchini, not a summer squash. It is firmer than squash and can hold up to grilling a little better than yellow summer squash.

[kitchen sink salad](#)

Using up all those veggies.

[9 ways to cook kale](#)

[Video on how to quick saute kale](#)

[Video on how to make kale chips](#)

[roasted cipollinii onions](#)



