



BLUE GOOSE NEWS

From Our Hands to Your Table
SEPTEMBER 8 - 10, 2020 – WEEK 14

From the Farmer's Daughter...

Happy 14th week of CSA! I hope you had a great Labor Day weekend! I know I did, because I was back working on the farm. It has been a hard adjustment living at college during the week and missing out on all the farm activities. My dad has been doing the Facebook videos for me. Even though he gets nervous, I think he's doing a fantastic job! My roommate joins me to watch the videos on Tuesday night. I tease my dad and tell him we pop popcorn and have a movie night!

This past weekend when I came home, we picked tomatoes – which is one of my favorite jobs. Although, if you've been reading these newsletters all summer, you know every job is my favorite! You will be getting a lot of tomatoes again. I took some to my roommate who also loves tomatoes and she was thrilled! The girls who room next to us were like, "Did you seriously bring tomatoes?" We said, "Yes!" They just laughed at our excitement. If you would rather not eat tomatoes plain and prefer a great recipe, the Tomato Bruschetta uses 6 cups of tomatoes. When I came home and saw my mom had made some, I was so happy I used a half of a loaf of bread to polish it off! Or the Tomato Pie takes a lot, and you can mix varieties. (Both recipes are on our website.)

You will be getting Acorn Squash this week. It can be tricky to cut into, so we suggest looking online for safe ways to do it. And stuffing them with sausage, apples, and brown sugar is a tasty and seasonal dish.

Thanks to the rain, our late green beans did well so you will be getting green beans again! I hope you enjoy this last taste of summer – tomatoes and green beans - because summer is fading fast! And we are loving these cool nights!

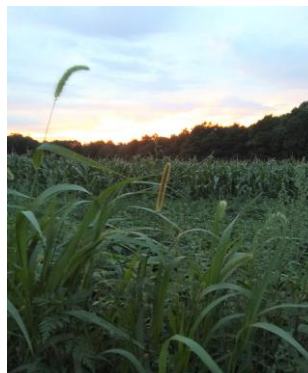
Thank you for eating the seasons with us,
Sarah Farabaugh 🙌



Acorn Squash



Tomato Bruschetta
YUM!



Beautiful Sunset
on the Farm

This Week

Potatoes

Refrigerate –
Smashed Potatoes & Cabbage
p.1 of recipes on website

Round & Roma Tomatoes

Keep in cool place –
Tomato Bruschetta
p.1 of recipes on website

Green Peppers

Refrigerate – top on pizza

Acorn Squash

Set on counter –
Bake with butter, salt, and
pepper then sprinkle with
cheese

Candy Onions

Set on counter –
Use in Smashed Potatoes and
Cabbage

Chard

Refrigerate in bag –
Use as a substitute for spinach

Cabbage

Refrigerate –
Make Pigs in a Blanket

Green Beans

Refrigerate in bag –
Roasted Green Beans
p.2 of recipes on website

Garlic

Set out on counter –
Use in Tomato Bruschetta

Next Week

(Our Best Guess)

Butternut Squash

Tomatoes

Kale

Potatoes

Red Cabbage

