



BLUE GOOSE NEWS

From Our Hands to Your Table
OCT. 6 - 8, 2020 – WEEK 18

From the Farmer's Daughter...

Happy 18th week of CSA! I cannot believe the CSA season is over already! Even though it seems everyone wants to forget about 2020 with all that's going on in our country and in our world, I think that in our small corner of it all, it was a great year – drought and all - thanks to all of our amazingly patient and understanding customers!

Please check your email if you were owed a double box from a vacation earlier this year, and be sure to pick up your extra box.

If you would like to buy additional onions, garlic, winter squash, potatoes or cabbage, just give us a call to place your order! Or just come on out and see us at the market, we'll be happy to serve you.

*Here's a little "Thank You"
to all our members old and new.
This season was full of joy,
especially in the form of zucchini, tomatoes, and bok choy.
There were also tough times,
like when the lack of rain made Farmer Scott whine.
I hope you came to enjoy box day,
"My favorite part of the week," I heard someone say.
A box bursting with goodies,
makes for so many opportunities –
to eat fresher, grow stronger, and live longer.
Opportunities to learn
about farm living, healthy eating, and locally supporting.
And though it's sad, I'll try not to make too much fuss
when I say for the last time,
"Thank you for eating the seasons with us!"*

Sarah Farabaugh 

This Week

Potatoes
Set on counter or refrigerate –
mash, fry, or bake them

Butternut Squash
Set on counter –
Try Butternut Apple Crumble
p. 3 of recipes on website

Candy Onions
Set on counter –
Try making onion rings

Green Cabbage
Refrigerate –
Try Cabbage and Dumplings

Garlic
Set out on counter –
Add to any recipe for extra zest

Spaghetti Squash
Set on counter –
Bake and eat just like spaghetti!

Radish/Scallion
Refrigerate –
Fry in skillet with butter



Creative ways to use winter squash!



5 months ago!



Oh, how the seasons change!