

Chestnut Acres Limited

Week Three

June 29, 2011

This Weeks Produce:

Lettuce Mix

Green Onions

Beet Greens

Carrots

Arugula

Mint

Stir Fry Greens

Blueberries ! !

Each year we have been giving CSA customers blueberries in their bags and we will be again this year. This year we will also be offering Certified Organic blueberries in 5 and 10 lb boxes for an extra fee. This would not be until August but keep it in mind and let us know if this is something that you are interested in.

Reminder!!!!

Please remember to return bags the next week!

Always wash your Vegetables!! We are organic but nature still has it's ways of spreading things around.

www.chestnutacreslimited.com

Go to links and blog if you want to leave a comment or recipe.

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Season Update:

The Tomatoes in the greenhouse are starting to set fruit and the peppers are start to bud. Hopefully this means that we will have tomatoes and peppers this season.

There is an ongoing battles with the cucumber beetles and the potato bugs have started to appear.

Farm Day

We would like any suggestions for our Farm Day. If there is anything that your children or you would like to see or do just let us know.

Arugula

A very spicy and nutty flavoured green. We use a lot of Arugula in salads and it is good on sandwiches. You don't need as much dressing for your salads when you use some of this green.

Drying Herbs

During the season you will be receiving different herbs that you may not be able to use up in the quantities that we give. Every season I dry many of my herbs for later use. Dill, Oregano, Mint, Thyme, Rosemary and Parsley are very easy to dry. I will tie a string, fishing line or unflavoured dental floss around the end of the bunch and then I pull the string through a hole in the end of a paper bag. The paper bag will act as a dust cover. Hang the bag somewhere dry.