

Chestnut Acres Limited

Week Seventeen

October 5, 2011

This Weeks Produce:

Chantenay Carrots

Tango Celery

Belstar Broccoli

3lbs Potatoes

Pint Cherry Fox Tomatoes

Green Onions

6 Enterprise Apples?

Acorn Squash

Green Cabbage

Kale , Beets

4 Garlic

If anyone is interested in extra celery, tomatoes or hot peppers before the heavy frosts come let us know!!

* The apples are of an unknown variety. This tree was here when we bought the farm. We think they might be Enterprise apples. Cross between a macintosh and a golden delicious. Organic apples are best eaten with a knife!! They are delicious.

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.

Season Update:

* Things on the farm are starting to wind down for the season but we are already planning for next spring. Seed orders are taking form and greenhouse preparations for winter being done. We are getting ready to plant our garlic for next year. Hopefully we'll get it in the ground earlier than last year. Last year we tilled a row and then had to plant that row before it re-froze. Mid-October is better than mid-November. Store garlic in cupboard not in the refrigerator, this garlic keeps great.

* Celery. If you find that you are not using up all of your celery just chop it up and freeze it for winter. It freezes well and is great for soups and casseroles throughout the year. When we seed the trays of celery four trays doesn't seem like much until it gets transplanted.

* Acorn squash are cooked just like a regular squash. We cut them in half and bake.

www.chestnutacreslimited.com

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

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