

Chestnut Acres Limited

Week Sixteen

September 28, 2011

This Weeks Produce:

2 Yaya Carrots

Utah Celery

Broccoli, Thyme

3lbs Potatoes

6 Tomatoes, 4 Ring of Fire

Peppers, 4 Jalapeno Peppers

1 Green Pepper

Lettuce Mix, Rhutabega

Green Onions, Tatsoi

Arugula, Cucumber

CARROTS!! We emptied a bed of carrots out of our large greenhouse to get ready for spring!! Thinking ahead...

PEPPERS!!!

The small red peppers are the Ring-Of-Fire. Please take care in handling these peppers. Wear gloves and keep your hands away from your face!!! "And it burns, burns, burns" just like the Johnny Cash song. This quote is actually printed on the seed package from High Mowing Seeds.

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:

* 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.

* We will be sending out our customer survey in three weeks time. We had a great response last year. You can place your completed survey in the returning bag for the that week or just give it to Andrew when you come to pick up.

* Rhutabaga are small but tasty.

* It may be the last week for lettuce!!

JALAPENO

2 Tbps finely chopped Jalapeno
8 oz Package of Cream Cheese
-Mix together and spread 1/8 inch thick on floured tortillas and slice into pinwheels. (A CSA customer gave us this idea)

www.chestnutacreslimited.com

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

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