

# Chestnut Acres Limited

Week Thirteen

September 7, 2011

## **This Weeks Produce:**

Nantes Carrots

Zuchinni

Potatoes

Garlic

Salad Bowl Lettuce

Mustard Greens

Collards

Beans

1 Quart Tomatoes

Parade Green Onions

## **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.*

**Shout Out** Just wanted to mention how wonderful Cochran's Country Market and Fullerton's Market in Long Reach have been in helping us with the blueberries. They have given us great encouragement and fair prices for our produce and berries.

[www.chestnutacreslimited.com](http://www.chestnutacreslimited.com)

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

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## **Season Update:**

This weekend we made four batches of homemade salsa. The recipe asked for 8 jalapeno peppers. Well I thought that was too many so we halved the amount of jalapeno peppers. As it turned out putting four of our jalapenos in a batch made it very hot. It usually takes a few weeks of resting before you get that kind of flavour.

The main focus on the farm lately has been blueberries, Irene, firewood and getting the greenhouses ready for winter. Our two eldest girls are now back in school and there baby sister is already missing them terribly.

**Sorry** for the unwashed potatoes last week. The power outage made it tight on time to get everything ready for pick-up and delivery times.

**Tomatoes** Some of our customers last year said that tomato were a little stressful. Well, here they come again. For us it is very satisfying to have a successful tomato crop. Freezing tomatoes is really easy. Bring a pot of water to a boil and then place the tomatoes in the pot for 1 minute. You will see the skins crack. After the minute place the tomatoes in cold water and let cool. You will be able to peel the skin off of the tomatoes with your fingers. Chop them up and freeze. They will have the consistency of canned tomatoes.

**GARLIC** We have started to sort the garlic. We are first taking out any cracked bulbs because they will not keep. There will be a lot of garlic in the upcoming weeks though!!