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Summer CSA Share: Week 13

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Locally, Sustainably and Educationally Grown

### **Summer CSA Share: Week 13**

#### **CSA Member Fall Harvest Celebration Tomorrow!**

Come celebrate fall with Towne's Harvest tomorrow, October 3rd from 4:00pm to 6:00pm during our weekly CSA pickup! We encourage you to bring your family, there will be fun activities for everyone. Dietetic interns will lead the activities and provide helpful food and nutrition information. Fall chili and warm cider will be served. See you then!



This frost covered parsley represents the whole of our farm on Monday morning after the 25 degree night. Our first hard frost of the year has come, and we were prepared! Frost sensitive crops such as winter squash, peppers, and potatoes were all pulled in from the fields prior, and the crops that can tolerate the freeze were left out in the field. As previously mentioned in newsletters past, there are certain crops that actually benefit from a good freeze - the plants in the Brassicaceae family, such as

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In addition to pulling in all of the produce from the field, we're gearing up for the end of the season in a couple of different ways. We're planting our garlic, using cloves that we saved from this year's harvest; pulling out plant debris and bringing it to the compost pile; using last year's "ready-to-use" compost in our high tunnels for next year; and putting away all of our irrigation supplies in safe storage to be used again next year. The end of the year tasks are a reassuring sign that rest will come soon!

# Do I Need to Bring Anything?



Towne's Harvest Garden is trying to use the least amount of plastic as possible - therefore, we ask that you please bring your own large reusable grocery bags and small produce bags every week. We will have extra produce bags on hand, but we'd love it if we could reduce the amount we provide to zero. Other than that, just bring us any questions you might have and a smiling face!

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Here, Sam Wilson (#SamWilsonYall) holds two varieties of potatoes. The round potato pictured on the left is a Huckleberry Gold Potato, a variety more renowned for being comparable to Yukon Gold potatoes, but with a slightly different flavor. In Sam's other hand is a more oblong fingerling potato called French Fingerling, that are better used for frying. The wide variety of potatoes available are often overlooked and ignored by consumers - there is more in this world than Russets and Yukons! Enjoy the variety and let us know what you think about their flavor and texture compared to the potatoes you usually eat!

## What's in the CSA This Week?

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JSW 6826 PMR (F1) Butternut Squash\*
Mozart\* Potatoes

Ace (F1), Carmen (F1), or Glow (F1) Sweet Peppers
King Richard (F1) Leeks
Babybeat Beets
Bolero (F1) Carrots
German Red Hard Stem Garlic
Hakurei (F1) Turnips
Conservor (F1) Shallots
Concept Batavian and Cherokee Head Lettuce
Early & Triumpho Jalapenos
Mars Celeriac\*
Winterbor (F1) and Redbor (F1) Kale

\* = new variety or crop this week

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## **Towne's Harvest Garden Campus Farm Stand**



Looking for more produce? Do you want ALL of the cucumbers?

Come visit us at our Campus Farm Stand every Thursday from 3pm - 6pm in front of the giant spinning noodle structure at the intersection of Grant and 7th st. We pride ourselves in the quality and quantity of produce we bring to our farm stand every week, and we have a lot of fun interacting with our customers in a different setting. We often bring wonderful produce to farm stand that we don't have enough of to give to our CSA members. So if you want extra produce, or want to scope out the extra goodies that we're growing, come by and visit us at the farm stand!







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Contact Dylan Fishman at (847) 409-5567 with any questions