

Middleton Farm CSA

Newsletter

What you can expect in this weeks share

This week you will find potatoes, Sweet Yellow and grape tomatoes, zucchini, Yellow crooked neck squash, cucumbers, sweet corn, jalapeño peppers, Anaheim peppers, green and purple peppers and herbs!

Wash all produce before consuming!



Spotlight: The Cucumber!

Originally from India, the cucumber has been found in various diets around the world. This well traveled vegetable has been found in Italy, Western Asia, France, England and North America.

Cucumbers come in three generally recognized categories

which are Slicing, Pickling, and Burpless.

Slicing are generally the longest of the three and have a somewhat tougher skin. **Pickling** varieties are smaller in size and have a bumpy skin. While any cucumber can be pickled, these are usually selected for the purpose of pickling. Lastly are the **burpless**, so named as they are thought to cause less gas than the slicing. These tend to have a thinner skin which requires being grown in greenhouses.

Usual storage of cucumbers, if not pickled, consists of rinsing, drying and shrink wrapping the cucumber. This increases the shelf life by several days.

So, when you get your share of cucumbers this week, think of how this wondrous vegetable (technically a fruit) made the trip from places afar to be on the table just for you.



Sprouts and Seedlings and You!

Want to learn the ins and outs of farm life? Are you interested in saving even more money from your grocery bill? Maybe you should consider a Work-share!

Work-shares benefit both you and the Middleton farm. The farm can use the extra hand and you can get a free half-share of produce!

Eight openings will be available next year. Seven of those will be on the farm itself and one person will be needed to conduct the Mt. Pleasant Drop-Off.

Contact Matt Middleton if interested!

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What's new at the farm?

In the next few weeks the farm is looking forward to more crops ripening.

Cantaloupes should be coming in 3 weeks time and the watermelon is starting to plump up. Corn is coming along (now that traps have been laid for the raccoons). The Roma tomatoes are not ready yet, but enjoy the grape and Sweet Yellow in the meantime.

Things are progressing well for the fall items such as the winter squash but the dry weather is really taking a toll on the carrots.

Keep a look out for the brussels sprouts and tomatillos as well as the second planting of broccoli and cabbage. We are sure to see them ripen soon!

New feeder pigs have joined the farm and the Thanksgiving turkeys are glad someone offered to take the found kitten from Matt and Bryce at the Saginaw VA farmers market!

For the funny bone

Q. Where does a cow go dancing?

Q. What do you get when you cross a dog and a cow?

Q. Why did no one laugh at the farmer's jokes?

Q. What kind of milk comes from a forgetful cow?

Q. What do you call a cow that has just given birth?

Q. What kind of socks does a farmer wear?

You may have wondered...

What happened to the corn?

This past week, there has been some rascally raccoons that have decided to nibble on the corn ears. Normally, some

loss is expected. However, these entitled omnivores have decided that all they want is a tasting of each ear, thereby leaving the rest of a perfectly good vegetable intact.

It is a frustrating situation so please bear with us as we attempt to rid ourselves of these 'corn crooks'.



For the funny bone (cont.)

A. At a meat ball!

A. Hound beef

A. Because they were too corney.

A. Milk of amnesia

A. Decalfinated

A. Garden hose