

Fall CSA Begins This Week

2017 CSA

Fall

October 7, 2017

Planet Earth Diversified

- **Purple and White Eggplant Medley**
- **Squash Blossoms**
- **Mix peppers**
- **Micro Color Mix**
- **Baby Salad Mix**
- **Baby Arugula 8x8**
- **Multi-Color Anaheim Hatch Peppers**
- **Red bell pepper**
- **Squash Blossoms**
- **Rosemary Clamshell**
- **Sage Clamshell**

Welcome back! Sorry, that we missed you last week, but parts on all of our vehicles are wearing out we had a fuel pump failure...such is the delight of our engineering minds as we roll the dice on repairs to keep going.

Winter squash are nearing ripeness, even with dry weather the peppers keep going and the summer squash is retiring. We have had nights in the 30s but still lots of sun daily...rainy days may be coming in the next week.

The classic teas you have come asking for will soon return; unfortunately, harvest was too late for a tea making operation so I will try again next week. If you would like to try the raw herbs that are my mainstay, just ask, as flowering tops are available for brewing or taking home. The following list is the fruits of the labor of our Awesome Team of GreenHouse 6: Lavender blossoms, Elegant Salvia (Pineapple Sage) with blossoms, and Lemon Verbena blossoming tops. They were also able to bring back extra peppers and citrus whilst harvesting the sweet potato "octopus" arm. I just leave mine draped in the kitchen, pinching off leaves and tips to eat fresh, enjoying the rich dense kiss of spicy perfume. We hope you find new joy in the kitchen this week. Enjoy the opportunity for stocking up

whilst the cornucopia of harvest rolls in...if not used fresh, your Chef Boxes of Sage and Rosemary can be chopped and dried on paper towels or frozen for future use. Or decoratively they can be tied and bundled to hang upside down in your kitchen apothecary. Consider a smudge, bath or steam sweat to honor any excess, if you like. To your health and pleasure, always! L <3

