Good afternoon, CSA members.

Winter Squash is finally here! We just harvested our ecoganic **Spaghetti Squash** this week, and it is looking great (and tasty!). Try it roasted with fresh tomato sauce and basil, or in a warm coconut curry sauce with chicken and peanuts. Any way you like it, spaghetti squash is sure to please.

We are expecting one last push from the heat of this week (bet you're feeling it today!), so our tomatoes may stick around for a bit longer than last year. It really is shaping up to be a wonderful summer season, with no drought or deluge to speak of, and a nice, warm finish for our summer staples. This week also marks the return of some greens to the CSA room. Arugula and Sorrel are back, and radishes are also an option this week.

Remember, there is only one more week of summer CSA after today. If you want to join us for veggies through Nov. 19th, email Stacey.

-Chad (and Stacey)

In The Bag

Week 15: September 10, 2013

Here's what you will find in the CSA room this week.

Basil

Sorrel or Arugula

Eggplant

Onions or Garlic

Fingerling Potatoes

Cherry Tomatoes or Radishes

Spaghetti Squash

Tomatoes

Hot Peppers

If you have trouble figuring out what you brought home, go ahead and refer to our ID That Veggie section of the website. We try to keep it updated with what's available to you.

Remember, **pick-up is today from 2-7 PM at our farmstand** (located at the corner of John Wolford and Rte. 287 in Purcellville).

If you are going to be late, but would like us to pack you a bag - please call 540-882-3885 between 2 and 7 PM. Do not reply to this message, as I am on the farm and will not receive it.

Recipes

If you're looking for recipe ideas, check out our website! Type the vegetable name into the search box. We're constantly adding new goodies as we find them!

Homemade Hot Sauce

Spaghetti Squash Coconut Curry

Caprese Salad

Sorrel, Leek and Potato Pizza

Eggplant Curry

Grilled Eggplant Burgers

Perfect Fingerling Potatoes

Arugula, Apple, and Radish Salad