

Good afternoon, CSA members.

This week, we will have more delicious summer vegetables. Summer squash, ripe red Italian peppers and yes, more tomatoes. We also have organic watermelons from our friend and former PVF farmer, Heinz Thomet with [Next Step Produce](#) (there was an article about him in the last CSA newsletter.) Since we aren't too good at growing watermelons, seemed like a great time to supplement the share with one of his.

Unfortunately, we have discovered that our tomatoes have late blight. We will give you tomatoes in your share for as long as we have them!

**Remember, fall CSA registration is open now.** If you are a returning member and would like to sign up for the 9 week season from Sept. 24th to Nov 19th, please let me know. We were hoeing the kale plants this morning just for you!

Chicken shares - your chickens come today.

Take care,  
Stacey (and the PVF West crew!)

### **In The Bag**

**Week 12: August 20, 2013**

**Greetings locavores! Here's what you will find in the CSA room this week.**

**Cilantro or Thyme**

**Tomatoes**

**Onions or Garlic**

**Celeriac or Fennel**

**Melons**

**Squash**

**Peppers**

**Lettuce**

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.

### **New this week**

**Celeriac** is a large, knobby white bulb with skinny celery stalks attached to the top. It's also known as celery root and is a type of celery grown as a root vegetable for its large bulb instead of its leaves. It has a starchy consistency (but is not a starch) with a celery/parsley flavor. The hairy outer layer should be peeled. Inside you will find creamy, ivory flesh. It is wonderful raw, shredded together with other roots (especially carrots), roasted, mashed, pureed, and made into soups

### **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!

[Grilled Panzanella Salad with Bell Peppers, Summer Squash, and Tomatoes](#)

[Oven Roasted Garlic](#)

[Celeriac Gratin](#)

[Sausage with Fennel, Peppers, and Onions](#)

[Melon Sorbet](#)

[Roast Chicken with Lemon and Thyme](#)

[Gin Thyme Lemonade](#)

[Squash Cakes](#)