

Hi hosts!

It feels like summer again, so be sure to have ice in those coolers! I can't hurt to nudge people about Autumn CSA. Registration is nearly full, and we always end up with a few disappointed members who didn't register in time.

I'd guess that by next week you'll be talking to Hana instead of me, but we'll keep you posted!

Cheers!
becky

Hi All,

What have you been doing with your CSA shares? Have you found any new recipes, or revived any old faithfuls? If so, send them to becky@potomacvegetablefarms.com. I'm compiling member recipes to share with the whole group. Plus, I love to get new ideas!

The **CSA Open House** will be Sunday, September 1 from 3:30 to 5:30pm. There will be a farm tour and a potluck of light snacks. If you'd like to come, please RSVP to becky@potomacvegetablefarms.com so we know how many hay wagons to have ready for the farm tour.

Autumn CSA registration is nearly full. We will sell out, and we can't make exceptions for existing members once that happens. **If you did not sign up for the fall season before and you must do so now.** In the fall, there are lots of leafy greens, root crops, some winter squash, sweet potatoes and fall broccoli, kale, and cabbage. CSA registration will open to all on August 15 so be sure to get your registration in early.

Send an e-mail to Hana@potomacvegetablefarms.com with FALL SHARE in the subject line.

Please include this information in the message.

Name:

Share size:

Bread?

Eggs?

Flowers (six week season)?

We will register you and send an invoice by e-mail. Payment will be due by September 1.

The Autumn share is an 9-week share spanning from September 22 through November 17. More information is available on our [CSA Information page](#).

Happy Eating!

IN THE BAG
Potomac Vegetable Farms
Week 13: August 27, 2013
Featuring Pesto

Here is a list of what you may find in your bag this week. Things change from day to day, so sometimes what's on our list is not exactly what you get. Don't be alarmed!

Mini: potatoes, onions, tiny watermelon, tiny cantaloupe, eggplant, lettuce, celery, tomatoes

Regular: potatoes, squash, onions, watermelon, cantaloupe, lettuce, beans, celery, tomatoes

Robust: potatoes, squash, onions, watermelon, cantaloupe, eggplant, lettuce, beans, celery, tomatoes

Potatoes should go in a cool, dark place. Tomatoes always go on your counter. Everything else should go in the fridge to keep it happy.

If you have trouble figuring out what you brought home, refer to our [ID That Veggie](#) section of the website. We try to keep it updated with what's available to you.

Want to reference a past week's newsletter? Take a look at the [newsletter archive](#).

Featuring Pesto

I know what you're thinking. Pesto? Basil season is all but over! But pesto is about so much more than basil. There are so many kinds to be made. Think of it as more of a formula that can be tweaked as different ingredients become available throughout the year.

Pesto is easy to freeze. Just put globs of it on a baking sheet or fill an ice cube tray, freeze, and then pop the globs or cubes into a baggie to use whenever you have a craving.

Basic pesto is herb+garlic+nuts+cheese+oil. Think mint, parsley, anise hyssop, cilantro... The joy of pesto is this: Don't like nuts? Don't use them! Allergic to dairy? Nix the cheese! Out of olive oil? How about grapeseed? Like it spicy? Add some hot pepper! No herbs? How about greens? Bored with herbs? Add something totally off the wall and interesting. Pesto is unendingly versatile. Check out the list of recipes below, or feel free to share your own!

Recipes

Basic Pesto: <http://www.potomacvegetablefarms.com/recipe/pesto/>

Beet and Basil Pesto: <http://www.potomacvegetablefarms.com/recipe/beet-and-basil-pesto/>

Five Herb Pesto: <http://www.potomacvegetablefarms.com/recipe/five-herb-pesto/>

Arugula Pesto: <http://www.potomacvegetablefarms.com/recipe/arugula-pesto/>

Cilantro Pesto: <http://www.potomacvegetablefarms.com/recipe/cilantro-pesto/>

Grilled Carrot and Carrot Green Pesto Grilled Cheese:

<http://www.potomacvegetablefarms.com/recipe/grilled-carrot-carrot-green-pesto-asiago-grilled-cheese/>

Romaine Pesto and Egg Stuffed Tomatoes:

<http://www.potomacvegetablefarms.com/recipe/romaine-pesto-and-egg-stuffed-tomatoes/>

Kale and Walnut Pesto: <http://www.potomacvegetablefarms.com/recipe/kale-and-walnut-pesto/>

Spinach Pesto with Pumpkin Seeds:

<http://www.potomacvegetablefarms.com/recipe/spinach-pesto-with-pumpkin-seeds/>

Dandelion Pesto: <http://www.potomacvegetablefarms.com/recipe/dandelion-pesto/>

Radish Leaf Pesto: <http://www.potomacvegetablefarms.com/recipe/radish-leaf-pesto/>