

Hi All,

There's a lot to say here, but it's all important. We're talking about canning tomatoes, the CSA open house, and Autumn CSA information. Please read the entire email.

This is the time of year when there are very few leaves or roots, only fruits, and the fruits are mostly tomatoes. The diversity in the bag will be less distracting than it has been for the last few months. We are FOCUSED this week on tomatoes.

Now is the time to order canning tomatoes. From past experience, we know this is a very small window of opportunity. Anyone who would like to order cooking tomatoes (imperfect, ripe, ready to can or freeze) can request a 25 pound box for \$20. **This offer and price is for CSA customers only.** We will pack your tomatoes and have them ready at the stand. We cannot deliver. You must send an email to [becky@potomacvegetablefarms.com](mailto:becky@potomacvegetablefarms.com) with TOMATOES in the subject line and have confirmation that we have tomatoes for you on the day you choose. We can reserve up to 8 boxes a day. This offer will last until we no longer have a surplus, so time is of the essence.

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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](mailto:becky@potomacvegetablefarms.com) so we know how many hay wagons to have ready for the farm tour.

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It's time to register for Autumn CSA shares. 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 would like to, now is the time. 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](mailto: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.

Prices are on the website. Mini shares are \$22/week, regular \$32/week, robust \$42/week. Sales tax for Virginia customers, delivery fee (\$3/week) for off-farm pick-up. 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 11: August 13, 2013**  
**Featuring Tomatoes**

**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:** corn, squash, onions, beets, potatoes, cherry tomatoes, lettuce, garlic, tomatoes

**Regular:** corn, squash, onions, potatoes, Sun Jewel melon, cherry tomatoes, lettuce, eggplant, garlic, tomatoes

**Robust:** corn, squash, onions, potatoes, Sun Jewel, cherry tomatoes, lettuce, eggplant, garlic, tomatoes

Squash, tomatoes, and cherry tomatoes should go on the counter. Potatoes and garlic should go in a cool, dark place. Everything else, including those onions, should go in the fridge.

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.

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

**Sun Jewel Melons** are a Korean variety of squash. The oblong fruit is bright yellow on the outside, with a light yellow to white flesh inside. They are sweet and similar in flavor to a honeydew melon, but with more of a cucumber-pear flavor.

**Featuring: Tomatoes**

Remember that you can go to <http://www.potomacvegetablefarms.com>, type TOMATO in the search box and get every recipe we have that contains tomatoes (including all those salsa recipes). Easy inspiration!

Spiced Tomato Gratin: <http://www.potomacvegetablefarms.com/recipe/spiced-tomato-gratin/>

Spaghetti with Fresh Tomato Sauce and Garlic Basil Oil:

<http://www.potomacvegetablefarms.com/recipe/scarpetta%E2%80%99s-spaghetti-with-fresh-tomato-sauce-and-garlic-basil-oil-recipe/>

Roasted Tomato Soup: <http://www.potomacvegetablefarms.com/recipe/roasted-tomato-soup/>

Slow Roasted Tomato Caprese Salad:

<http://www.potomacvegetablefarms.com/recipe/slow-roasted-tomato-caprese-salad/>

Flank Steak with Bloody Mary Tomato Salad:

<http://www.potomacvegetablefarms.com/recipe/flank-steak-with-bloody-mary-tomato-salad/>

Peach and Tomato Mozzarella Crostini:

<http://www.potomacvegetablefarms.com/recipe/peach-tomato-and-mozzarella-crostini/>  
Simple Tomato Burrata Salad: <http://www.potomacvegetablefarms.com/recipe/simple-tomato-and-burrata-salad/>  
Heirloom Tomato Salad: <http://www.potomacvegetablefarms.com/recipe/heirloom-tomato-salad/>