



## Covered Bridge Gardens

CSA Newsletter

Week 14 of 15

# The Nibbler

## One More Week to go ☹️

As we come to the end of the month, we also come to the end of our season. There is only one more week of deliveries. You have been part of a very trying growing season for us. We have done our best to share what harvest the weather allowed us. This is truly what being in a CSA means. You have shared in the bounty and the failures. As you have seen in the bags tomatoes, peppers, and potatoes have done the best. We hope we have been able to add enough variety to the mix to make this a good experience for you.

I want to thank those who shared recipes, decorated the bags and showed your support. It has meant a lot to us to have such wonderful people as members. You have all been very patient and very supportive. You can surely know that having your membership has truly helped our farm this year. A simple "Thank You" doesn't seem like enough. Well there is always next year.

**Please Note:** Next week your delivery will be in plastic bags so you won't have to return ours. You might want to bring your own totes to carry the last harvest home.

## Buy Out the Farm

There are only a few weeks left. Watch our website home page for each week's offer.

Beefsteak Tomatoes (red and yellow) = \$10 ½ bushel (25 lb.)  
\$20 full bushel (50 lb.)

Roma Tomatoes = \$12 ½ bushel  
\$24 full bushel

Hot & Sweet Banana Peppers = \$15 ½ bushel \$25 full bushel  
Bell Peppers (white, purple, green) = \$8 ½ bushel \$16 full bushel

Potatoes (white, red, blue, yukon) \$8@5# \$14@10#

25# or more @\$ .70/lb  
Include your phone number, when & where you want to pick up and amounts.

The green houses have provided you with an abundance of tomatoes this year. We hope you have enjoyed them.



The crew who worked in rain and heat: Amy, Brent, Kalyee, Alex, Riley, and Kevin.



Year of the weeds.



Washing potatoes.



One day's picking of tomatoes.

**Ashtabula Farmer's Market**  
Last Sunday is **October 13**

## Covered Bridge Gardens

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It's time to gather all those bags. With only two more weeks to go we will need for you to dig up all the share bags.

This also means you have two more weeks to help decorate the plain ones. I love the new looks I am seeing this season. So get out those markers and paints and have fun.

*Ingredient Highlights: You will find more tips and recipes on our website.*

G L R R W H C A N I P S C  
Z L K E T P P O T A T O T  
N B B B W Y I O N O I N O  
H R R M F O N N H O A P C  
A M O U K E L S S L T I E  
S N C C E O I F P R B L L  
A M C U G D H G I L A C E  
E S O C A A G L E L A P R  
P Q L R B E I T R R U T Y  
P U I I B B T P R A E A D  
L A L F A U B O B E B U C  
N S Q S C B T U B R S I K  
J H J E R R U T A B A G A

Find and circle all the vegetables that are hidden in the garden grid above. The words may be hidden in any direction.

**BEET**  
**BROCCOLI**  
**CABBAGE**  
**CARROT**  
**CAULIFLOWER**  
**CELERY**  
**CORN**  
**CUCUMBER**  
**EGGPLANT**  
**KOHLRABI**  
**LETTUCE**  
**ONION**  
**PARSNIP**  
**PEAS**  
**POTATO**  
**RADISH**  
**RUTABAGA**  
**SPINACH**  
**SQUASH**

### Scalloped Potatoes

*From: Ruth McDaniel "Common Sense Cooking" 1980s, published in the Johnstown Tribune Democrat*

1lbs potatoes  
1 ½ sticks margarine  
1 tsp. Salt  
1 cup sour cream  
2 cups grated Cheddar cheese

1 can cream of chicken soup  
½ cup chopped onion  
½ teaspoon pepper  
2 cups crushed corn flakes

1. Peel potatoes and thinly slice. Boil until just barely tender.
2. Mix potatoes with one stick melted margarine. Add onions, cheese, soup, salt, pepper, and sour cream. Turn into 9X13 inch greased pan.
3. Mix corn flakes and remaining ½ stick of melted margarine; spread over top of potatoes.
4. Bake at 350 degrees from 1 to 1 ½ hours. This serves 6-8 generously.

### Zucchini Muffins (makes 6-8 regular muffins)

1 cup grated zucchini, squeezed of liquid  
2 large eggs, beaten  
¼ cup medium onion, finely chopped  
¼ cup sharp cheese  
½ cup cornmeal  
Salt and pepper to taste  
¼ cup corn kernels (optional)

Preheat oven to 400 degrees. Coat regular or mini muffin tin with cooking spray.

In a medium bowl, combine all of the ingredients and season with salt and pepper to taste.

Fill each muffin cup to the top, pushing down on the filling with the spoon so it's compacted and they don't fall apart when removed from the tins.

Bake for 16-18 minutes or until the tops are golden brown.

Use a plastic knife or spatula around the edges of each to remove from the tin.