



The Nibbler



Your personal source for the best summertime veggies.

Covered Bridge Gardens

Mick, Kay and Steve Prochko
1681 Netcher Rd., Jefferson, O. 44047
(440) 862-1682 Cell
mick@coveredbridgegardens.com
www.coveredbridgegardens.com

Peters Creek Farm

Mike and Diane Hiener
3451 S. Denmark Rd. Dorset, O. 44032
(440) 813-4339 Cell
peterscreekfarm@suite224.net
www.peterscreekfarmltd.com

Week 16 of 16

**Watch our website
For Your
2011 Membership
Information
Coming in January**

THANK YOU!!!

Thank you for being such gracious and friendly customers and most of all good friends. We hope we have given you a summer of wonderful memories. May the winter months be kind to you and yours. We hope all of you are back with us again next year. Thank you from all of us at Covered Bridge Gardens and Peters Creek Farm.

Summer 2010 (The Summer of HEAT!)

We were hit with one of the toughest growing seasons in the past 10 years. We lost our Chinese cabbage and endamema beans to the dry conditions. We lost half the broccoli and Brussels sprouts to the heat. Thank goodness we got rain just in time. The tomatoes survived the heat along with the beans and corn. The temperatures did force plants to mature early and shortened some growing times. One example was the watermelons. What did surprise us was the Swiss chard, potatoes and winter squashes. Overall the variety of produce we grow helps hedge against this very thing and helped bring a full harvest to you.

Winter Markets

Thinking cooler, we want to remind you that we are part of two winter markets. Mick and Kay will be at the North Union Farmers Market on Shaker Square until it's too cold to go or the market moves inside January till Spring. Mike will be going to the Peninsula Winter Farmers Market once a month. See our calendar for details on these opportunities to connect for more of our produce.. Stop by and say hello and see what is new. We will be featuring our popcorn, cornmeal, winter squash, eggs, sprouts, pecans and potatoes the while supply lasts.



Everyone gets into the act of cleaning up after a long morning at Shaker. Even Max, one of our youngest CSA member stops by to do his share. I think we have a future worker here. Here he is making sure the money box is ready for the trip home. I like how he thinks.



Please keep in touch.
Check in at our websites & blogs
for the latest farm activities.

You might be surprised how much work we still have to do in the winter.

On a personal note:

I am actually looking forward to next year. It will be my first year retired from 35 years of teaching. I hope to plant some new herbs and *not* to be writing the newsletter at 10:00 at night.

Ingredients From 2010

Week One-

Lettuce
Sugar Snap Peas
Broccoli
Wheat Flour
Summer Squash

Week Two-

Green Onions
Radishes
Sugar Snap Peas
Cucumbers
Fresh Garlic
Summer Squash



Week Two



Here is a look back at your Share bag each week. Over the season you tasted over 50 different types of vegetables and fruits. We hope you have enjoyed each one.

Week Three-

Shelling Peas
Tomatoes
Green Peppers
Shallots
Kohlrabi
Popcorn

Week Four-

Sugar Snap Peas
Garlic
Red Potatoes
Summer Squash
Onions
Blueberries

Week Five-

Red Onions
Shallots
Green Beans
Yellow Beans
Sweet Corn
Summer Squash
Cornmeal



Week Five

Week Six-

Garlic
Red or Yellow Sweet Onions
Green Beans
Cucumbers
Sweet Corn
Summer Squash
Cornmeal
Tomatoes
Basil



Week Seven

Week Seven-

Green Beans
Purple Beans
Sweet Corn
Eggplant
Tomatoes
Mixed Potatoes
Beets
Green Tomatoes
Cucumbers

Week Eight-

Green Beans
Cucumbers
Summer Squash
Eggplant
Tomatoes
Mixed Potatoes
Basil
Seedless Watermelon
Peaches



Week Eight

Week Nine -

Green Beans
Sweet Corn
Cucumbers
Broccoli
Tomatoes
Green Bell Pepper
Seedless Watermelon
Garlic
Cabbage



Week Nine

Week Ten-

Broccoli
Swiss Chard
Sweet Corn
Grape Tomatoes
Green Bell Pepper
Peaches
Musk Melon
Eggplant
Sweet Basil
Summer Squash

Week Eleven-

Sweet Corn
Small Tomatoes
Musk Melon
Eggplant
Summer Squash
Yellow Beans
Red Potatoes
Watermelon
Cabbage
Pie Pumpkin

Week Twelve-

Tomatoes
Musk Melon
Summer Squash
Green Beans
Red Potatoes
Butternut Squash
Bell Peppers
Broccoli

Week Thirteen-

Small Tomatoes
Eggplant
Green Beans
Yukon Potatoes
Acorn Squash
Sweet Corn
Honey Gold Apples (eating apples)

Week Fourteen-

Roma and Small Tomatoes
Cauliflower
Cucumber
Broccoli
White Potatoes
Spaghetti Squash
Beets
Poblano (Semi-Hot) and
Cubanelle (Sweet) Peppers

Week Fifteen-

Broccoli
Red and White Potatoes
Delicata and Butternut Squash
Green and Colored Bell Peppers
Sweet Banana Peppers
Eggplant