



Quarry Farm Newsletter #18 – October 11, 2019

This week's box: arugula, carrots, garlic, Italian spinach, kale, parsley, potatoes, hot peppers, radishes, tomatoes

It's cold and wet at Quarry Farm and the only truly happy vegetable is the kale. With the rapid changes in weather and season, we are providing some instructions on managing the food.

The tomatoes are under ripe and will never have the flavour of a mid-summer tomato, but still, much better than the grocery store option. Bring them on in a paper bag on your counter and check them every day.

Some peppers will be red and some will be green. They will continue to ripen so choose between a bag on the counter or in the fridge, but once again, keep a watchful eye. If you choose to dry some, choose the redder ones.

The radishes are small and many have splits so we have pulled them. They taste delicious so clean them up and put those tasty nuggets in your salad.

Happy dining from the Quarry Team.