CSA NEWSLETTER

GOODNESS GROWS

Create. Cultivate. Thrive

COME SEE OUR BOARD MEMBER RACHEL FROM 4- 7 PM ON THURSDAY TO PICK UP YOUR SHARE.

JUST A REMINDER

We'd love it if you would email or Facebook us about how you use your produce! Do you have favorite ways to use any share items? Have you created a dish you are excited about? Feel free to let us know anytime, even after the season draws to a close.

NOTE

What GG plans to harvest isn't always what can be harvested. Between the time the email goes out and when basket is packed, some substitutions may occur. So, please be ready for potential changes and enjoy the bounty of the fresh, and sometimes surprising, harvest!

If you realize you can't make it during pick up time, please let us know and we will gladly arrange a Friday pick up.

Call or text Rachel at (330) 853-3578

If you need to contact us about your share

IN THIS WEEK'S SHARE

- Chives
- Pesto
- Salad mix
- Swiss Chard
- Rhubarb
- Carrots
- Garlic
- Cherry tomatoes
- Peas
- Beets

Extras: Choice of

- Cabbage
- Broccoli
- Cucumbers
- Zucchini
- Spaghetti Squash
- Yellow Squash
- Okra
- Mexican Gherkins

RECIPES AND TIPS

CHERRY TOMATOES

.A cherry tomato is a small, round, sweet fruit of the nightshade family (Solanum lycopersicum var. cerasiforme) that matures in 50 to 65 days, growing in various colors like red, yellow, and orange on prolific vines. [1, 2, 3]

CLICK ON THE RECIPE LINKS BELOW TO FIND RECIPES.

HTTPS://HEALTHYRECIPESBLOGS.COM/ROASTED-CHERRY-TOMATOES/

PESTO

.You can use pesto for more than just pasta; great alternative uses include spreading it on sandwiches, swirling it into eggs, and using it as a pizza base. [1, 2]

HTTPS://WWW.DELISH.COM/COOKING/RECIPE-IDEAS/A46069899/PESTO-STUFFED-BURRATA-BOMBS-RECIPE/

HTTPS://WWW.DELISH.COM/COOKING/RECIPE-IDEAS/A42476911/BEST-PESTO-CHICKEN-RECIPE/