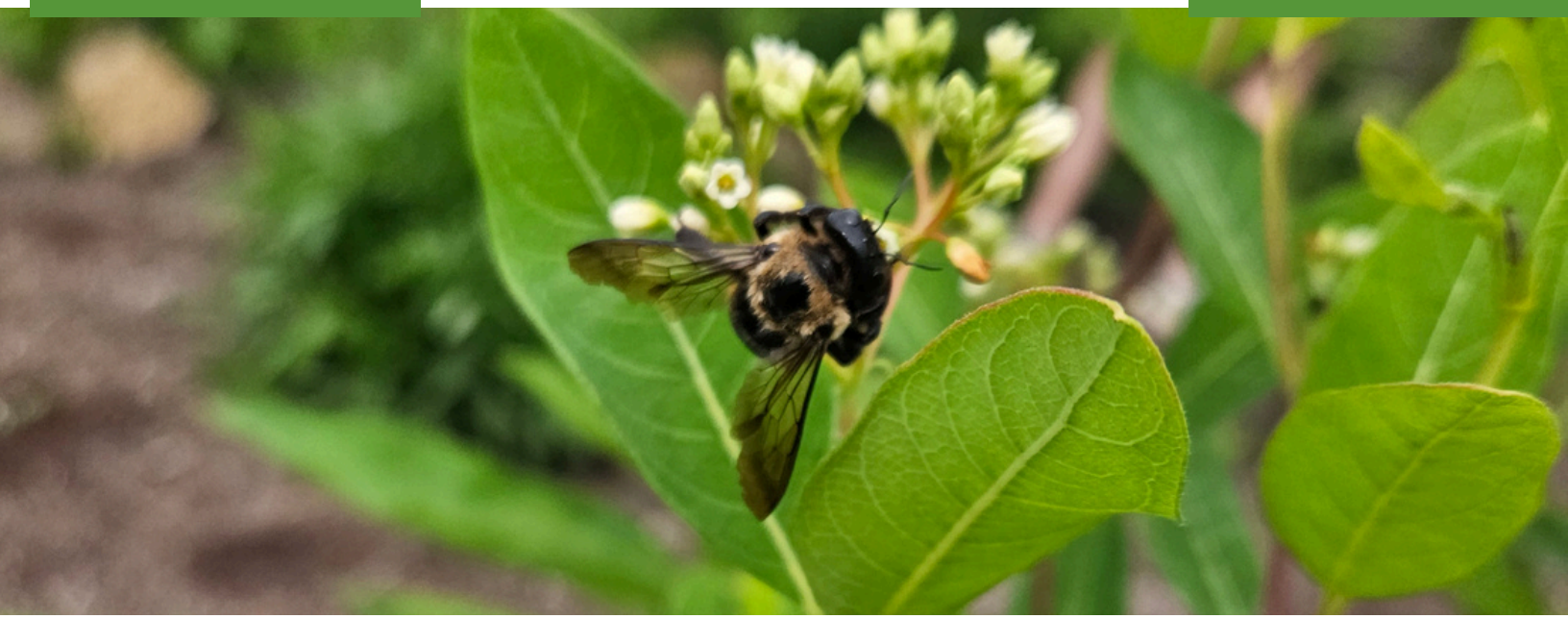
CSA NEWSLETTER

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

- Kale
- Lunchbox Cucumber
- Red Basil
- Savory
- Banana Peppers
- Golden and Red Beets
- Gherkins
- Garlic
- Green Peppers
- Peas
- Elderberries
- Spaghetti Squash
- Extra

RECIPES AND TIPS

SAVORY

Savory is an annual herb with a mild, peppery, thyme-like flavor, used fresh or dried to season meats, beans, soups, and stews. It is also used as a digestive aid.

CLICK ON THE RECIPE LINKS BELOW TO FIND RECIPES.

SUMMER SAVORY GARLIC SALT

WAYS TO USE SUMMER SAVORY

SPAGHETTI SQUASH

Cilantro refers to the fresh, tender leaves and stems of the Coriander plant. Cilantro is prized for its bright, citrusy, and herbaceous flavor. All parts are edible but the leaves are typically added fresh to salsas, curries, and salads.

SPAGHETTI SQUASH PARMESAN

HOW TO COOK SPAGHETTI SQUASH