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
- Swiss Chard
- Tomatoes
- Gherkins
- Banana Peppers
- Carrots
- Beets
- Blackberries
- Watermelon
- Extra

RECIPES AND TIPS

MEXICAN GHERKINS

The Mexican Gherkin, also called the cucamelon, is a vining crop from Mexico and Central America. They look like mini watermelons but taste like crisp cucumbers. They are considered a superfood because of their high concentration of vitamins, antioxidants, and fiber. We have had success pickling our gherkins.

CLICK ON THE RECIPE LINKS BELOW TO FIND RECIPES.

PICKLED GHERKINS

BANANA PEPPERS

The banana pepper is a member of the chili pepper family and it has a mild, tangy taste. It is often picked, stuffed or used as a raw ingredient in foods.

CANNED HOT PEPPERS IN OIL

STUFFED BANANA PEPPERS