CSA NEWSLETTER

GOODNESS GROWS

Create. Cultivate. Thrive

COME SEE OUR BOARD MEMBER ERIN 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

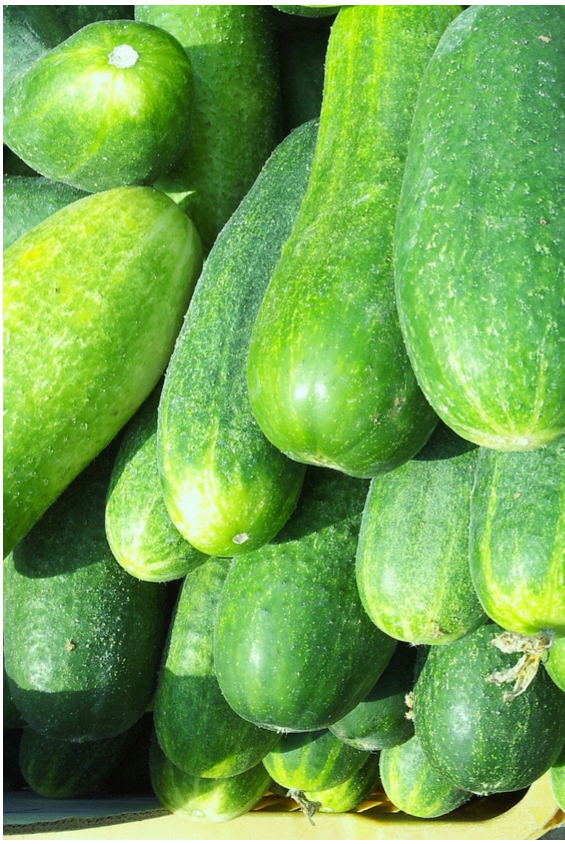
If you need to contact us about your share

IN THIS WEEK'S SHARE

- **Purple Onion & other onion**
- **Lunchbox Cucumber**
- **Master's corn on the cob**
- **Salad Mix (green lettuce, red lettuce, kale)**
- **Sage**
- **Sugar Beets**
- **Cilantro**
- **Mint**
- **Radishes**
- **Extra**

RECIPES AND TIPS

LUNCHBOX CUCUMBER



Lunchbox cucumbers are mini, seedless cucumbers (about 3-4 inches long) prized for being super, crunchy, non-soggy, and perfectly portioned. They require zero peeling or chopping.

CLICK ON THE RECIPE LINKS BELOW TO FIND RECIPES.

CUCUMBER SALAD

CREAMY HERB AND CUCUMBER DRESSING

CILANTRO

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.

CILANTRO LIME RICE

CILANTRO LIME DRESSING