CSA NEWSLETTER

GOODNESS GROWS

Create. Cultivate. Thrive

COME SEE OUR BOARD MEMBER TINA 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

Jen Lynch is no longer a part of Goodness Grows

IN THIS WEEK'S SHARE

- **Homemade Pizza sauce**
- **Sage**
- **Lavender**
- **Kale**
- **Radishes**
- **Mint**
- **Bonus Item**

RECIPES AND TIPS

LAVENDER

Lavender is a highly versatile, aromatic perennial herb. Renowned for its calming fragrance and distince purple, blue, or violet blooms, the plant's uses include aromatherapy, medicine, skincare, and cooking.

CLICK ON THE RECIPE LINKS BELOW TO FIND RECIPES.

GLAZED LEMON LAVENDER COOKES

LAVENDER MINT TEA

RADISHES

Radishes are prized for their crisp and distinct peppery flavor. They are used in salads, cooked dishes, and pickled foods. Radishes are highly nutritious and low in calories.

ROASTED RADISHES

KALE AND RADISH SLAW