CSA NEWSLETTER

GOODNESS GROWS

Create. Cultivate. Thrive

COME SEE OUR BOARD MEMBER RACHEL FROM 2 - 5 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

- Oregano
- Kale
- Mint
- Lunchbox Peppers
- Bell Peppers
- Banana Peppers
- Jalepeno Peppers
- Cucumber
- Tomatoes
- Egglplant
- Tomatillos
- Okra
- Canning Apples
- Extra

RECIPES AND TIPS

TOMATILLO

tomatillos are bushy, sun loving nightshade plants. They produce small, spherical green or purple fruits wrapped in a papery husk. They are a good source of vitmin C, potassium, and dietary fiber.

CLICK ON THE RECIPE LINKS BELOW TO FIND RECIPES.

TOMATILLO SALSA VERDE

JALEPENO PEPPERS

Jalepenos are medium-sized, moderately spicy chilli peppers measuring 2 to 4 inches long. They range from 2,500 to 8,000 units on the Scoville scale.

JALEPENO POPPERS

JALEPENO POPPER DIP

APPLES

Apples are edible round fruit. Apples are rich in soluble fiber that supports gut health and feeds good bacteria. Apples are high in vitamin C and antioxidants.

APPLESAUCE

CROCKPOT APPLE BUTTER (NO PEELING)

OLD FASHIONED EASY APPLE CRISP