CSA NEWSLETTER

GOODNESS GROWS

Create. Cultivate. Thrive

COME SEE OUR BOARD MEMBER JILL FROM 4 - 7 PM ON THURSDAY TO PICK UP YOUR SHARE.

JUST A REMINDER FOR THE END OF THE SEASON

Bi-Weekly Folks - We cannot believe it is your last CSA. Please feel free to stop by to return your baskets anytime. If we are not here, leave them under the awning at the front of the building (facing the road) or bring them to your first CSA pickup next spring. We'd love to have you enjoy the 2027 CSA season with us. Thank you for all your support of what we do here at Goodness Grows!

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!

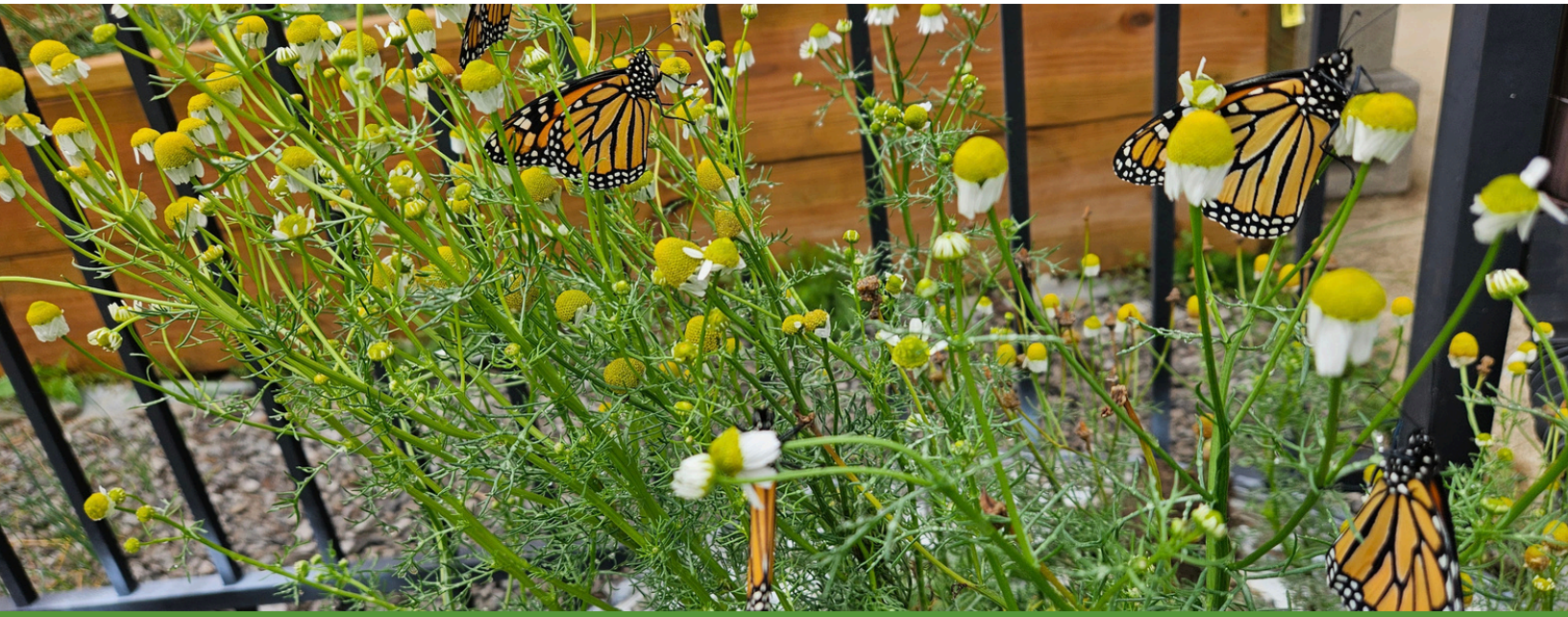
If you realize you can't make it during pick up time, please let us know and we will gladly arrange a Friday pick up.

Call or text Rachel at (330) 853-3578

If you need to contact us about your share

IN THIS WEEK'S SHARE

- Cabage
- Peppers Bell and Hot
- Tomatilla
- Ground Cherries
- Beans
- Savory
- Mint
- Jam
- Extra



RECIPES AND TIPS

JUNGLE/JUICY JAM

. Here at GG we make jungle and juicy jams. Some of the flavors are seasonal some we have year round. Jungle jams are jams that have some sort of hot pepper in them. They range from our dragon to peppers to our habanero peppers. Juicy jams have no peppers in it just the delicious fruits we all love with some lemon zest for a little twist.

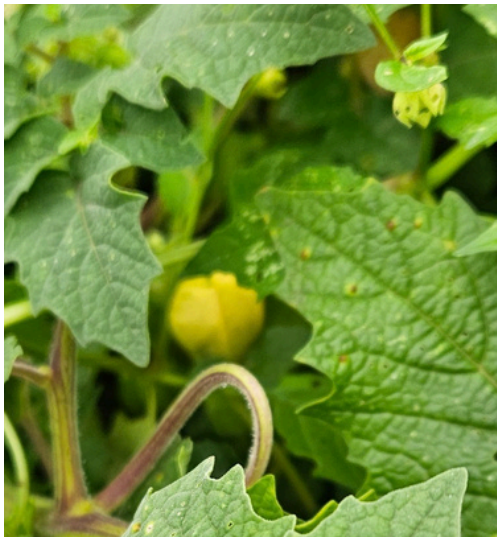
CLICK ON THE RECIPE LINKS BELOW TO FIND RECIPES.

SAVORY

SAVORY (EITHER SUMMER OR WINTER SAVORY) HAS A PEPPERY, PINEY, AND MINTY FLAVOR THAT PAIRS WONDERFULLY WITH POULTRY, PORK, ROASTED VEGETABLES, AND BEANS.

SAVORY GARLIC SALT

GROUND CHERRIES



GROUND CHERRIES HAVE A SWEET, TROPICAL FLAVOR THAT WORKS WELL IN BOTH SWEET DESSERTS AND SAVORY SALSAS OR JAMS.

GROUND CHERRY SALSA