



FILASKY'S PRODUCE CSA NEWSLETTER

What you are getting this week, tips on how to use it and what is going on around the farm!

What you get:

- *Strawberries
- *HyPoint Whipped Cream
- *Beth's Shortcake
- *Lemon
- *Red Acres Lettuce
- *Delaware Grown Tomatoes
- *Local Carrots
- *Local Scallions

What to do with it:

Every item should be refrigerated except the tomatoes of course. The shortcake can be left on the counter unless you plan on eating it later in the week. A great way to keep strawberries is to wash them and put on paper towels to dry and store in a Mason jar with a lid. Someone sent me a picture of the ones she picked last week and they still look great today!

What's happening:

We certainly could use a little bit of rain! Johnny has been irrigating all of the sweet corn, newly planted tomatoes and peppers, as well as the cukes and squash. Everything is looking good. We're hoping many of you will take advantage of picking your own berries, it's a great family adventure. Katie is back in the market even if it is for a short time as she will be doing an internship this summer. Congrats on a 3.75 GPA in her first year at Tufts University! We will email when our weekly and biweekly shares begin in a few weeks. Have a great Memorial Day weekend!