



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:

*Our own Asparagus

*Kreiders Tomatoes (DE)

*Red Acre Lettuce (MD)

*HyPoint Fresh Mozzarella (DE)

*PA Mushrooms

*FL New Potatoes

*Local Radishes (DE)

*NC Blueberries

What to do with it:

Please keep the mozzarella, mushrooms, asparagus, blueberries, and radishes in the refrigerator. The potatoes need to stay in a cool, dark place away from onions which causes them to sprout! NEVER refrigerate tomatoes!!! They are happy sitting out on the counter! The lettuce is grown in water, not soil (hydroponic) and has a root ball. You can put it in an open container with a little bit of water and it will stay nice and fresh.

What's happening:

Welcome to the 2022 CSA Season. We welcome lots of new folks as well as those who have been with us since 2016! It has been a chilly start to the season. Johnny is busy trying to get his sweet corn planted in the field as well as tomatoes, peppers, and herbs in the greenhouse. He and his help, Grace and Gavin, have been planting strawberries for next year and a new planting of asparagus (which can last 20-30 years!). We are busy cutting asparagus everyday hoping the weather stays warm. This is everyone's first pick up and in a few weeks will be the strawberry pick up. You will get an email from me letting you know when. If you ever have any questions or thoughts just let me know by calling or emailing me. Enjoy your deliciousness!