



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 Zucchini/Yellow Squash (DE)
- *Sally's Cucumbers (MD)
- *Fresh Peas from Harrington (DE)
- *Kreider's Tomatoes (DE)
- *Milburn's Cherries (MD)
- *South Carolina Peaches
- *New Jersey Beets
- *New Jersey Blueberries

What to do with it:

Peas should be refrigerated and used in a day or two or just put them in the freezer. The zukes and cukes have been refrigerated however you may leave them out if you plan to use them shortly. I like to keep the fruit refrigerated until i'm ready to eat them. If the peaches are a bit hard just let them sit out for a few days. Of course, NEVER refrigerate a tomato!!!

What's happening:

Johnny sure has been busy! He says there is only two kinds of zucchini, too much and not enough! The pumpkins are all planted. He has been planting corn every three days. The corn he planted this week should be ready for Labor Day!! The tomatoes have been pruned and watered..never a dull moment around here! We are still letting people pick strawberries, probably the latest we have been in a long time. Lots of local fruits and veggies starting to come on and we couldn't be more excited, enjoy all of your goodies!!