



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:

*Johnnys Sweet Corn *Kreiders Tomatoes *Local Sweet and Hot Peppers *B&B Farms Ground Beef *Wings Landing Fam Honeydew

What to do with it:

Keep the corn and peppers in the refrigerator till ready to use. Of course keep the beef frozen till ready to use. The tomatoes and honeydew can sit on the counter till ready to use.

There are a couple of recipes using these ingredients on our Filasky's Produce CSA Pinterest page and the recipe of the week! So many possibilities from nachos to stuffed peppers to a yummy casserole throwing everything together!! The Mexican street corn looks yummy.

What's happening:

We are pairing with a chef and having Date Night Dinners on Thursdays of this month. You can check it out when you do your pick up! We've had some great rains and everything is growing nicely. Johnny planted his last planting of sweet corn last Sunday so we will have corn till October. Julie tied her tomatoes for the second time and are looking good but still a bit longer till she harvests them! Frank has small watermelons on the vines! Can't wait! The broom corn is growing so tall! It's the corn on the way out on the right. The kernels of corn form on the tassel. It is used to make brooms which is what Nicki is going to do!! It should be ready to harvest in the fall.

Remember you get 5% off everything in the market!