



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:

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| *Baby Bok Choy | *Ginger | *GA Cantaloupe |
| *Local Broccoli | *Lime and Lemon | *GA Peaches |
| *Local Spring Onions | *Garlic | |
| *Langenfelder Pork | *Red Pepper | |

What to do with it:

The pork is very fresh, she just picked it up and hasn't been frozen yet. If you are not ready to use it I suggest you freeze it. Bok choy, broccoli, red pepper, and spring onions should be refrigerated until ready to use. All other produce may sit on the counter.

I'll have a recipe of the week however I hope the ingredients will spark your imagination. Look up an Asian recipe and cook up something fun!

What's happening:

Once again Johnny is planting more corn in-between the rain drops. The strawberries are a little happier with the heat but still struggling. Winklers tomatoes are looking good and so is their cabbage, cauliflower, and broccoli. The squash and cukes are a growin' hoping they will be ready soon. Getting ready to plant pumpkins for the fall! Enjoy!