



CSA Newsletter

WEEK 1 • SPRING 2023



Member Updates

Welcome to your Spring CSA at Bittersweet Farms! Each week you can look forward to fresh produce that has been seeded, transplanted, grown, and harvested by the Bittersweet Gardens Team! Each week you will receive this weekly digital newsletter, which includes your weekly produce list, recipes for this week's produce, and stories about the participants who prepared your share.

PICK-UP DETAILS: Please remember to adhere to the designated pick-up time from **1:00pm to 3:00pm** on your chosen day. This year, pick-up will take place inside the Market at Bittersweet Gardens. The Market is also open for shopping during CSA pick-up for additional produce, cookies, art, and other needs! If for some reason you cannot pick-up your box during these designated hours, please contact us as soon as possible to make other arrangements. In accordance with our CSA policy, if your box is not picked up, we will donate it.

CUSTOMER SERVICE NEEDS: If you have questions or concerns, contact Beth Kuntz-Wineland, our Gardens Specialist, at bkuntzwineland@bittersweetfarms.org or 419-875-6986 ext. 1205.

BOX/CRATE RETURNS: If you receive a Medium or Large share, please bring your box back each week to be reused. If you receive a Small share, simply reuse or recycle your bag at home.

Veggies of the Week

MEDIUM SHARE

JUMBO LEEK
RADISHES
ASPARAGUS
GARLIC SCAPES
ROMAINE LETTUCE
OAKLEAF LETTUCE
KALE
SPINACH
MINT
POTTED BASIL





"This is my third season working in the CSA!"

-KEERSTON
(PICTURED ON P. 1)

Gardens Team Highlights

The participants have been preparing for MONTHS for the CSA season to begin and they are thrilled to share the veggies and herbs they have grown from seed!

This week's first highlight is Keerston (pictured on p. 1), who harvested the beautiful head lettuce for our Medium & Large shares this week. She also triple washed the romaine lettuce for all share sizes!

Next, Cece (pictured above) harvested the garlic scapes and romaine lettuce you will be enjoying this week! If garlic scapes are a new ingredient for you, check out the recipe links below for some inspiration.

Finally, Mike and Jane (pictured at right below) harvested, weighed, and bundled the kale for all share sizes. Mike is also an expert at watering, which has been so important these last few weeks with the summer heat!



Weekly Meal Inspiration

[Homemade Hummus with Garlic Scapes](#)

[Sugar Snap Pea Salad With Radishes, Mint & Ricotta Salata](#)

[Grilled Garlic Scapes](#)

[Apple Crunch Salad](#)