



Rosasharn Farm CSA

Newsletter 6/15/10

- June and July Events!
- Need More Veggies?
- Call for Re-Usable Bags
- Recipes

Events:

FAMILY NIGHT June 12th at 6 PM we will begin the fun-filled evening with a tour of the gardens, followed by an educational tree-ID walk, a potluck dinner, and a bonfire. **June 12th** is our first potluck. Bring a dish to share, family, and friends!



PIG ROAST July 3rd at 4 PM. We invite you to come celebrate the holiday with a PIG ROAST Potluck. Please bring a non-meat dish to share, drinks, and a picnic blanket.



Need More Veggies?

Having a party? Need some extra lettuce to feed a crowd? We have some extra produce, especially green leafy vegetables, that can be purchased in addition to your share. If you would like to purchase extra, give us a call and see what we have available and we can pick it just for you!

Call for Bags!

Do you save plastic shopping bags? If you have extra, the farm would appreciate donations of old plastic bags to help package up your vegetables. Thanks!



Recipes:

Beet Pasta:

Chop 1 onion and 5 medium beet roots into small cubes. While the vegetables sauté, boil salted water for pasta and cook 1 lb until al dente. When the vegetables are tender add 3 cloves crushed or minced garlic and salt and pepper to taste. Add the pasta to the beets and toss with 1 tbsp olive oil and grated cheese.

Scapes and Peas:

Heat 1 tsp olive oil in a pan and add roughly chopped garlic scapes. After 3 minutes add snap peas, salt and pepper. Sauté 2 minutes, or until the peas have just turned a darker shade of green.

