



On The Farm

We are excited that the peaches are ready! Keep them in the fridge to avoid them ripening too quickly. They should be soft to the touch, but still firm to be ripe. We hope that you love them!

IN YOUR BOX:

- Lettuce
- Blueberries
- Green Onions
- Bell Peppers
- Apple Cider
- Peaches

A Note on Storage

As we continue to provide you with produce over the summer, we wanted to take a minute to let you know about some of the best ways to store things. Generally speaking, when you store in the fridge, keep everything as dry as you can. As far as **greens** are concerned, it is best to keep them in a ziplock bag with a few paper towels and extra air in it (just don't squeeze the air out as you may normally do). Greens will get slimy and rotten pretty quickly if they are left in a sealed wet bag. Also, they will wilt if let out of a bag completely. **Berries** can be placed directly in the fridge in their container. If you wash them before storing, let them sit out on a towel to dry completely before putting them in the fridge.

Harmony Acres Dairy

We are excited to try out a new partnership with Harmony Acres Dairy in Belle Vernon. Each week, you can place an order and it will be available for pickup during CSA hours on Friday and Saturday. We hope that you take advantage of these delicious, local dairy products! For right now we are just taking **PRE-ORDERS** via this link. Place orders by 10am Thursday



Recipe Corner: Berry Easy Jam Bars

Dough:

- 2 1/4 c. flour
- 1 c. oats
- 1/2 c. light brown sugar
- 1/4 c. white sugar
- 1 1/4 tsp. baking powder
- heaping 1/2 tsp. salt
- 15 Tbs. unsalted butter, melted

Filling:

- 1 lb. berries
- 1/2 c. light brown sugar
- 3 Tbs. flour
- 2 Tbs. lemon juice and zest
- 1/2 tsp. cinnamon
- pinch salt

Topping:

- 1 1/2 tsp. white sugar
- 1/4 tsp. cinnamon

Instructions:

- Preheat oven to 375 and line 8in. square pan with parchment on all sides, then lightly grease.
- Whisk together all dough ingredients except the butter. Add melted butter and stir until smooth.
- Transfer two-thirds of the dough to the prepared pan and press evenly.
- In another bowl, mix together filling ingredients until berries are evenly coated. Transfer to the pan and distribute it into even layer.
- Crumble the remaining dough over the berries.
- In a small bowl, combine the topping ingredients. Then sprinkle the cinnamon sugar evenly over the bars.
- Bake jam bars for 50-55 minutes. If it is browning too quickly, cover with foil and bake until the berries are bubbling and the topping is baked through. Let them cool completely before you cut them!