

# Welcome, CSA Member!



**Meet Brad**

**What is your favourite part about working as a produce distributor?** Meeting people and helping others.

**What is the most important thing you have learnt through this experience?** Job skills.

**My next goal:** Is to volunteer or get a new job.

**Fun fact:** I love listening to music and surfing the web!



Come check us out at the Windsor and Kingsville Farmers markets! While we will not be selling produce we will be more than welcome to speak with you about our programs!

Windsor: 07/17, 07/30, 08/13, 08/27, 09/10.

Kingsville: 06/25, 07/09, 07/23, 08/06, 08/20, 09/03.



**Meet Alvin**

**What is your favourite part about working in the garden?** I love planting.

**What is the most important thing you have learnt through this experience?** To work together.

**My next goal:** Is to become a full time worker

**Fun fact:** I love meeting new people!



## Roasted Garlic Scapes

Roasting garlic scapes is super easy and absolutely delicious! Simply preheat the oven to 350 degrees Fahrenheit, toss the washed scapes on a cookie sheet with olive oil and salt, and cook until crispy!

Serve as a side with your summer salad!

## Recipe of the day: Garlic Scape Pesto!

Ingredients (makes 1 1/2 cups)

- 1 cup garlic scapes, thinly sliced crosswise
- 1/4 cup pine nuts
- 1/2 cup olive oil
- 1/4 Parmesan
- Salt and pepper, to taste



Directions

1. Add the scapes and pine nuts to the bowl of a food processor and pulse until everything is broken up a bit. Then, while blending, add the oil a little at a time until it's fully incorporated
2. Add cheese, pulse, then season with salt and pepper to taste.
3. Add to pizza or pasta!

## Tip of the Day!

### Storing Garlic Scape

Typically, garlic scapes should be refrigerated and used within a week.



However, if you quick boil them for 60 seconds, then give them an ice bath, you can freeze them for when you get a scapes hankering later this year!

More information about the vegetables and herbs included in your bag, our team, the farms and ACCESS can be found on our website <http://accessgarden.jimdo.com/>, Facebook page <https://www.facebook.com/AccessGarden> and Instagram Account [@Accessgarden](https://www.instagram.com/Accessgarden).

