



**RIVERVIEW  
GARDENS®**  
a place to grow



## IN THE BAG...

- Living Lettuce
- Tomatoes
- Cucumber
- Zucchini
- Beans
- Onions
- Bell Peppers
- Farmer's Choice

## SUMMER OF SERVICE

Riverview Gardens is once again holding Summer of Service. Although a bit different this year, we are honored to offer this unique endeavor!

Summer of Service is an initiative that recognizes and promotes the potential of Appleton area youth. It is an opportunity for 10th-12th grade students in the Fox Valley to gain knowledge and skills by engaging at Riverview Gardens.

This year, 10 students are participating in Summer of Service. Each participant will complete approximately 36 service hours over the first three weeks of August.

Summer of Service is a great way for students to engage in a safe and constructive environment to learn leadership development and service learning. Summer of Service provides youth with **“a place to grow”**.

**AUGUST 12, 2020 - WEEK 9**

## Blueberry Zucchini Cake with Lemon Buttercream

### INGREDIENTS:

3 large eggs  
1 cup vegetable oil  
1 Tbsp vanilla extract  
2 1/4 cups sugar  
2 cups shredded zucchini  
3 cups all purpose flour  
1 tsp salt  
1 tsp baking powder  
1/4 tsp baking soda  
1 pint blueberries, tossed in 1 tsp flour



### lemon buttercream

1 cup butter (room temp)  
4 cups confectioners' sugar  
juice of one lemon

### DIRECTIONS:

Preheat oven to 350F. Grease and flour a 9x13 baking pan.  
Beat eggs, oil, vanilla and sugar until blended. Fold in zucchini.  
Combine the flour, salt, baking powder, and baking soda. Slowly add it to the wet mixture, mixing just enough to blend.  
Fold in the blueberries. Pour the batter into the prepared pan.  
Bake 50 minutes.  
To make the frosting, put the softened butter into a food processor and process until creamy. Add the confectioners' sugar, one cup at a time, processing till smooth after each addition. After the second cup of sugar add in the lemon juice. Adjust the texture by adding a little more lemon or sugar.  
Frost the cooled cake and store in the refrigerator at least 2 hours before serving.

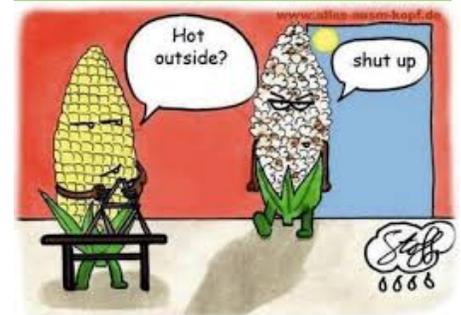
## VEGGIE TALES:

Here are some creative ways to incorporate vegetables into your diet, so that you never get sick of eating them.

- Make Veggie-Based Soups
- Try Zucchini Lasagna
- Experiment with Veggie Noodles
- Add Veggies to Sauces
- Make a Cauliflower Pizza Crust
- Blend with Smoothies
- Add Veggies to Casseroles
- Cook a Veggie Omelet
- Try a Lettuce Wrap or Veggie Bun
- Grill Veggie Kebabs
- Blend Veggies With Meatloaf
- Make Cauliflower Rice

For vegetable storage tips and ideas, visit [riverviewgardens.org/csnewsletter](http://riverviewgardens.org/csnewsletter).

Riverview Gardens works with the Appleton Area School District to provide youth with opportunities and supportive structures they need to continue to grow, develop a life-sustaining career path and become self-sufficient young adults.



Be sure to follow us!



**Questions?** Contact us at 920.378.8527 or [csa@riverviewgardens.org](mailto:csa@riverviewgardens.org).