

WHAT'S IN THE BAG...

- Living Lettuce
- Mixed Lettuce
- Pea Shoots
- Riverview Gardens Raw Honey
- Kohlrabi
- Onions
- Radish
- Kale
- Farmer's Choice

SOCIAL ENTERPRISES

In addition to our ServiceWorks® program, we have five social enterprises. These social enterprises form the muscle that sustains our mission with unlimited job-training opportunities for ServiceWorks® participants and sources of revenue. These enterprises include:

- Urban farm - farmland with passive solar greenhouses provide locally grown produce.
- Hydroponic greenhouses - two state-of-the-art facilities where we grow lettuce year-round.
- Community Center Event Venue - ideal for weddings, receptions, company meetings and other events.
- Maintenance contracts - general building maintenance, summer lawn care and winter snow removal for local businesses and organizations.
- C.A.R.E. Team (Clean Assess Refresh Enhance) - cleaning services within downtown Appleton.

For individuals in need of job training and related supportive structures, Riverview Gardens is **“a place to grow.”**

JUNE 30, 2021 - WEEK 3



Kohlrabi Chips

INGREDIENTS:

- Thinly sliced, unpeeled kohlrabi
- Olive oil
- Coarse salt

DIRECTIONS:

1. Toss kohlrabi with olive oil. Season with salt.
2. Arrange in a single layer on a baking sheet lined with a nonstick mat.
3. Bake at 250 degrees, rotating sheet, until crisp and deep golden, 35 minutes to 1 hour.
4. Transfer chips as they're done to a paper-towel-lined plate. Season with salt.



VEGGIE TALES:

Kohlrabi is a member of the cabbage family. The whole plant is edible, but we usually use just the bulb of the plant.

Cutting a Kohlrabi

1. Cut off the stems
2. Slice in half and then in quarters.
3. Cut out the hard core and discard.
4. Peel by removing the tough skin.
5. Cut into chunks, slice or julienne. Use a mandoline for very thin slices.

For vegetable storage tips and ideas, visit riverviewgardens.org/csnewsletter.

Radish Butter

INGREDIENTS:

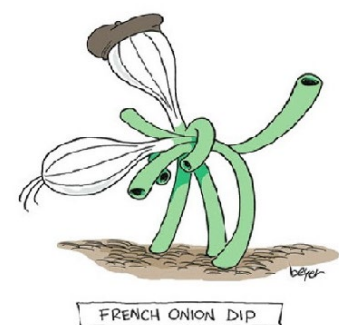
- 1/2 pound radishes
- 6 Tbsp unsalted butter, softened
- 1/4 tsp kosher salt
- 1/8 tsp pepper

DIRECTIONS:

1. Dice the radishes very fine. If using food processor, squeeze out excess liquid.
2. With a rubber spatula, cream the radish and butter together.
3. Sprinkle the salt and pepper.
4. Serve with toasted slices of French bread, water crackers, celery sticks, or lettuce leaves. Great on toast for breakfast or lunch.



Just two of our great partners supporting Riverview Gardens mission to help people in need build dignity through job training and employment.



Be sure to follow us!



Questions? Contact us at 920.378.8527 or csa@riverviewgardens.org.