



WHAT'S IN THE BAG...

- Living Lettuce
- Beans
- Edamame
- Hot Peppers
- Bell Peppers
- Cucumbers
- Tomatoes
- Farmer's Choice

AUGUST 18, 2021 -
WEEK 10

SUMMER OF SERVICE

Riverview Gardens, in collaboration with Boys & Girls Club of the Fox Valley, is once again holding Summer of Service August 9th - 27th. We are honored to be hosting 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 acquire valuable life skills and leadership training while engaging in team-building activities and service learning opportunities at Riverview Gardens.

Students participate in a wide variety of activities on the farm including planting vegetables and trees, composting, building/maintaining hoophouses, light landscaping and mulching, and harvesting food grown including this week's CSA and produce for Feeding America

The program is not all about "work". Each day, there are team building and fun activities.

Summer of Service provides youth "a place to grow".



**RIVERVIEW
GARDENS®**
a place to grow

FAVORITE CHEDDAR BRUSCHETTA

INGREDIENTS:

- 24 slices French bread (3/4 inch thick)
- 2 medium tomatoes, seeded and chopped
- 2/3 cup shredded cheddar cheese
- 1/3 cup mayonnaise
- 1/4 cup grated Parmesan cheese
- 1 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1/2 teaspoon pepper



Try it on the grill!

DIRECTIONS:

1. Place bread slices on ungreased baking sheets. Bake at 350° for 5 minutes on each side or until toasted.
2. In a small bowl, combine remaining ingredients. Spread over toasted bread. Bake 8-10 minutes longer or until bubbly.

EASY HOT PEPPER JELLY

INGREDIENTS:

- 2½ cups finely chopped red bell peppers
- 1¼ cups finely chopped green bell peppers
- ¼ cup finely chopped jalapeno peppers
- 1 cup apple cider vinegar
- 1 (1.75 ounce) package powdered pectin
- 5 cups white sugar



DIRECTIONS:

1. Place peppers in a large saucepan over high heat. Mix in vinegar and fruit pectin. Stirring constantly, bring mixture to a full rolling boil. Boil 5 minutes.
2. Stir in sugar. Return to full rolling boil, and boil 2 minutes, stirring constantly. Remove from heat.
3. Ladle jelly into sterile jars or containers. Freeze up to 1 year.

VEGGIE TALES:

A pepper's heat comes from capsaicin— a colorless, pungent crystalline compound produced in the veins/ribs of a pepper.

The seeds may seem 'hot' but that's because they are coated in capsaicin oil, not because they are hot themselves. The ribs are up to 16x as hot as the rest of the fruit.

The bell pepper/sweet pepper is the only member of the pepper family that does not produce capsaicin.

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

Riverview Gardens works with the Appleton Area School District to engage youth in their overall education, help them form positive relationships, and acquire transferrable work and life skills that impact school performance and long-term career success.



Be sure to follow us!



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